



Implementing CDC COVID-19 Preparedness Practices at a Food Pantry

CDC Preparedness Practice(s)	Ideas for Food Pantry Implementation
<ul style="list-style-type: none"> • Clean and disinfect frequently touched objects and surfaces using a regular household cleaning spray or wipe • Cleaning staff should wear disposable gloves for all tasks in the cleaning process, including handling trash 	<ul style="list-style-type: none"> • Intensify cleaning practices with strong disinfectants • Make disinfectants readily available for individuals to assist in cleaning desks, door handles, chairs in lobby, shopping carts, pens, clipboards, etc. • Have gloves available to staff and volunteers; explain to neighbors that the use of the gloves is a precaution and not indicative of any issue • Place resources and signage within your facility
<ul style="list-style-type: none"> • Staff and others should clean hands often 	<ul style="list-style-type: none"> • Require staff, volunteers and clients to wash their hands with soap and water for 20 seconds upon arrival, at set time intervals, and before departure • If soap and water are unavailable, encourage staff, volunteers, and clients to use hand sanitizers with at least 60% alcohol between hand washings (if available) • Additional key times to clean hands include: <ul style="list-style-type: none"> ○ After blowing one's nose, coughing, or sneezing ○ After using the restroom ○ Before eating or preparing food ○ Before and after providing routine care for another person who needs assistance (e.g., a child)

- Limit close contact with others as much as possible (about 6 feet)

- Maintain distance during the intake process and limit the use of pens, binders, keyboards, etc. to one staff member
- For client choice pantries, consider switching to a minimal contact “to go” box/bag model
- To prevent large groups of people indoors, consider drive-thru or direct delivery to car services
- Reduce number of neighbors allowed in lobby, pantry, and seating areas at one time
- Request that children not wander in the waiting area
- Spread chairs further apart and encourage increased spacing in lines
- Extend your reception desk by adding another table in front of the desk
- For new clients seeking assistance, consider the following:
 - Only allow 1 client per household to come into the building to apply for services, while asking all other household members to remain outside or in their car
 - Opt for utilizing appointments only for new clients with a service like www.calendly.com or www.remind.com
- Opt for verbal greetings, avoid shaking hands or hugs, etc.

<ul style="list-style-type: none"> • Stay home when sick or showing symptoms of illness • If you feel ill, stay home and avoid exposing others • Avoid close contact with people who are sick. 	<ul style="list-style-type: none"> • Distribute additional meals to households as a precautionary measure in advance of a possible quarantine or outbreak • Plan for staff and volunteer absences; if using a box distribution model, pack and stock as many boxes as possible • Make clients aware of proxy options for food pick-up; encourage clients to utilize use of proxy if feeling ill
<ul style="list-style-type: none"> • If possible and needed, put your emergency operations and communication plans into action 	<ul style="list-style-type: none"> • Communicate to NTFB if your services are changed; NTFB is actively updating our map for finding food assistance, and has placed it on the home page of our website • Communicate with your community members if events and services have changed with services like www.remind.com or www.grouptexting.com • Share any information related to changed or canceled services through your website, social media, and any other platform your program uses

CDC Recommendation Sources:

<https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/cleaning-disinfection.html>

<https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/checklist.html>