The One Health Approach to Agritourism

Carrie Klumb, MPH | Senior Epidemiologist
MOSES Conference | February 29, 2020
Background
One Health is the idea that the health of people is connected to the health of animals and our shared environment.

When we protect one, we help protect all.
What is Agritourism?

Tourism

Agritourism

Agriculture
MN Agritourism Income

507% 2002 - 2017

Source: NASS Ag Census
Agritourism Comes with Additional Responsibilities

• Provide visitors with a great experience
  • Reducing the risk of people getting sick from food or water
  • Keeping visitors safe from injury
  • Reducing the risk of people getting sick from your animals
• Protecting your assets
  • Liability insurance
Food Safety

General Illness Prevention

Used with permission from Nicole Hedeen, MPH
Foodborne Illness Risk Factors

• Poor personal hygiene (ex. working while ill or recovering from illness, poor hand washing or glove use practices)
• Food from unsafe sources
• Contaminated food and/or equipment
• Inadequate cooking temperatures
• Improper hot holding/cold holding/cooling
Foodborne Illnesses We Worry About

• Bacterial Illnesses
  • *Salmonella*
  • *E. coli*
  • *Campylobacter*

• Viral Illness
  • *Norovirus*
THERE'S NO SUCH THING AS "STOMACH FLU"

It's usually NOROVIRUS, the most common cause of short-term diarrhea and vomiting!

Norovirus is in the poop and vomit of people who are sick. If the virus gets into your mouth, you can get sick, too.

From your food

From your friends and things you touch

The virus can be spread for days after you are feeling better.

Always wash your hands for 20 seconds with soap and water after using the bathroom and before preparing food.

Do not prepare food for others until you have felt better for at least 24 hours.
General Illness Prevention

• Do not prepare food for others if you have vomiting or diarrhea
• Do not prepare food for others for at least 24 hours after you have recovered
• Wash your hands
• Don’t handle ready-to-eat foods with your bare hands (e.g., salad, deli meats)
Handwashing

- Handwashing is the **single most effective means** of preventing the spread of disease

- Handwashing sinks **MUST** be:
  - Set-up & operational prior to start of event
  - Easily accessible to all employees
  - Used only for handwashing (not food or dishes)
  - Supplied w/running water, soap, and paper towels
When To Wash

Before
• Making food
• Putting on gloves to make food

After
• Eating
• Drinking
• Smoking or Vaping
• Coughing
• Sneezing
• Using a tissue
• Preparing raw animal products
• Handling dirty equipment
• Touching the body (such as scratching your nose)
How to Wash

DON’T FORGET TO WASH

1. WET YOUR HANDS
2. APPLY SOAP
3. WASH YOUR HANDS for 20 seconds
4. RINSE WELL
5. DRY YOUR HANDS
6. TURN OFF WATER with paper towel

Don’t forget to scrub between your fingers, under your nails, and the top of your hands.
Food Safety

Proper Food Handling
Avoid Bare-hand Contact

When touching ready-to-eat food use:

- Gloves
- Utensils (spatulas, tongs)
- Deli tissue

Ready-to-Eat Food:

- Raw fruits or vegetables
- Bakery
- Sandwiches

Example of bare hand contact with a ready-to-eat food
Food Sources and Preparation

• All food, beverages, & ice must be obtained from approved sources
  • Restaurant suppliers, grocery stores, buyer’s clubs (e.g., Sam’s Club, Costco)
  • Not through hunting or fishing
• Food cannot be prepared or stored in your home
  • Must cook in a licensed kitchen (e.g.; a church)
Prevent Cross-Contamination

• Store raw meat on the bottom shelf and not with cooked meats

• Use separate cutting boards for raw meat and produce

• After handling raw meat
  • Wash your hands
  • Change your gloves
## Safe Cooking Temperatures

