

COVID-19 Check-In Meetings



Friday October 02, 2020

WELCOME!!!!

Schedule:

Friday – Contractor Only Meeting - Once every other week (Bi-Monthly)

FA Updates

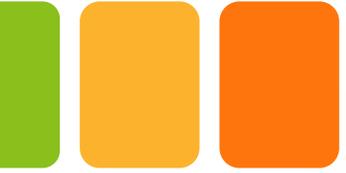
Federal Budgets & Possible CARES Funding Round 4; CFAP; F2FB Application Online Now & Closes Oct. 23, 2020

Discussion

Part 2: Moving back inside safely – WFC Trish Twomey & Barb Shimizu (SKCFC)
Report back on Part 1 & Presentation

Next Mtgs.

Tuesday, October 13th 9:00 am FA Advisory Committee
Tuesday, October 13th 10:30 am WFC Board Meeting
Friday, October 16th 9:00 am – Contractor Only
Tuesday, October 20th 9:00 am – General Focus



What's Next?

Food Pantry Guidance - moving forward during COVID





Gather your questions, concerns & challenges:

- Today we want to hear from you.
- What are your questions, concerns, challenges as we move into the colder weather regarding your food distribution model?
- What are your sub-contractors facing?
- There is public health guidance – what needs to change? Your ideas and input will help shape this guidance.

Thank you!

Distribution models:

Moving Your Distribution Inside:

- What are your concerns, challenges, questions?
 - Capacity Issues?
 - Screening customers?
 - Social Distancing?
 - Modifying your shopping model?
 - Distributing food safely?
 - How do you deal with people who aren't compliant your safety practices? Masks?
 - Keeping volunteers, staff & customers safe.
 - Other?
- What information do you need or want addressed in updated guidance?



Remaining Outside:

- What are your concerns, challenges, questions?
 - Distributing food safely?
 - Keeping volunteers, staff & clients safe, warm and dry?
 - Keeping food at proper temperature?
 - Others?



- What information do you need or want addressed in updated guidance?



Guidance

- What is the most helpful way to receive updated public health guidance? How do you want to be presented with this information?
- What format?
 - One pagers/Simple document
 - PowerPoint
 - FAQ page with specific scenarios



Next steps?

- We've heard your concerns today.
- Talk to folks on the Tuesday call.
- Put together what we heard from you, meet with the WSDA
- Share issues and questions with Public Health and update guidance as needed.
- Get information out to all of you in an easy to understand format.
- Thanks!



Contact Information:

If you think of other items, please contact me:

Trish Twomey

Washington Food Coalition

trish@wafoodcoalition.org

206-729-0501

COVID-19 Check-In Meeting



Be Flexible

Situations Change

Change is Inevitable

Goals Remain Steady

Changing Landscape

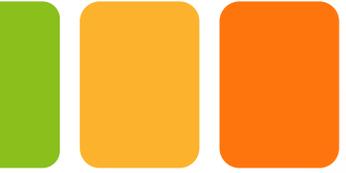
Adapt and Overcome



NEVER GIVE UP

"Obstacles don't have to stop you. If you run into a wall, don't turn around and give up. Figure out how to climb it, go through it, or work around it."

- Michael Jordan



What's Next?

Food Pantry Guidance - moving forward during COVID

Trish Twomey & Barb Houston Shimizu





Gather your questions, concerns & challenges:

- Today we want to hear from you. The WFC has been asked to collect this information and we will be working with WSDA & DOH to update and share updated guidelines.
- What are your questions, concerns, challenges as we move into the colder weather regarding your food distribution model?
Write in chat box.
- What are you facing?
- There is public health guidance – what needs to change? Your ideas and input will help shape this guidance.

Thank you!

Distribution models:

