

Good Samaritan Food Pantry

COVID-19 Update

March 19, 2020

Starting immediately and effective until further notice the Good Samaritan Food Pantry (and the Methodist Church as well) will be closed to all persons except for vital food pantry work.

This vital work will be:

- Tuesday mornings to receive our produce delivery, stock shelves, unload the Mid-Ohio Food Collective (Food Bank) order, and accept Kroger direct retail pickup.
- Wednesday morning to accept Aldi direct retail pickup.
- Wednesday afternoon for setup and pantry open hours (not before 12:30).
- Friday morning to accept Aldi direct retail pickup.
- Saturday morning for setup and pantry open hours (not before 9:00).
- Sunday morning to pack boxes.

Only those volunteers necessary to perform this work should be at/in the church. Every attempt should be made to limit the amount of workers needed to perform this work and any extra workers should return home or wait in their vehicles until needed. Social distancing should be practiced as much as is reasonable for the current task.

All Volunteers should self evaluate before coming to the pantry. Attached are 2 documents to help with self evaluation. The first is [Coronavirus Symptoms](#) which shows some of the symptoms to look for with the coronavirus. The second is [COVID-19 cold and Flu](#) which tries to differentiate between Covid-19, a cold or the flu. You will notice however that there are contradictions in the 2 documents. Those contradictions are irrelevant since you don't need to be coming in to work with any of the 3 illnesses.

We also are implementing temperature checks for each volunteer wanting to work. When you show up at the pantry to work, please show up at the posted time and park in the parking lot and stay in your vehicle. Someone will be around and check your temperature and possibly ask you some questions. If you are cleared to work you may then get out of your vehicle and go to your assignment. If you are not cleared you will need to return home.

All "High Touch" surfaces should be sanitized at the beginning and end of each work period. These would include but are not limited to tables, cart handles, refrigerator/freezer handles. The attached document [Checklist Disinfectant Alternatives](#) shows what can be used to disinfect with.