

# COVID-19 Check-In Meetings – New Schedule



Tuesday, July 7, 2020

**WELCOME!!!!**

## Schedule:

Tuesday's General Updates Weekly in July – Moving to Twice-monthly in August

## Updates

Emergency Management Update: Randy & Erin & SEOC  
Governor's Office Update: Katie Rains  
Re-opening Guidance: Trish Twomey WFC & Company

## FA Updates

General Updates; CSFP July Racial/Ethnic Data Collection; TEFAP DHD Status July 2 – July 16; Future Funding; TEFAP Client Intake Forms/Pubs are now online; FA Advisory Meeting July 17<sup>th</sup> 9:00 am followed by WFC Board Meeting at 10:30 am

## Q&A

Questions and Clarifications – YOUR Time

## Next Mtg.

Tuesday, July 14<sup>th</sup> 9:00 am – General Updates

# COVID-19 Check-In Meeting



Be Flexible

Situations Change

Change is Inevitable

Goals Remain Steady



## 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

Changing Landscape

Adapt and Overcome



# Models for Food Pantry

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**Moving into Stage 2 in  
response to COVID-19**

# PhASED OPENIN G OVERVI EW

**Phase 1** – Stay home/healthy for high risk, no gatherings, limited travel

**Phase 2** – Continued home/healthy for high risk, 5 or fewer gatherings, essential travel only

**Phase 3** – Continued home/healthy for high risk, 50 or fewer gatherings, resume travel

**Phase 4** – Resume public interactions with physical distancing

# Social Distancing



What is it?

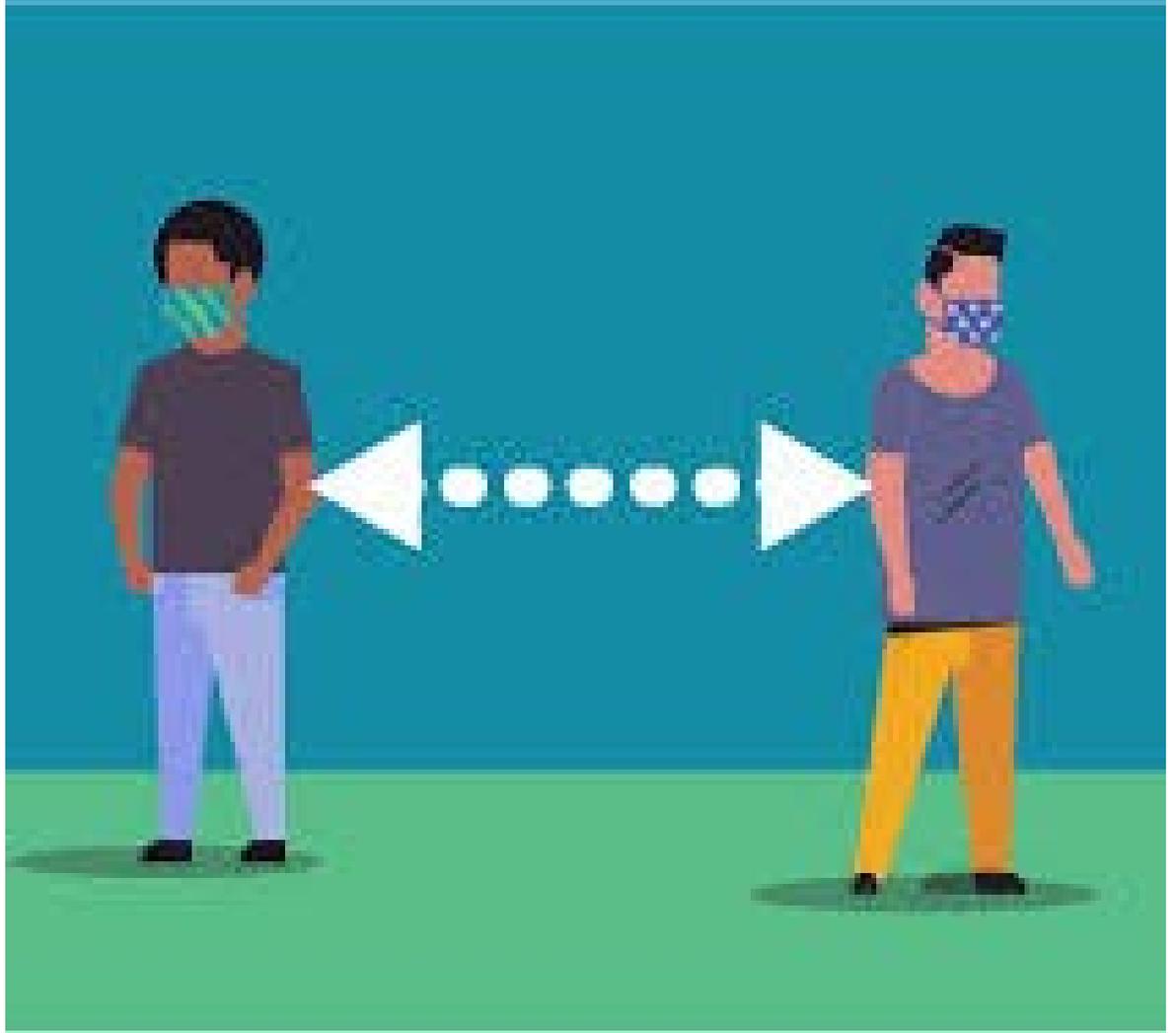
Why is it important?