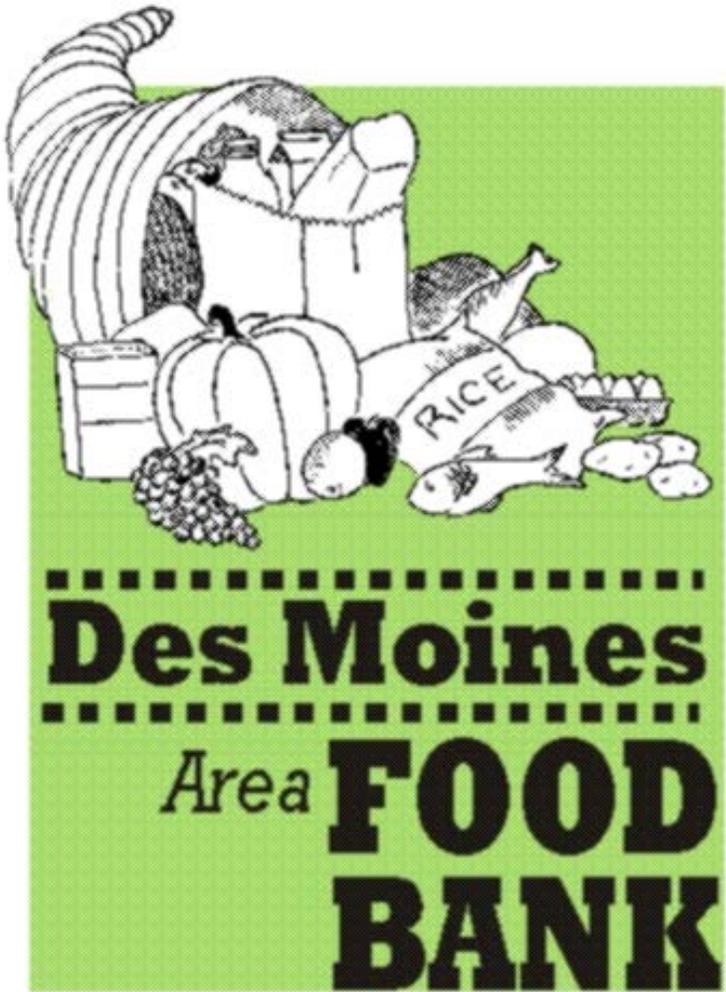
Moving Your Distribution Inside:

- What are your concerns, challenges, questions?
 - Capacity Issues?
 - Screening customers?
 - Social Distancing?
 - Modifying your shopping model?
 - Distributing food safely?
 - How do you deal with people who aren't compliant your safety practices? Masks?
 - Keeping volunteers, staff & customers safe.
 - Other?
- What information do you need or want addressed in updated guidance?



Des Moines Area Food Bank

Following DOH guidelines with indoor food distribution



COVID-19 Food Pantries Phase 2 Guidelines

On May 4, 2020, Governor Inslee announced [Safe Start Washington: A Phased Approach to Recovery](#). In Phase 1, essential businesses, such as food establishments, are allowed to remain open. Once a county is approved to enter Phase 2, grocery stores and food pantries must meet the governor's [Phase 2 Limited In-Store Retail Requirements](#) when operating. Use this guidance to comply with the governor's requirements and help ensure worker and client safety while operating during this pandemic.

[Washington State Retail Food Code](#) and the governor's requirements are listed below and recommendations are included underneath. The recommendations are based on input from Washington State Department of Agriculture (WSDA) Food Assistance Program, Food Banks, and the DOH Food Safety Program. Consult with your [local health department](#) for requirements specific to your county.

