



NORTH DAKOTA
DEPARTMENT OF AGRICULTURE
STATE CAPITOL
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COVID-19 Guidance for Nurseries and Greenhouses

The following guidance and recommendations are for nurseries and greenhouses to maintain a safe work experience for employees and a safe shopping experience for consumers.

Mitigating Risk for Staff/Employees and the Company

- Identify staff who have a higher risk situation outside of work, either with underlying health issues or living with people at higher risk, and find ways to minimize their exposure to other staff or customers
- Cross train staff so all essential duties can continue
- Prioritize duties to maintain business operations
- Clean and sanitize all high touch areas regularly; do this at the start and close of each shift.
- Clean and sanitize all vehicles or equipment used across shifts. Keep sanitizing wipes in each vehicle and instruct staff to wipe down high touch areas such as the steering wheel, gear shift, and door handles.
- Consider providing an area for staff to change footwear, or provide shoe covers or disinfecting boot mats to sanitize footwear in and out of the building.
- Provide hand sanitizer in areas where hand washing is not possible.
- Consider how many staff are needed on each shift. Look for ways to minimize staff exposure while maintaining efficient business practice.
- Consider reducing shift overlap by staggering shift changes to allow one shift to leave the building before the next shift enters.
- Consider methods of reducing contact between departments or areas in the facility.
- Consider putting up plastic between staff and customers at checkout areas
- Stagger lunch shifts to reduce how many employees are in the lunch area.
- Maximize the distance between staff in sit down or eating areas.
- Screen employees at the start of each shift or when first arriving for work.
 - Check temperature
 - Ask questions regarding COVID-19 symptoms
- Operate with CDC guidelines within the parameters of your business. Certain essential and critical employees cannot avoid being in close contact with one another.
- As always, staff and employees who feel sick need to stay home.

Mitigating Risk for Customers

- Prevent customers from congregating and visually remind them of the six (6) foot separation by placing cones, spray chalk dots, or other items able to be sanitized, six (6) feet apart where necessary.
- Limit the number of customers within the facility at one time.
- Consider a defined entrance and defined exit to allow for a one-way flow of traffic.
- Wipe down your credit card terminal with an approved disinfectant (see link above) after each use and/or provide single-use Q Tips for button pushing and easy disposal.