

Maintaining a Safe Pantry or Program Environment

March 13, 2020

Our primary responsibility during the pandemic is to support and sustain our vital network and ensure food access for the thousands of families who depend on us.

Practicing everyday preventative actions will help to maintain a safe pantry or program environment. Here are a few important tips:

- Encourage your staff and volunteers to wash hands often with soap and water for at least 20 seconds, especially after blowing your nose, coughing, or sneezing; going to the bathroom; and before eating or preparing food.
- Keep hand sanitizer made with at least 60% alcohol visible to staff, volunteers and clients. Place hand sanitizer at the entrance to your pantry and use signage to encourage staff, volunteers and clients to use it upon entering.
 - The food bank has ordered hand sanitizer for our agency network and will be distributing alcohol-based sanitizer to your agency in the next week either through your regularly scheduled delivery or pick up at your local branch.
- Attached is a template of a sign we encourage you to customize to your location and post at all entrances.
- Routinely clean all surfaces, especially workstations, countertops, doorknobs and shopping carts. The CDC provides extensive guidance on environmental cleaning and disinfecting recommendations. <https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/cleaning-disinfection.html>
- Reinforce social and physical distancing. Encourage clients to remain six feet apart if possible.
- Develop signage for clients and volunteers to reinforce proper hygiene and actions to take when coughing / sneezing.
- Use this link for more information about [everyday preventive actions](#).