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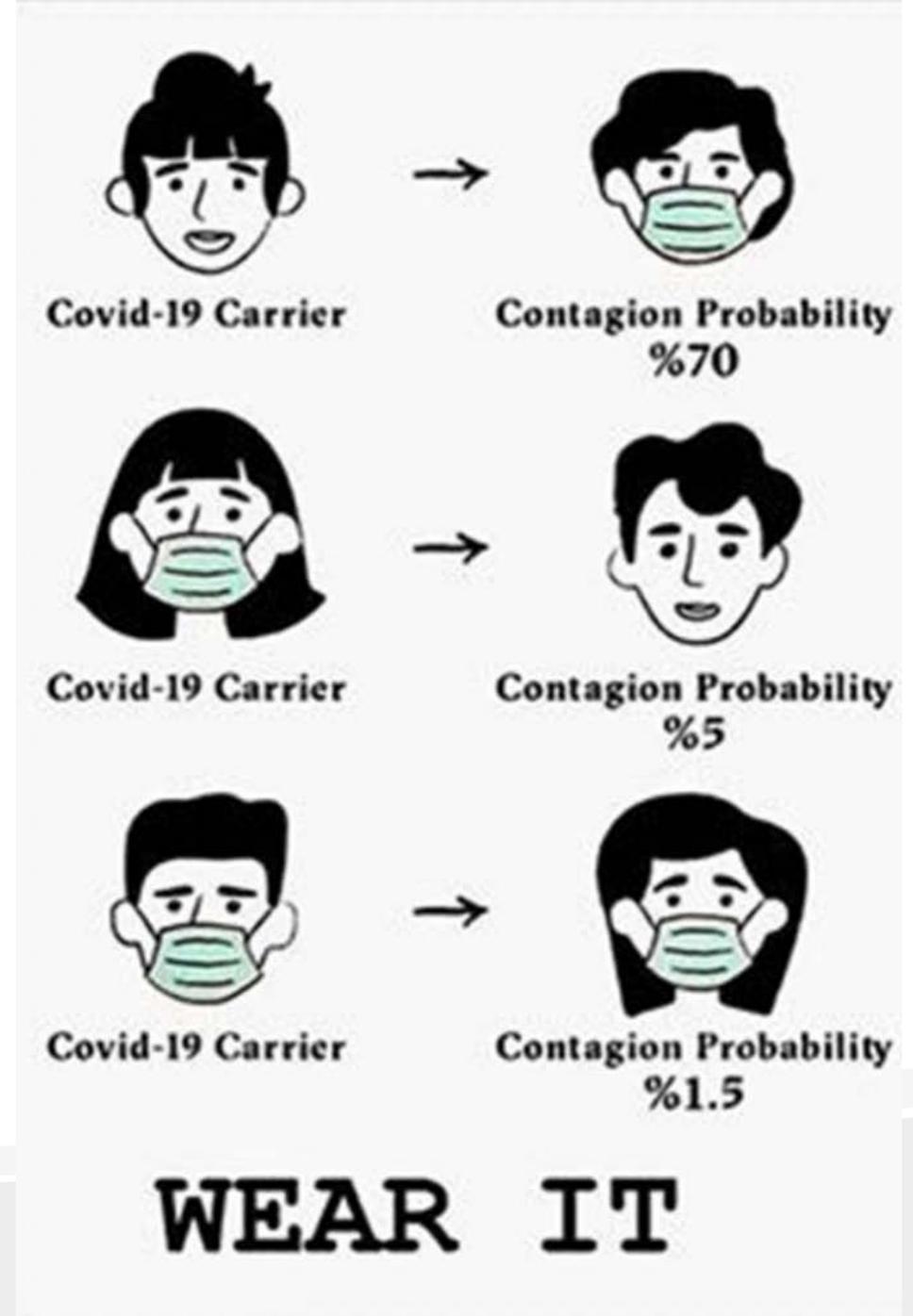
Educate

The 3 W's

Watch Your Distance

Wear Your Mask

Wash Your Hands



Explain How it is Going to Work



Below is our COVID-19 response to ensure on-going food access as safely as possible.

1) All visitors are asked to **wear a mask** and **respect social distancing**.

2) The number of clients in the building is **limited to 10** to maintain safe standards.

3) Visitors are asked to **wait outside** a safe distance apart. A volunteer will come to let you in when space is available.

4) Visitors are asked to **wash hands** immediately upon entering the building.

5) For regular service, you will have the opportunity to order canned and dry goods. A **cart will be prepared for you** with your dry goods order.

6) Visitors will be **given a seat and a number**. When your number is called, you will be able to choose from a limited selection of fresh and frozen foods.

7) **Grab-and-Go Meals** are available for kids age 1-18.

8) For those unable to enter the building for safety reasons, check out our **Order-to-Go Service** at www.desmoinesfb.com

