

COVID-19 Nutrition Program Guidance

All nutrition clients

- Please remind staff and volunteers of recommended guidelines for not volunteering (attached)
- Make sure your clients know what to do should they start to feel sick (call their doctor or health department before going, call 911 if emergency)

Home Delivered Meals

- Encourage volunteers to hang the bag of food on the doorknob, knock, step back (6+ feet), and wait for client to raise blinds or open door. Speak to them and give greeting from a distance
- Hang sign on door asking individuals to not enter if they are/may be sick (attached)
- Make sure volunteers have hand sanitizer and use often along meal route

Congregate Meals (for sites that choose not to close)

- Stagger mealtimes. Have clients come at 11, noon, *and* 1. This will reduce the number of people coming in at one time
- Remove half the chairs at each table or half of all tables
- Place hand sanitizer before meal line and on each table
- Have the food be served by one person, rather than buffet style (with everyone touching the serving utensils)
- Clean well, clean often (attached)