# What is it?

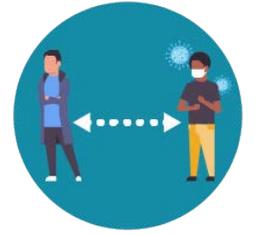
Social distancing, also called "physical distancing," means keeping space between yourself and other people outside of your home. To practice social or physical distancing stay at least 6 feet (about 2 arms' length) from other people.

# Why Important?

It is vital in slowing the spread of coronavirus or COVID-19.



# Social DISTANCING - Some examples



**How are you implementing social distancing?**



Covid-19 Carrier



Contagion Probability  
%70



Covid-19 Carrier



Contagion Probability  
%5



Covid-19 Carrier



Contagion Probability  
%1.5

**WEAR IT**



COVID-19 CARRIER



CONTAGION PROBABILITY

**70%**



COVID-19 CARRIER



CONTAGION PROBABILITY

**5%**



COVID-19 CARRIER



CONTAGION PROBABILITY

**1.5%**

# Social Distancing

How do you practice  
social distancing at  
your food bank?

Ideas to  
consider

# Putting Social Distancing into Practice



**Keep customers 6 feet apart,  
how can you do that?**

Drive thru

Curb-side  
Prepacked  
Bags

Home  
Delivery

Shopping  
model

# Client Physical Distancing –

## Stage 2

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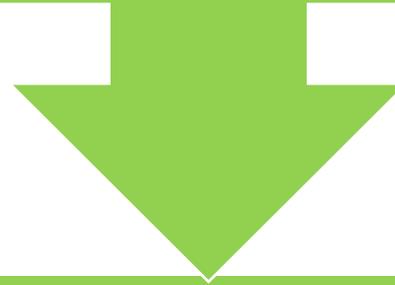
- ❑ Do not exceed 30% of the maximum building occupancy determined by the fire code. Occupancy limit does not include employees or volunteers.
- ❑ Minimizing contact time with clients.
- ❑ Use floor markers to maintain 6 feet of distance between clients both indoors and outdoors.
- ❑ Arrange flow of clients to eliminate choke points and reduce crowding.