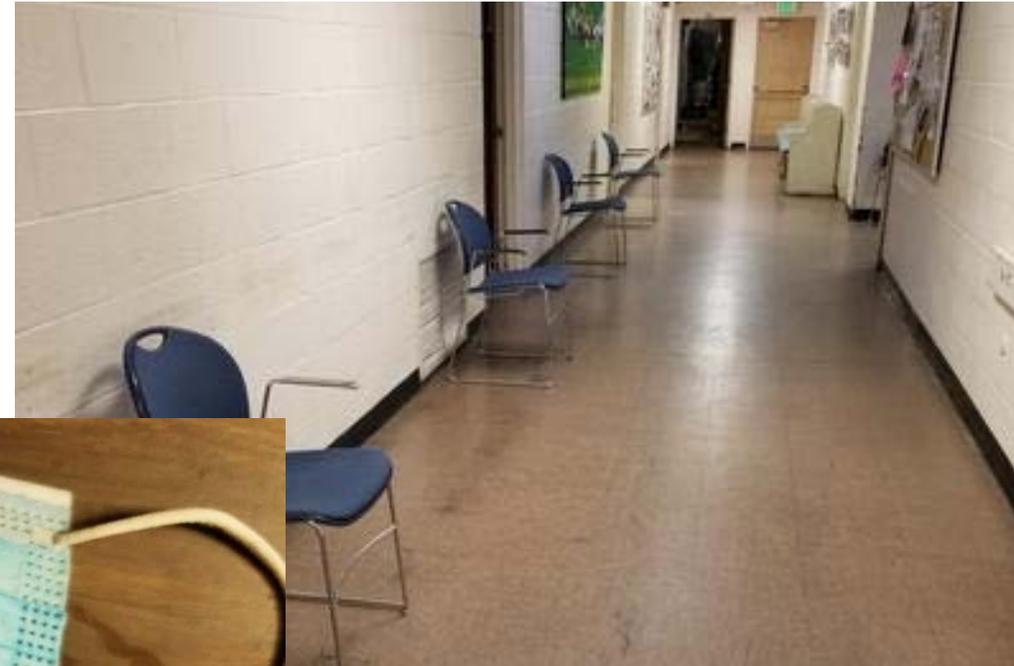


Reducing Contact - 3 W's in Practice



#1
Hand
Washing

#2
Free Mask
Provided



#3
Socially
distanced seating



Preboxing

Pre-Bagged Canned & Dry abarrotes enlatados preenvasados	Check (v) if Wanted marque si lo desea
Dry Black Beans (frijoles negros secos)	
Dry Potatoes (papas secas)	
Canned Tuna (atún enlatado)	
Refried Beans (frijoles refritos)	
Vegetable Soup (sopa de verduras)	
Fruit (fruta enlatada o seca)	
Spaghetti Sauce (salsa de espagueti)	
Canned Corn (maíz)	
Pasta (pasta)	
Canned Chicken (pollo enlatado)	
Peanut Butter (mantequilla de maní)	
Rice (arroz)	
Eggs (huevos)	
Cheese (queso)	
Apples (manzanas)	
Potatoes (papas)	
Oranges (naranjas)	
Onions (cebollas)	