<table>
<thead>
<tr>
<th>Food</th>
<th>Cooking Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Poultry, stuffed meats</td>
<td>165³</td>
</tr>
<tr>
<td>Ground meats (hamburger, sausage)</td>
<td>155³</td>
</tr>
<tr>
<td>Pork</td>
<td>145³</td>
</tr>
<tr>
<td>Seafood</td>
<td>145³</td>
</tr>
<tr>
<td>Precooked foods (brats, hot dogs)</td>
<td>135³</td>
</tr>
</tbody>
</table>
Safe Food Temperatures

Keep **HOT** food
135°F or above

**DANGER ZONE**

Keep **COLD** food
41°F or less
<table>
<thead>
<tr>
<th>Equipment Do’s and Don’ts</th>
<th>DO THIS</th>
<th>DON’T DO THIS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>For COLD holding:</strong></td>
<td><img src="image1.png" alt="Image" /></td>
<td><img src="image2.png" alt="Image" /></td>
</tr>
<tr>
<td>• ANSI approved commercial refrigeration</td>
<td><img src="image3.png" alt="Image" /></td>
<td><img src="image4.png" alt="Image" /></td>
</tr>
<tr>
<td>• Approved insulated coolers with ice</td>
<td><img src="image5.png" alt="Image" /></td>
<td><img src="image6.png" alt="Image" /></td>
</tr>
<tr>
<td>• Not approved: Home style refrigerators</td>
<td><img src="image7.png" alt="Image" /></td>
<td><img src="image8.png" alt="Image" /></td>
</tr>
<tr>
<td><strong>For HOT holding:</strong></td>
<td><img src="image9.png" alt="Image" /></td>
<td><img src="image10.png" alt="Image" /></td>
</tr>
<tr>
<td>• ANSI approved units: Nesco roasters, steam tables</td>
<td><img src="image11.png" alt="Image" /></td>
<td><img src="image12.png" alt="Image" /></td>
</tr>
<tr>
<td>• Not approved: Sterno heated chafing dishes</td>
<td><img src="image13.png" alt="Image" /></td>
<td><img src="image14.png" alt="Image" /></td>
</tr>
</tbody>
</table>
Licensing Requirements

• These will be different for each state

• Contact your state health department or your state agriculture department to see what the requirements are in your state
Water Safety

Private Well Maintenance
Well Water Testing

Protect your health!
Test your well water for:

- **Coliform Bacteria** (Every year)
- **Nitrate** (Every other year)
- **Arsenic** (At least once)
- **Lead** (At least once)
- **Manganese** (Before a baby drinks the water)

Testing is even more important if young children drink the water.
Well Water Testing

Accredited Labs in Minnesota Accepting Samples from Private Well Owners, May 2018

Map of the Metro Area on Page 2

Certified Tests
- Coliform Bacteria, Nitrate, Arsenic, Lead, and Manganese
- Coliform Bacteria, Nitrate, Arsenic, and Lead
- Coliform Bacteria and Nitrate
- Call for Analyses

Accredited Labs in Minnesota Accepting Samples from Private Well Owners, May 2018