# Recommendations:

- ❑ Extend hours or open for an additional day to meet building occupancy requirements without reducing services. Consider having appointments or adding additional appointment times.
- ❑ Do not offer samples, food demos, or cooking classes.
- ❑ Pre-bag foods such as produce or baked goods, that are normally available for self-service.
- ❑ Reduce available food options to speed client time onsite. For example, only place on the shelf three different types of soup options.

Ideas to  
consider

# Putting Social Distancing into Practice



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# DRIVE THRU

- Customers drive up or thru to receive their food.
- Some type of check may happen.
- Size of family and other demographics could be determined
- Card or post-it-note is put on car's windshield or window to show volunteers size of family. Some have menus for families to fill out.
- Groceries are placed in car truck by volunteers or are handed the keys by car owner - there is no contact.



Check Items Wanted:

Meat  
Chicken  OR Beef

Potatoes  
Russet  OR Fingerlings

Bread  
White  OR Wheat

Eggs  Juice  Apples  Onions



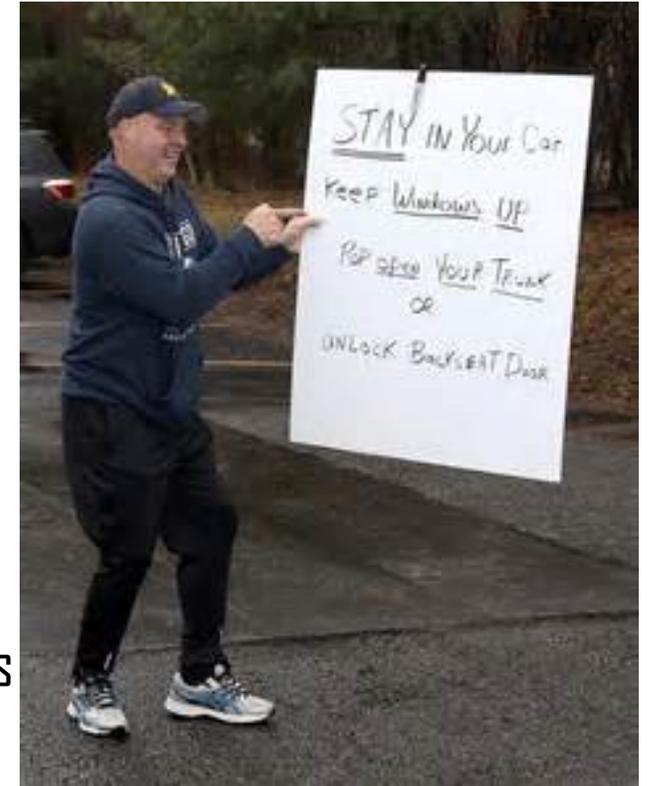
# Drive Thru Method – What do you need?

## Signage

- Post signs at entrances to inform customers to:
  - Stay home if they are experiencing symptoms of COVID-19.
  - Use cloth face coverings when visiting the establishment.
  - Practice proper physical distancing while in the establishment.

## Supplies

- Traffic Cones
- Tent
- Gloves
- Carts
- Masks
- Daily menu/pens/pencils
- Clip boards
- Safety vests



# Food safety guidelines for Drive Thru

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Maintain 6 feet of distance between workers and clients in the car. Clients should be encouraged to wear cloth face coverings. (This is a Washington state requirement as of 6/26.)

## Recommendations:

- Provide pre-packed food boxes or bags, making them faster and easier to distribute.
- If allowing clients to choose what food they want, have clients email orders in advance.
- If in person, verbally tell volunteers/workers what food items they want.
- Minimize contact by having clients:
  - Place their ID car dashboard to be viewed by a volunteer.
  - Provide information verbally (name, number in household, and address if a new client or change of address for an existing client) or
  - Have designated volunteers place food boxes directly in client's vehicle, when possible.

