

# COVID-19 Check-in Meeting

TUESDAY OCTOBER 6, 2020

## Highlights

- Federal Budgets
- Round 4 possible CARES funding
- CFAP Responses – thank you
- F2FB (Farm to Food Bank) Application online now
  - Closes 10/23/20

## Discussion

- **What's Next? Moving back inside safely – Trish Twomey [trish@wafoodcoalition.org](mailto:trish@wafoodcoalition.org)**
  - WFC led outreach: Questions, concerns, challenges of moving inside or remaining outdoors in the winter weather
    - Goal: update health department's guidance to distribution of food
    - Produce user friendly materials for emergency feeding organizations in dealing with COVID based on best available (currently) knowledge
    - Need to develop guidance for operating
    - Issues identified from contractors call: Higher client counts, staffing issues, social distancing and hours in a day, Equipment (canopies), heaters, etc.
  - Distribution models:
    - Inside vs. outside
    - Aerosolized COVID – how to handle?
    - Reservation system so that social distancing can be maintained – what technology exists to facilitate this?
- **Des Moines Area Food Bank Indoor model Barb Shimizu @ [director@skcfc.org](mailto:director@skcfc.org)**
  - Daily assessments – client flow and responses to change
  - Guidance from public health (state, local) has been helpful
  - Ventilation, fans, and masking importance
  - Education 3 w's
    - Watch your distance
    - Wear your mask
    - Wash your hands
  - Signs with pictures for non-English speakers until translations could be procured
  - Numbers are called so people don't rush the door
  - Extended hours by 30 minutes.
    - Currently seeing around 50 families per day
  - Seniors come first thing in the morning (less crowded)
  - Hybrid System
    - Grab and go bags
    - Traditional distribution
    - Pre-boxed ordering – canned goods (groceries to go)
    - Senior Hours

- Grab and go meals for kids
  - Delivery – work with churches, Using DoorDash – primarily to shut in seniors.
- Client Intake Precautions
  - No bills, No ID's, Clients fill out own paperwork
  - Sneeze guard at check-in and throughout distribution stations
  - Sanitizer spread throughout the building
- Create space
  - Good chance to reorganize into a more spacious storage and distribution model
- Things that are important
  - Ventilation
    - Fans, windows
  - Reduce Choice
    - Organize food and shelves so that clients do not need to sort through things to find what they want.
  - Increase the amount of food you distribute per client so that visits frequency is reduced.
  - Spread out
    - If possible, find space to spread out your volunteers or clients.
    - Using tables to design social distancing
      - 2 tables back to back produce a 6 foot physical barrier
    - Put the word out to other community organizations for space and volunteers away from your site
  - Disinfecting
    - Clean carts, door handles, refrigerator handles, bathroom doors, desks, keyboards, sneeze guards “any frequently touched surface”
- Contact tracing among volunteers; have them sign in so you know who was there.
- Not using temp guns because they are a bit inaccurate
  - Recommended by DOH that volunteers and staff take temp at home - 100.4 or higher should not come in.
- Questions:
  - Fans: can they circulate bad air?
    - Department of Health is doing more research on ventilation
  - Difference between fans vs. ventilation
  - Masks vs. Bandanas vs. Face Shields
    - Des Moines asks for Masks or Bandanas. No Face Shields
    - What does DOH recommend?
  - Feedback on DOH guidance should be sent to Emily Hovis @ [Emily.Hovis@doh.wa.gov](mailto:Emily.Hovis@doh.wa.gov) or Trish Twomey @ [trish@wafoodcoalition.org](mailto:trish@wafoodcoalition.org)
    - <https://www.doh.wa.gov/Portals/1/Documents/1600/coronavirus/COVID-19FoodPantriesPhase2Guidelines.pdf>
- **Stephen Curry NOURISH of Pierce County (South East Nourish) – Outdoor distribution model** [southeast@nourishpc.org](mailto:southeast@nourishpc.org)
  - Drive through all foods are put straight into the trunk of customer's car.
    - If the trunk is too full, the self-load area is set aside for the client (away from others) where they can load their own car via a shopping basket that is prefilled for the client.
    - Parkas and tents are being purchased for the winter months

- Masks required.
- When does Nourish plan to move indoors?
  - The conversation is on going... but it's unlikely that SE Nourish will move in due to the number of and clients and the risk factors associated with some of the clients
  
- Carmen Smith @ White Center Food Bank [Carmen@whitecenterfoodbank.org](mailto:Carmen@whitecenterfoodbank.org)
  - Reservation system – Sales Force
    - Built for them when they moved to a grocery model.
    - Couldn't keep up with the model during COVID – moved away from grocery mode, I kept the reservation system to keep clients more socially distant.
  - Moved to an outdoor market model.
    - Large Parking lot
      - Tents, tables, stations, self-select
      - Hand washing station
      - National Guard has been great
      - Plans to stay outdoors through winter.
        - Demand is so high, no way to move indoors
  
- **Trish – What format would be most useful for staff and volunteers?**
  - Comments indicate that one pagers would be useful. Shorter documents.
- **Andrew SVDP Seattle**
  - Can't do a drive through needs to move in doors and doesn't know how to do so – safely.
  - Chris Hatch VOA in a similar situation