<table>
<thead>
<tr>
<th>Map Number</th>
<th>Accredited Laboratory</th>
<th>County</th>
<th>Address</th>
<th>Phone Number</th>
<th>Total Coliform Bacteria</th>
<th>Nitrate</th>
<th>Arsenic</th>
<th>Lead</th>
<th>Manganese</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Filmore SWCD Water Quality Laboratory</td>
<td>Fillmore</td>
<td>900 Washington Street NW, Preston, MN 55966</td>
<td>507-765-3878</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Worthington Public Utilities Laboratory</td>
<td>Nobles</td>
<td>1950 27th Street N, Worthington, MN 56187</td>
<td>507-372-8660</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Southwest Health and Human Services</td>
<td>Lyon</td>
<td>607 West Main Street, Suite 200, Marshall, MN 56258</td>
<td>507-337-6713</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>UC Laboratory</td>
<td>Winnebago</td>
<td>136 North Main Street, Janesville, WI 53548</td>
<td>507-34-5815</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Southeastern Minnesota Water Analysis Laboratory</td>
<td>Winnebago</td>
<td>2100 Campus Drive SE, Rochester, MN 55904</td>
<td>507-330-7400</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Red Wing City Laboratory</td>
<td>Goodhue</td>
<td>1020 East Fifth Street, Red Wing, MN 55066</td>
<td>651-385-5141</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>RMB Environmental Laboratories, Inc.</td>
<td>Hennepin</td>
<td>2300 West 84th Street, Bloomington, MN 55431</td>
<td>612-444-1435</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Tri-City/William Lloyd Analytical Lab</td>
<td>Hennepin</td>
<td>9300 Poplar Bridge Road, Bloomington, MN 55437</td>
<td>952-563-4904</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>Twin City Water Clinic, Inc.</td>
<td>Hennepin</td>
<td>617 13th Avenue S, Hopkins, MN 55343</td>
<td>952-935-3716</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>Engel Water Testing, Inc.</td>
<td>Hennepin</td>
<td>9300 County Road 13, Minneapolis, MN 55428</td>
<td>952-933-1800</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>Pace Analytical Services, LLC</td>
<td>Hennepin</td>
<td>1700 Elm Street SE, Suite 230, Minneapolis, MN 55414</td>
<td>612-970-0000</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>St. Paul-Ramsey County Public Health</td>
<td>Ramsey</td>
<td>1025 Cedar Street, St. Paul, MN 55101</td>
<td>651-646-1311</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>Legend Technical Services, Inc.</td>
<td>Ramsey</td>
<td>88 Empire Drive, St. Paul, MN 55102</td>
<td>651-642-1120</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Forty percent of Wisconsin residents get their drinking water from private wells.

You Run and Operate Your Own Well

Unlike public water systems, protection and maintenance of a private well is largely the responsibility of homeowners. Private wells are usually owned by individuals and are connected to their home and property. Some private wells are owned by an entity, such as a business, mobile home park, or school.

It is important to test your well regularly and maintain its structure to make sure it is safe. For tips on owning a private well, visit the Department of Natural Resources (DNR) private well page.

Wisconsin Tracking partnered with the Center for Watershed Science at the University of Wisconsin-Stevens Point to develop a Well Water Viewer. This tool maps decades of private well data at county, township, and section levels.

Test Your Well

The DNR provides recommendations on private drinking water well testing and a list of labs that test private well water for bacteria and other contaminants.

- Test annually for bacteria and nitrate.
- Test at least once for arsenic (and more often if it is found).

You may be asked to test for other contaminants based on certain situations, such as smelling chemicals in your water or if a previous test showed your well had a specific chemical.

Fix Your Well

DNR also has information on how to address well issues, and the Wisconsin Department of Safety and Professional Services (DSPS) has a list of approved treatment devices for many contaminants.
Safety on the Farm

How to Manage the Inherent Risk
Working Farm Safety Issues: Prevention

- Do not allow visitors to explore the farm unattended
- Do not operate farm machinery near visitors
- Buckets down & keys removed when machines not in use
- Unsafe equipment stored in locked area
Working Farm Safety Issues: Farm Machinery & Environment

• Farm Machinery
  • Tractors, combines, front loaders, wagons, grain carts, trucks, ATVs, etc.
    • Falls
    • Pinch/crush injuries
    • Entanglement in power take offs/drive belts

• Farm Environment
  • Electric fences
  • Grain bins/Silos
  • Manure pits
  • Haymows
For More Information and Resources Please Visit the Integrating Safety into Agritourism Website

www.safeagritourism.com
Health on the Farm

How to Manage the Inherent Risk
Benefits of Animal Contact

Most people have lost their connection to the land and animals. Agritourism can give people that connection

Visitors can learn about:

• Living or working on a farm
• Where their food comes from
• Animal behavior
• The human-animal bond
Risks of Animal Contact

• Injury risk

Animals can be unpredictable. Injuries are more common in children because of their size and behavior. Injuries include being stepped on, pushed over, pinned, kicked, scratched, or bitten

• Disease risk

Zoonotic diseases are caused by germs that animals and people can share. Common examples are influenza and *E. coli*
How Do People Get Sick From Animals?

