

**ADDENDUM**  
**COVID-19 FOOD VENDING SAFETY PROTOCOLS**

**PURPOSE**

This document outlines the additional procedures to be utilized by vendors in conducting food preparation and food sales during the COVID-19 Pandemic. It authorizes the Jemez Food Vendor Committee (JFVC) to enforce or rescind the COVID-19 Food Vending Safety Protocols as outlined per the COVID-19 Jemez Pueblo Governor's Order.

**A. ADMINISTRATIVE PROCEDURES**

1. The Annual Pueblo of Jemez Mandatory Food Vendor's Meeting will be conducted virtually. The annual meeting will include the Addendum to the COVID-19 Food Vending Safety Protocols.
2. An acknowledgement of understanding of the Red Rocks Food Vendor Policies and Procedures and COVID-19 Food Vending Safety Protocols will require a hand written or e-signature. Details will be provided at the Annual Pueblo of Jemez Mandatory Food Vendor's Meeting.
3. A copy of the Red Rocks Food Vendor Policies and Procedures and COVID-19 Food Vending Safety Protocols are available to the public through the Pueblo of Jemez website under the Collaboration Section in the Public Health Program tab. They can also be requested by contacting JFVC by email at [JFVC@jemezpueblo.org](mailto:JFVC@jemezpueblo.org).
4. Weekly booth drawings will be held in-person. Masks or face coverings will be required to be worn at all times.  
**NOTE:** Proof of Food Handler's card must be shown at the drawing.
5. For booth drawings and food sales, food handler's can be presented in the following forms: card obtained at in-person training, printed on-line training certificate or a picture copy on phone of either certificate with a valid expiration date.

**B. BOOTH CANCELLATIONS FOR QUARANTINE/ISOLATED INDIVIDUALS**

1. Any cancellation due to a possible exposure to COVID-19, must be made as soon as possible by informing a JFVC member. The JFVC has the authority to grant a reasonable extension for a vendor to use their booth credit, depending on the quarantine/isolation timeframe.

### **C. FOOD VENDOR HEALTH**

1. Do not conduct a food sale if you are sick or have any of the following symptoms related to COVID-19 (or any symptoms related to a foodborne illness):
  - a. Fever (temperature greater than 100°F)
  - b. Chills
  - c. Headaches
  - d. Muscle aches
  - e. Sore throat
  - f. Diarrhea
  - g. Cough
  - h. Runny nose
  - i. Abdominal Pain
  - j. Shortness of breath
  - k. Nausea/Vomiting
  - l. Fatigue
  - m. Loss of taste
  - n. Loss of smell
2. Regularly self-monitor for symptoms (any vendors that become symptomatic must take proper precautions and have them stay home and not prepare food for others) assess symptoms for COVID-19 and contact the Jemez Health Clinic at (575) 834-7413.
3. Vendors are required to wear a mask or face covering at all times and follow COVID-19 safety protocols.
4. The JFVC requires vendors/assistants to be fully vaccinated with booster and the appropriate waiting period of two (2) weeks after the last vaccine received, before conducting any food sales. Vendors are responsible that all assistants meet the vaccination requirement of fully vaccinated with booster and waiting period of two (2) weeks after last vaccine received.

### **D. COVID SAFE BOOTH OPERATIONS**

1. Vendors shall maintain good infection control and follow COVID-19 safety protocols in accordance with the safety requirements.

- a. Formal signage is provided at each booth to improve booth process flow (inside and outside of booth; using different counters to place/pick-up order) and encourage customers to follow COVID-19 safety protocols.
  - b. Picnic tables at Red Rocks are permitted to be used. Vendors will be required to sanitize tables after each customer use.
2. Vendors are recommended to assign roles/responsibilities to each assistant prior by 10:00 am to mitigate cross-contamination between food handling and direct contact with the public.

Roles should include:

- a. Food preparer/cook
- b. Food handler (wrapping/packaging/delivering orders)
- c. Money handler (cash/transactions/place orders/delivering orders)

**NOTE:** If roles should interchange, it is the vendors' responsibilities to practice hand hygiene (e.g. wash hands, wear single use gloves) prior to handling ready to eat foods or switching tasks.

#### **E. MANAGING FOOD ORDERING AND PICK-UP**

1. Vendors should follow order and pick-up counters for customers as designated by signage.

#### **F. INSPECTIONS**

1. The approval of food sales during the pandemic will be on an unannounced inspection system. It is expected all food vendors and inspectors to follow the COVID-19 Food Vending Safety Protocols as well as the Jemez Food Vendor Policies & Procedures.

#### **G. DISCLAIMER**

The Pueblo of Jemez is not responsible or liable for any accidents, personal injuries, lost/stolen items, or damages to personal property during food sales within the Pueblo of Jemez. The Pueblo of Jemez is not liable in any way should a person be exposed or contract COVID-19, as a result of voluntarily signing up as a vendor and/or to close customer contact.