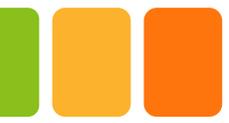


Intake



- No bills
- No ID's
- Clients fill out own paperwork

Sneeze guard at check-in & along the line

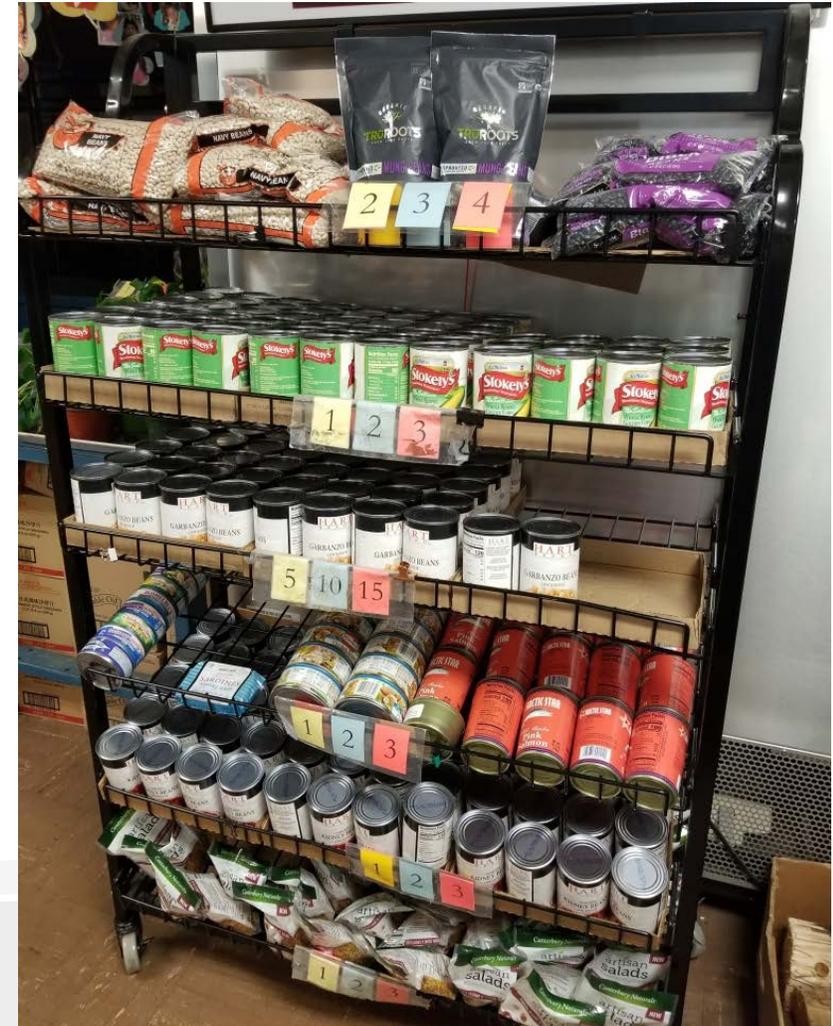


Create Space



Go
Vertical

6' wide
vs
3' wide





Reduce Choice



Choice of canned salmon, tuna,
ham, chicken, or spam is
now....



canned salmon
take it or leave it

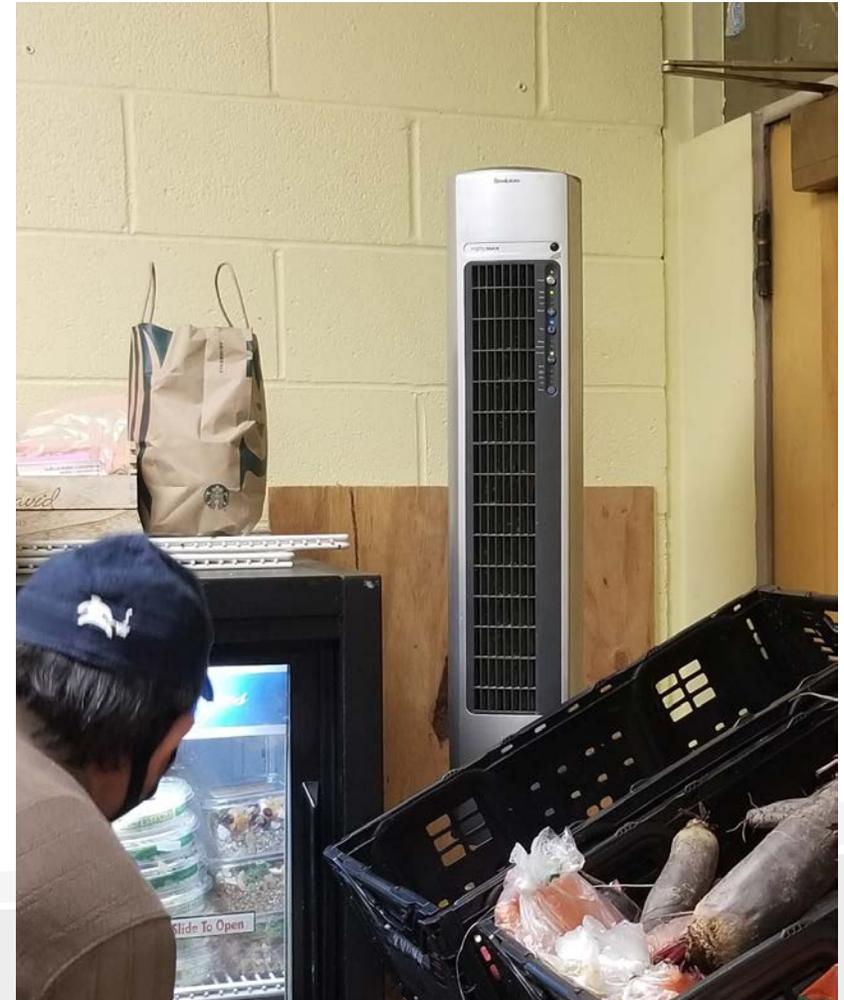


Create Zones





Increase Ventillation





Spread Out/Double Up



Disinfecting

Clean carts between each use
& frequently clean:

- door handles
- refrigerator handles
- bathroom doors
- desks
- computer keyboards
- sneeze guards