• Healthy animals may carry germs
• These germs are normal for the animal & don’t cause illness
• You can’t tell which animals have these germs by looking at them

I’m shedding germs

But I’m not!

Who can tell??
How Do People Get Sick From Animals?

- Germs are present in animal feces
- The feces help spread germs into the animal’s environment and onto the animal's fur and skin
- People touch the animals or the environment & then accidently get germs in their mouths
  - This is called a fecal-oral transmission route
Transmission Through Direct Animal Contact

• Direct contact is exactly what it sounds like: People touch animals directly with their hands

• People then accidently transfer the germs to their mouths
Transmission Through Indirect Animal Contact

• Indirect contact occurs when hands or mouths come into contact with contaminated surfaces, such as railings or animal bedding

• People then accidently transfer the germs to their mouths
Are Certain People More Likely to Get Sick Than Others?

- Yes! These are known as “high risk” groups

- High Risk Groups
  - Children <5 years old
  - Adults >65 years old
  - Pregnant women
  - People with compromised immune systems

- Urban and suburban people who are naïve to germs farm animals may have
## What Germs Are Most Concerning?

<table>
<thead>
<tr>
<th>Germ</th>
<th>Animals that carry germ</th>
<th>Symptoms in people</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>E. coli</em> O157:H7 and other Shiga toxin-producing <em>E. coli</em> (STEC)</td>
<td>Cattle, sheep, goats</td>
<td>Diarrhea, bloody stool, stomach cramps</td>
</tr>
<tr>
<td><em>Salmonella</em></td>
<td>Poultry, cattle, sheep, pigs, reptiles</td>
<td>Diarrhea, stomach cramps, fever, vomiting</td>
</tr>
<tr>
<td><em>Campylobacter</em></td>
<td>Poultry, cattle, sheep, goats, pigs</td>
<td>Diarrhea, stomach cramps, fever</td>
</tr>
<tr>
<td><em>Cryptosporidium</em></td>
<td>Cattle, sheep, goats, deer</td>
<td>Watery diarrhea, stomach cramps, vomiting, weight loss, loss of appetite</td>
</tr>
</tbody>
</table>
Why Should We Be Concerned?

- *E. coli* O157:H7 infections can cause Hemolytic Uremic Syndrome (HUS); a severe illness requiring hospitalization. 5% of HUS cases are fatal.
- Children <5 at higher risk of severe illness
- The average hospitalization cost of an HUS case is $200,000 but can be over $1 million
• For an owner, an outbreak can have a significant impact on both finances & reputation

• In Minnesota, a jury awarded $7.5 million to the family of a girl who became ill with *E. coli* and HUS after visiting an agritourism farm
Animal Contact Venue Best Practices

Let’s get started!
Where Does This Information Come From?

- National best practices set by a group of experts
- Updated regularly
- Used in lawsuits to determine if operation was following best practices
- Used due to lack of regulation
Main Problem

• Most visitors don’t understand that healthy animals can carry germs that may make them sick

• Lack of understanding of inherent risks prevents visitors from taking action to reduce their risk

• Goal is to minimize risk using best practices
  • Risk will never be zero
Animal Exhibit Facility Design
Think About Your Order of Operations

• Consider how you will have guests move through your space
  • Eat first, then visit the animals
Every Venue Should Have Three Areas

1. Non-animal areas
   No animals are on display here

2. Transition areas
   Located at the entrances and exits to animal areas

3. Animal areas
   Animal contact is possible or encouraged
1. Non-animal Area

• No animals displayed

• All food preparation and consumption in this area

• Handwashing facilities & signs
2. Transition Areas

- Zones at entrance & exit of the animal contact area
- May seem unnecessary, but are critical in minimizing risk
- Transition zones help establish a 1-way flow of traffic; separate entrance and exit points
Main focus should be education

- Signs
- Staff members to educate, monitor for prohibited items, answer questions, and regulate traffic flow
- Storage for strollers, wagons, diaper bags, food and drink
Key Messages For Entrance Transition Signs

• Animals carry germs that may make people sick
• No hand-to-mouth activities
• No food or drink
• No sippy cups, bottles, or pacifiers
• No strollers or wagons
• Children less than 5 years old, adults over 65, pregnant women, and those with immunocompromised are at increased risk of illness
• Ask staff if you have questions
Exit Transition

• Handwashing facilities

• Signage should instruct visitors to wash hands

• Staff members should be present to encourage proper handwashing
3. Animal Areas

- Contact with animals through a fence; no visitors in pens
- Keep food and beverages out
- Waste management considerations
Animal - Visitor Interactions

Visitors should pet animals only through or over barriers.

