

COVID-19

COVID-19 GUIDANCE FOR EMERGENCY FOOD PROVIDERS

This document has been developed to help support and protect staff and volunteers in the operation of emergency food programs and the patrons they serve.

For current updates on COVID-19: <https://lambtonpublichealth.ca/2019-novel-coronavirus/>

For workplace/municipal supports: <https://lambtonpublichealth.ca/2019-novelcoronavirus/workplaces/>

Contact Lambton Public Health at 1-800-667-1839 or vulnerablepopulations@county-lambton.on.ca

Infection Prevention and Control Strategies

- It is recommended that all patrons and staff be screened at every mealtime/visit for [symptoms of COVID-19](#). Consider using the [Lambton Public Health Employee Screening Tool](#) for staff and [Ontario Ministry of Health Screening Tool](#) for patrons.
- Patrons and staff should be advised to practice good [hand hygiene](#) (frequent hand washing or alcohol-based hand sanitizer) and respiratory etiquette (sneezing into a bent elbow or disposable tissue). Glove use does not replace hand washing. Ensure hands are washed before and after handling food, using the bathroom, changing task, etc. Gloves are to be replaced/changed at this time as well.
- Consider sharing these [training resources](#) with staff/volunteers.
- Ensure hand washing sinks and hand sanitizers (with a minimum of 60% alcohol) are available at all entrances.
- Patrons and staff should be advised to practice [physical distancing](#) of 2 metres from each other at all times. This can be facilitated by limiting gathering through the physical spacing of furniture and adding floor markings indicating where to stand, wait in line and walk through the facility.
- All staff, volunteers and patrons should wear masks when required or when physical distancing is not possible.
- Consider offering take-out meals and avoiding serving seated meals (dining). If seated meals cannot be avoided, minimize the number of people who have contact with food, beverages, and serving utensils.



- If seated meals are provided, allow for 2 metres spacing between tables and seated patrons.
- Clients and staff should be advised not to share food, drinks, or other items.
- Consider offering disposable containers, cutlery and cups. These items should be discarded after use in a non-touch waste receptacle.
- For meal delivery programs, consider meal drop-off at the door and avoid close contact.
- Consider posting [COVID-19 signage](#) to support these measures.

Cleaning and Disinfecting

- Facilities should follow their standard protocols for routine [cleaning and disinfection](#), with increased frequency for high-touch surfaces such as doorknobs, handrails, light switches, toilet handles, faucet handles, tables and chairs.

Receiving Donations

- Evidence of transmission of COVID-19 through contact with food products is limited; however, efforts should be made to reduce transmission risk when receiving donations.
- Wash or sanitize hands before and after receiving donations onsite and when picking them up in the community.
- If donations are being picked up, maintain physical distancing and/or ask for donations to be placed outside for pick up.
- Make hand sanitizer available for donor use before donations are transferred at your program.
- When receiving donations, it is recommended that you only accept the following:
 - Donated money for the purchase of food items directly from a grocery store.
 - Donated low risk pre-packaged food such as baked goods, canned goods, uncut fruit and vegetables.
 - Donated store bought raw meat in its original packaging that has been properly refrigerated and can be transported to the shelter safely.

RESOURCES:

- [COVID-19 Food Premise Recommendations - Lambton Public Health](#)
- Public Health Ontario: <https://www.publichealthontario.ca/en/diseases-and-conditions/infectious-diseases/respiratory-diseases/novel-coronavirus/public-resources>