& any frequently touched surface

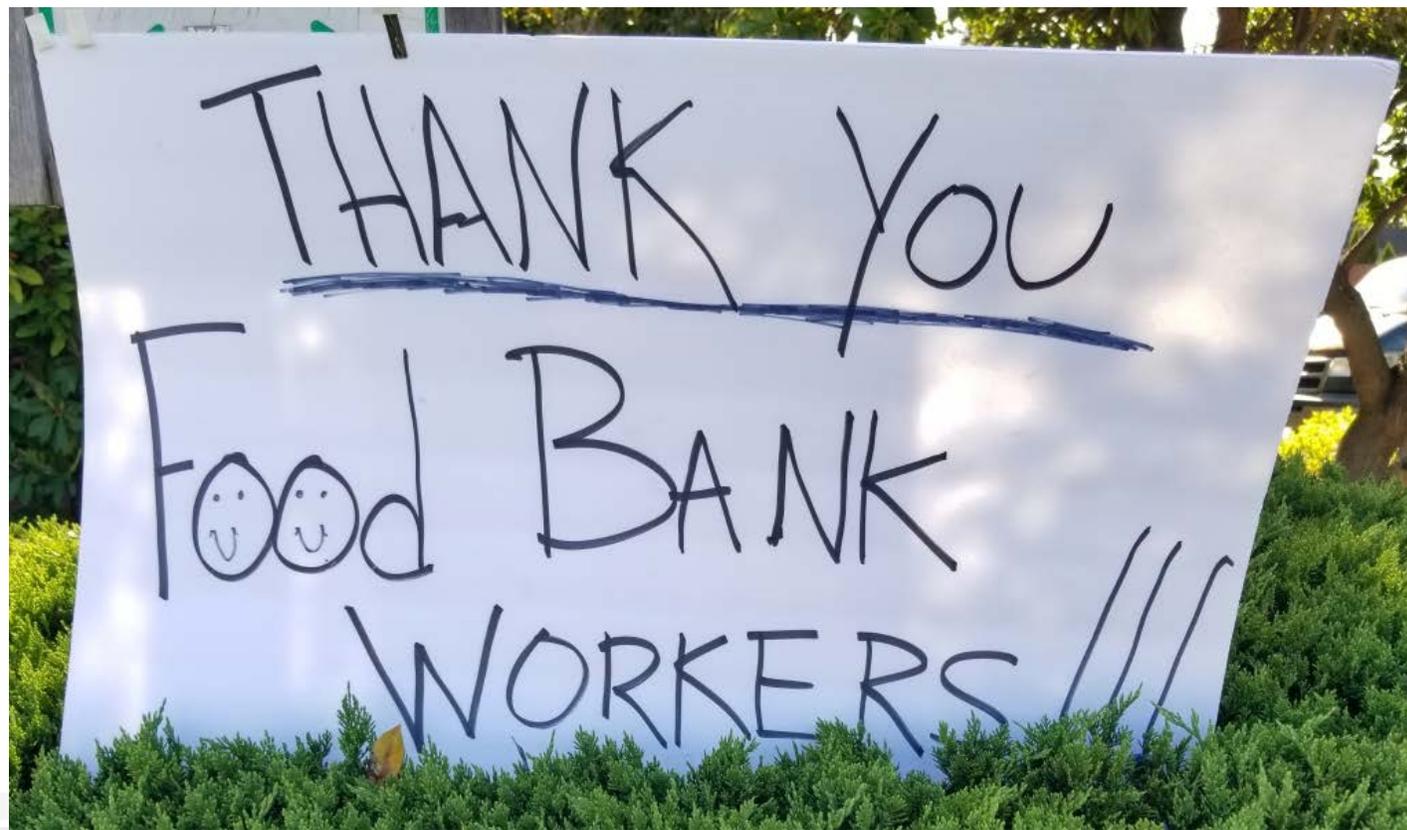


Creating Hybrid Services

- In-Door Food Service
- Senior Hours
- Groceries to Go Service
- Grab-and-Go Meals for Kids
- Delivery



“I always gave to the food bank.
I never thought I’d be here.”



Remaining Outside:

- What are your concerns, challenges, questions?
 - Distributing food safely?
 - Keeping volunteers, staff & clients safe, warm and dry?
 - Keeping food at proper temperature?
 - Other Issues?
 - PPE
 - Equipment



- What information do you need or want addressed in updated guidance?



Outdoor distribution





Guidance

- What is the most helpful way to receive updated public health guidance? How do you want to be presented with this information?
- What format?
 - One pagers/Simple document
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Next steps?

- We've heard your concerns today and those of the contractors last Friday.
- WFC will put together what we heard from you, meet with the WSDA.
- Share issues and questions with Public Health and update guidance as needed.
- Get information out to all of you in an easy to understand format.
- Thanks!



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