



Coronavirus Disease 2019 (COVID-19)

Guidance for Food Pantries

Food pantries, food banks, and other food providers are important community partners that help provide nourishment to some of the most vulnerable populations in our society. They also play a key role in stopping the spread of disease, including COVID-19 by following best preventative practices while continuing their increasingly important work to feed our community

- Discontinue self-serve/ self-shopping and move to a pick-up/delivery model if possible.
 - Have patrons supply staff with a list of items needed and have staff fulfill orders to cut down on the amount of people in a confined area and increase social distancing for public safety.
- Managers should check-in with staff/volunteers at the beginning each shift to ensure workers are healthy and review proper hygienic practices.
- Post signs and tell staff/volunteers to stay home while sick and send people home if they are showing signs of a respiratory illness or a fever.
- Frequently wash hands with warm water and soap for at least 20 seconds.
 - Ensure soap and paper towels are adequately stocked at each hand sink.
 - Ensure restrooms have adequately stocked soap and paper towels and/or properly functioning hand dryers.
- Remind staff, volunteers, and patrons to avoid touching their eyes, nose, and mouth.
- Cover nose and mouth when coughing and sneezing with a tissue, then immediately dispose of the tissue and wash hands for at least 20 seconds.
- Clean and sanitize high touched surfaces throughout the facility such as door handles.
- Ensure sanitizer is always at proper concentration by using chemical test strips.
- Identify essential functions needed to operate the establishment if workers are absent and create a plan to meet those needs.
- Think ahead and order enough supplies in case of an interruption in the supply chain.
 - Make sure to have plenty of sanitizer, soap, paper towels, gloves, and other needed supplies in case they become temporarily unavailable.
 - Identify alternate suppliers to ensure needs are met.
- Create cleaning/sanitizer logs to keep track of when to clean/sanitize high touch surfaces and when to refresh sanitizer solutions.
- Consider reducing capacity and increase distances between workers. Modify hours of operation to meet the needs of capacity adjustments. Stagger work schedules/volunteer hours as an extra safety precaution to reduce potential exposures.

If you have any questions or would like more information, please call us at 603-589-4530 or visit our website as guidance may change due to the rapidly changing nature of this event.