Responding to COVID-19 – Meal Program Presentation

March 13, 2020
Facilitated by Bill Lee, Executive Director of Martha’s Kitchen.
Agenda

- Nutritious food is essential
- COVID-19 situation
- Stop the spread of germs
- Communication is Key

Format

Due to large number of participants, you have been muted. Please send in your questions by “Q&A” (not chat) and we will do our best to answer them.
Access to nutritious food is essential for our clients’ health

- If clients don’t have healthy nutrition, they can’t fight disease
- Many clients don’t have storage space for extra food
- Clients don’t have financial means to stock up on food
- We are losing volunteers and we expect clients to need us more

Our work and YOU are more important now than ever
COVID-19: Current status, Second Harvest

Distributions and volunteer shifts are taking place as scheduled.

We are following directives from the Center for Disease Control (CDC) and local health departments.

- Santa Clara County Public Health guidance for essential “medium-sized” events (100-1000 people)
  - Size: smaller is better; duration: shorter is better.
  - Reinforce stop spread of germs suggestions: cleaning, hygiene, social distancing

Second Harvest is a Second Responder in times of disaster.

We provide services year round and during emergencies.

We must keep critical resources moving to people who need them. We are establishing contingency plans if the situation escalates.

Volunteers needed! Sign up here: https://www.shfb.org/give-help/volunteer/individual-volunteering/
Stop the spread of germs
Your site will receive this flyer with the food invoice

In English, Spanish, Vietnamese, Chinese

Please post at every distribution

We will get more flyers to distribute to clients
Clean hands

All volunteers, including registration and USDA volunteers, must wear gloves as soon as they get to a site.

When you arrive:
1. Wash your hands for 20 seconds with soap or use hand sanitizer
2. Put gloves on
3. Change gloves whenever you touch your face, hold your phone or or switch tasks
Social distancing

1. Greeting alternatives
2. Ask clients and volunteers to spread out
3. Encourage clients to come only during their appointment or distribution window. Consider setting up an appointment system – we can help
Supplies

1. Plastic bags: Enough for 5 per household through April
   - Most will get them sent automatically
   - Online partners will be able to order, the rest will get them with their deliveries

2. Hand sanitizer is on order, not available
   - Reimbursement/gift cards can be available – talk to your Second Harvest manager
   - Ask volunteers to bring their own if they can

3. Ask for what you need – we’ll see if we can get it

4. CDC “Stop the Spread of Germs” flyer
About Masks...

We do not encourage the use of masks at our distributions. The Center for Disease Control and Prevention (CDC) does not recommend healthy people wear a mask for prevention. Sick people should not attend a distribution.

Volunteers who feel they should have a mask may do so at their own discretion.
Recommendations for feeding programs
Feeding Programs

At congregate feeding programs establish hand washing / hand sanitizer stations and provide boxes of tissues.

• Be vigilant about sanitizing/handwashing and ensuring volunteers/staff with symptoms stay home.

• Temporary handwashing stations can be set up per the local health department recommendations (temporary food festival set up). Contact your local health department for guidance.

• Disposable facemasks should be kept on-site and used only if someone (worker or attendee) becomes sick at the site. Those who become sick should be immediately isolated from staff and participants who are not sick and given a clean disposable facemask to wear.

• Increase the intensity and frequency of your cleaning schedule and use disinfectants on surfaces including door handles, railings, and counters.
Feeding Programs

We have learned that some cleaning solutions are not effective against pathogens associated with COVID-19. They have swap to Bleach and Water in the warehouse and production spaces. Check to make sure cleaning supplies will kill COVID-19.

• Reinforce social and physical distancing. Encourage participants to remain six feet apart if possible.

• Develop signage for clients and volunteers about proper hygiene and actions to take when coughing / sneezing.

• Consider “to go boxes” / meals-to-go with disposable service-ware if possible.

• If your congregate site program is receiving federal reimbursement through the Child and Adult Care Food Program, consider requesting a waiver allowing your site to be exempt from congregate meal requirements yet still eligible for federal reimbursement, so that you can use other grab and go meal distribution options. Seek assistance from FANO’s Government Relations Team for CACFP waivers.
Communication is key
Second Harvest will be checking in with agencies.

Please respond! We need to identify trends in the community quickly.
Discussion with agencies

- How are your sites continuing your food service?
- What prevention and protective measures are you putting into place?
- What concerns have you heard from your clients, staff, and community?
Questions?
Suggestions?
Send via Q&A box in zoom
THANK YOU for all you are doing to keep our community fed and healthy