This reduces the potential for contamination & injury.
People love to be inside the pen with animals, but it greatly increases the chance of getting manure on clothes, shoes, or hands. The risk of injury increases as well.
Prohibited Items In The Animal Area

• No food or beverages

• No pacifiers, sippy cups, baby bottles, toys (i.e., no hand-to-mouth items)

• No smoking, tobacco, or e-cigarettes

• Removing these items reduces risk of ingesting germs that got onto food or drink and reduces hand-to-mouth contact
Animal Feeding

• If allowing feeding, be creative to minimize human-animal contact!

• One Minnesota exhibitor created PVC pipes that extend from visitor side to animal side
Animal Care and Management
Animal Care And Management

• Carefully choosing the types of animals at your venue can reduce the possibility of disease and injury

• Some species or ages of animals are more likely to carry germs. This means they are riskier for our high risk groups

[Diagram showing pictures of different animals categorized into higher and lower risk categories]
Animal Care

• Don’t include animals from herds with a recent history of abortion, diarrhea, respiratory or skin disease

• Monitor animals daily for signs of illness or injury

• Remove sick or injured animals promptly, especially those with diarrhea/scours. These animals shed more germs

• Minimize stress and overcrowding. This will also cause animals to shed more germs
Cleaning and Disinfection

Cleaning & disinfection are two separate processes. Both must be done to remove germs.

What to clean & disinfect?

• Surfaces in the animal area that visitors can touch, such as railings & barriers

When to clean & disinfect?

• Daily
• When manure or visible debris is noticed
1. Cleaning

How to clean?

• For cleaning, use water and a good detergent
• Surfaces should be cleaned to remove visible debris/feces
2. Disinfection

How to disinfect?

• For disinfection after cleaning:
  • Bleach, in a 1:32 dilution, is very good (Use 1/2 cup bleach to 1 gallon of water)
  or
  • Disinfection products, such as quaternary ammonium
• Apply and let dry! Don’t wipe off- contact time is important
• Consider your animals! You don’t want them to inhale strong fumes
Waste Management

• Remove feces and soiled bedding promptly, as soon as it is noticed

• Store animal waste away from the public. Consider rainfall, and prevent run-off from seeping into foot traffic areas

• Store pitchforks, shovels, front-loaders in areas not accessible to the public

• Avoid moving waste and soiled bedding through the non-animal area and transition areas if possible
Can a veterinarian test a venue’s animals for germs?

• Short answer: No
  – These germs are normal gut flora in farm animals
  – A positive test would not be surprising
  – Germs are only shed in the feces from time to time
  – A negative test doesn’t mean the animal is germ-free
Staff Education
Main Messages You Should Understand

• Healthy animals carry germs that may make people sick, and these illnesses are sometimes very serious

• Handwashing is the best prevention step visitors can take
Additional Owner/Operator Responsibilities

• Understand and apply the recommendations from the national best practices (NASPHV Animal Contact Compendium)

• Train staff on risks and prevention at least once per year

• Ensure that you and your staff are comfortable explaining risk and prevention concepts to visitors
Visitor Education
Visitor Education and Signage

The two best ways to educate people

Verbal education from staff  Well placed and effective signs
Verbal Education From Staff to Visitors

- Staff should be actively engaged with visitors
- Education becomes a natural conversation and is much more effective than signs alone
The Importance of Handwashing
Handwashing

• Key points to improve hand hygiene:
  • Verbal reminders from staff
  • Large signs with prominent messages
  • Staff at the exit area
  • Convenient, clean & close facilities
  • Adequate running water with soap & paper towels
Location of Handwashing Stations

• Position handwashing stations at exit within traffic flow to maximize usage

• Also have stations located near food concession areas

• Independent handwashing stations that are located away from bathrooms can help families supervise children washing
Type and Design

• Stations should be accessible to children, adults & those with disabilities

• They should be low enough to reach or equipped with a stool
Type and Design

• Easy to use sinks or stations are best. Complex stations will cause people to quickly give up without washing.