Ideas to  
consider

# Putting Social Distancing into Practice



Keep customers 6 feet apart,  
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Curb-side  
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Shopping  
model

# CURB Side Pick-up

Some food banks have been able to continue a walk-up service or curbside model where individuals are able to walk up to pick up a box or bag of groceries. Many are using a menu, where clients chose what food they want, and the volunteers fill their bag with these items. Others have a premade bag or box available to hand out. No or limited check-in required of clients.

Pre-Bagged Canned & Dry alimentos enlatados y procesados	Check (x) if Wanted marque si lo desea
Spaghetti Sauce (salsa de espagueti)	<input checked="" type="checkbox"/>
Canned Peas (guisantes enlatados)	<input checked="" type="checkbox"/>
Canned Corn (maiz)	<input checked="" type="checkbox"/>
Canned Garbanzo Beans (garbanzo)	<input checked="" type="checkbox"/>
Canned Pumpkin (calabaza enlatada)	<input checked="" type="checkbox"/>
Canned Pork (carnes enlatadas)	<input checked="" type="checkbox"/>
Canned Chicken (pollo enlatado)	<input checked="" type="checkbox"/>
Peanut Butter (mantecquilla de maní)	<input checked="" type="checkbox"/>
Cream of Mushroom Soup (sopa de champiñones)	<input checked="" type="checkbox"/>
Fruit (fruta enlatada)	<input checked="" type="checkbox"/>
Canned Kidney Beans (de habichuelas)	<input checked="" type="checkbox"/>
Mixed Vegetable (mezcla de vegetales)	<input checked="" type="checkbox"/>
Walnuts (nueces)	<input checked="" type="checkbox"/>
Pasta (pasta)	<input checked="" type="checkbox"/>
Rice (arroz)	<input checked="" type="checkbox"/>
Fresh, Frozen & Prepared if Available (fresco, congelado y preparado si está disponible)	Check (x) if Wanted marque si lo desea
Beef	<input checked="" type="checkbox"/>
Chicken	<input checked="" type="checkbox"/>
Pork	<input checked="" type="checkbox"/>
Fish	<input checked="" type="checkbox"/>
Tofu	<input checked="" type="checkbox"/>
Eggs	<input checked="" type="checkbox"/>
Cheese	<input checked="" type="checkbox"/>
Yogurt	<input checked="" type="checkbox"/>
White Milk	<input checked="" type="checkbox"/>
Chocolate Milk	<input checked="" type="checkbox"/>
Orange Juice	<input checked="" type="checkbox"/>
Fruit/Cheese Trays	<input checked="" type="checkbox"/>
Soap	<input checked="" type="checkbox"/>



# Curb side PRE-BAGGED OR BOXED FOOD

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## Safety Issues

- Practice Social Distancing
- Staff and Volunteers wear a mask & gloves
- Wash hands frequently
- Sanitize commonly used surfaces

## Supplies

- Bags or boxes
- Gloves
- Masks
- Sanitizing cleaning solutions
- Sink or hand washing station
- Hand Sanitizer
- Signage

# Food safety guidelines for Curb side

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Maintain 6 feet of distance between workers and clients. Clients should be encouraged to wear cloth face coverings. (This is a Washington state requirement as of 6/26.)

- Use floor markers to maintain 6 feet of distance between clients in indoor and outdoor lines.
- Space chairs 6 ft apart in waiting area or use floor arks so client stay 6 feet apart.

## Recommendations:

- Provide pre-packed food boxes or bags, making them faster and easier to distribute.
- Consider setting up tables outside rather than having clients come inside the building.
- Use pop-up tents to provide protection from wind and rain.
- Have volunteers place prepackaged items in a grocery cart for the client to load into their own vehicle. Disinfect carts after each client use.
- If grocery carts are not available, have a designated volunteer hand over boxes and another designated volunteer check people in.

Ideas to  
consider

# Putting Social Distancing into Practice



**Keep customers 6 feet apart,  
how can you do that?**

Drive thru

Curb-side  
Prepacked  
Bags

Home  
Delivery

Shopping  
model

# Home Delivery

Volunteers or Staff deliver a bag or box of groceries to an individual or family that is at home and can not come to the food bank for a variety of reasons.

Perhaps a homebound senior, or a family with a sick family member, no transportation options or in a rural area with few options for obtaining food.



**HOME DELIVERY NOW AVAILABLE**



# Home Delivery

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## Safety Issues

- Keep vehicle & coolers clean
- Practice Social Distancing
- Staff and Volunteers wear a mask and gloves
- Keep food at proper temperature

## Supplies

- Vehicle for delivery
- Bags or boxes
- Gloves
- Masks
- Hand Sanitizer
- Coolers/Insulated bags
- Sanitizer

# Food safety guidelines for Home Delivery

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- ❑ Maintain 6 feet of distance between workers and clients. Clients should wear cloth face coverings.
- ❑ Keep cold foods cold (below 41°F) during transport by using a cooler with gel packs/ice or a refrigerator. If unable to keep cold foods cold during delivery, only deliver shelf stable foods.
- ❑ Keep raw foods separate from cooked and ready to eat foods to avoid cross contamination.

## Recommendations:

- ❑ Provide home delivery or use designated pick-up areas for clients to maintain physical distancing.
- ❑ Routinely clean and disinfect shared equipment, vehicle touchpoints, coolers, and insulated bags used to deliver foods.

Ideas to  
consider

# Putting Social Distancing into Practice



Keep customers 6 feet apart,  
how can you do that?

Drive thru

Curb-side  
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Shopping  
model

# Shopping model/Self Selection

Food Bank is still open but with some restrictions. A limited number of people are allowed on premises. Clients still shop but must stay **6 feet apart** with limited touching of items.

Products might be bagged; nonperishable food in boxes or bagged with choices for fresh produce, refrigerated dairy and protein..



# Self Selection/Shopping model

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## Safety Issues

- Practice Social Distancing
- Staff and Volunteers wear a mask and gloves
- Sanitize work area and commonly shared spaces

## Supplies

- Bags or boxes
- Gloves
- Masks
- Hand Sanitizer
- Signage
- Hand soap and paper towels

# Food safety guidelines for Self select/Shopping

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## Client Health & Hygiene

Provide limited shopping hours for people at high-risk for severe COVID-19, when possible.

- Provide hand sanitizer gel with at least 60% alcohol at the building entrance, when available.
- Stock onsite restrooms/sinks with adequate soap and paper towels and encourage clients to wash their hands before shopping.
- Encourage clients to wear a cloth face covering when they are onsite.

## Recommendations:

- Increase circulation of outdoor air by modifying ventilation or opening screened doors/windows, when possible.

# Social Distancing Review

What is it?

*6 ft/2 meters*

Why is it important?

*Reduces risk of transfer*

How do you practice social distancing at your food bank?

*Drive thru, curbside, home delivery, planned shop*

# Resources for you!

**COVID  
Vendor/Resources  
sheet  
check the WFC  
Web page and  
daily COVID-19  
Newsletter for this  
resource..**

- Washington State Department of Health
- EFN's Social Distancing Posters in a Variety of Languages
- Washing Hands Posters and Signs
- Emergency Operation Centers
- Find COVID-19 specific posters and materials here:
  - King County Signs to Print and Post
  - CDC's COVID-19 Print Resources
- Center for Disease Control
- <https://agr.wa.gov/services/food-access/fa-covid-19>
- [www.wafoodcoalition.org](http://www.wafoodcoalition.org)

# Important reminders

Many of your clients may be considered high-risk for COVID-19 and may be limiting their time in the community to continue to "Stay Home, Stay Healthy."

Consider adding/continuing drive-through, curbside pickup, or home delivery as service options to help meet the needs of these high-risk clients.

Basic supplies are consistent for all service models:

- Bags or boxes
- Gloves
- Masks
- Hand Sanitizer
- Signage / visible instructions



to WSDA and  
DOH

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