• Stations should allow both hands to be free to wash. Don’t use stations that require one hand holding a pump to get water.

Hand pump! Needs instructions!
Homemade Handwashing Stations
Notes About Hand Sanitizer

- Sanitizer has a place & can quickly eliminate some germs, but it is **not** effective against all germs
  - Doesn’t work against *Cryptosporidium*
- Doesn’t work if hands are visibly dirty
- Needs to contain 60% (or more) alcohol
- May be used until soap & water are available but doesn’t replace soap & water!
Protecting Your Assets
Proper Insurance Coverage

Insurance Information for Agritourism Operators

When you add agritourism activities to your farm, it is important to ensure you have adequate insurance coverage—and this can be challenging.

The information provided on the following pages is intended to help educate agritourism operators on some of the common issues they may face when pursuing insurance coverage for their operations.

Every insurance company varies in the coverages they provide and activities they are willing to insure. You should meet with your insurance agent before each season to ensure your operation is adequately covered to protect your farm assets.

Click on the buttons below to find insurance information specific to each topic. Additional materials including an Insurance Discussion Sheet and a link to additional printable materials are referenced at the bottom of this page.
Proper Insurance Coverage

Medical Payments & Liability

- Medical payments coverage pays for medical bills of people injured on your property, regardless of fault.
  - Examples of injuries this coverage would include: a guest injuring their knee falling down a step, a man's arm being caught in a running tractor belt, or from a fall off a ladder.
- There is a set limit to these payments based on the coverage you purchase.
- Liability typically covers damages that you are found liable for. Examples of liability:
  - Visitor injury when you are found liable for the injury.
  - Damage done to other people's property (e.g., your hay rake wagon runs into a customer's car).
  - Defense costs in a lawsuit, if the basis of the lawsuit is covered by your insurance policy.
- There is a set limit to these payments based on the coverage you purchase.
- Some farm/ranch policies may provide employers liability coverage, which provides medical payments and/or liability payments for an employee injury.
- If you have employees, consider a separate workers' compensation policy to help provide benefits for injured employees. Even if not required by law, the benefits are different than an employer's liability coverage in a farm/ranch policy and can protect your workforce if they are injured.

Choosing an insurance company

- Choose a company whose representatives understand your operation and the risk associated with it. This includes agents, claims adjusters, underwriters, auditors and loss control staff.
- Find out what kind of financial strength the insurance company has. This is an indication of their ability to pay claims. Ask what their A.M. Best Rating is: “A++” is the best.
- Find out what kind of experience they have with operations like yours. How many others do they insure?
- Ask leading questions about your operation and hypothetical (or real) examples of losses. Ensure they can answer your questions. This will help you determine if they can provide the coverages you need.

Meet with your insurance agent regularly to discuss your operation.

- At minimum you should do this prior to opening for the season.
NORTH STAR FARM TOUR

Connecting People, Farms & Fiber
Melodee Smith
President, North Star Farm Tour
Clear Spring Farm Yaks, Welch, MN
PEOPLE COME TO FARMS FOR OUR HOSPITALITY!

We start with shake hands & hug in the driveway

We walk all over the farm

We pick fruit or veggies to let people taste real food

We pet every sociable animal on the farm

We pose people with animals for photo moments

We offer food and beverages - often homemade

And then we enjoy more handshakes & hugs!
North Star Farm Tour was founded to connect consumers & farmers through education.
Customers want to buy natural fibers so they can take a piece of the farm home!
Which brings us to May, when we attended “Agritourism: Fun on the Farm”

…and didn’t have a fun time

This was the cover of our 2018 Tour Brochure

We printed 10,000 Copies promoting how to expose babies to Cryptosporidium
We were doing a laundry list of other things wrong, too:

- Not enough control of people contact with animals.
- Serving food without proper training and licensure.
- Unable to check many of the boxes in the checklist pp. 24-25.
- Not enough liability insurance.
- Inadequate business structure to protect against personal liability.
- Not enough training of our paid and volunteer "staff" before events.
- No emergency procedures, including first aid kits & signage.
- No easily available, adequate handwashing stations.
Our 1st Four Steps After Training:

1) **Require Safer FACEs Certification for every member.**

2) **Mail copies of laminated MDH posters, a copy of “Agritourism: Fun on the Farm,” and a personalized letter to every farm member explaining that our new Farm Safety & Health Project was the #1 priority for 2019.**

3) **Commit to “Reach & Teach Everyone” to earn a positive reputation as an agritourism host committed to safety.**

4) **Call Carrie Klumb.**
THREE ACTION STEPS:

1. We worked to get every member certified & through the checklist for their own farm operation.

2. We researched handwashing stations and ended up designing our own.

3. We modified a Umash poster with agency help & are still translating it into many languages as part of “reach & teach everyone.”
PROFITEZ D'UNE VISITE SYMPA EN TOUTE SECURITE!

LA VEZ-VOUS LES MAINS

1. MOUILLEZ
2. SAVON
3. FROTTEZ pendant 20 secondes
4. RINÇEZ
5. SECHEZ

Protégez-vous des germes ! Ne touchez pas votre bouche.

Gardez nourriture et boisson hors des zones animalières.

Veuillez surveiller CONSTANTEMMENT les enfants !

Quand vous rentrez chez vous, changez-vous et laissez vos chaussures dans l'entrée.

Prenez des précautions si:
- Vous êtes avec un enfant des moins de 5 ans
- Vous êtes enceinte
- Vous êtes une personne âgée
- Vous êtes avec une maladie immunitaire

Nos partenaires s'engagent pour votre santé et sécurité:

Nous encourageons l'utilisation gratuite de ce poster multilingue. Racontez-nous votre histoire sur www.northstarfarmtour.org

Ce poster a été adapté avec la permission de umash.umn.edu/tourism
What is different today?

- We are 100% Safer Faces Certified.
- Every farm has a completed & signed checklist for NSFT & Insurance.
- We have at least one NSFT Handwashing Station.
- We understand this material enough to train others.
- We have reviewed our business structure and insurance & made changes if necessary.
- We adapted UMASH resources - a free, legal Employee Handbook!
- We posted State Liability Signs, Emergency Procedures, and on-farm signage to clearly mark access and safety information.
- We invested in better first aid kits, and even AED units.
- We are scheduling a CPR training for members in early 2020.
Contact Us:

- Melodee Smith - 651-212-8099
- Wendy Wustenberg - 651-246-6332
- NorthStarFarmTour@gmail.com or visit http://northstarfarmtour.org
Resources
Safer Farm Animal Contact Exhibits (Safer FACEs)

• Voluntary, free online program offered by MDH

• Certificate mailed upon completion

• To register:
  • Go to eLogicLearning website: https://mn.elogiclearnikng.com/
  • Click “register now” button in the top right center
Upper Midwest Agricultural Safety and Health Center (UMASH) Resources

protect your visitors

Handwashing Poster - English
11x17 poster detailing 6 steps to handwashing. Ready to print and hang!
View PDF

Handwashing Poster - Spanish
11x17 poster detailing 6 steps to handwashing. Ready to print and hang!
View PDF

Farms, Fairs, and Fun Brochure
Six-step handwashing guide and other tips for farm and fair visitors.
Learn More

When the Farm Comes to You
Handout from the MN Dept of Health for preventing illnesses on farm visits.
View PDF

Have fun on the farm and stay healthy

Minnesotas Department of Health
Animal Contact Poster Order Form