

County of San Diego

Holiday Charitable Feeding Guidance During Shigella



The holidays represent a time of giving and during these months, many non-profit charitable feeding organizations will increase their donations or provide a holiday meal to those in need. A traditional holiday meal can bring a sense of community and joy to those who may not be able to make it themselves, feed the hungry, and raise awareness about food insecurity.

As there is some risk when interacting with non-household members this holiday season, due to a recent increase in Shigella cases within San Diego County, especially among those people experiencing homelessness, extra precautions are needed to minimize those risks and prevent the spread of Shigella and other foodborne illness. The following guidance provides recommendations on providing charitable food and clarifies the procedures and protocols required to ensure holiday meals are distributed safely.

Recommended

- Best** Volunteering or partnering with a local food bank to assist with an established operation. To find an organization near you, visit www.sandiegofoodbank.org or www.feedingsandiego.org.
- Better** Pre-packaged hot/cold meals that are picked up on site via drive-through or walk up during specified hours.
- Good** Meal service directly to consumer without any self-service elements such as buffets or drink stations to decrease multi-touch surfaces and utensils.

Prohibited

- Food service or preparation from a home for charitable feeding.

Charitable feeding operations can only be conducted by an organization that is **Permitted** or **Registered** with the County of San Diego Department of Environmental Health (DEH), or **Exempt** from California Retail Food Code regulations. To determine if your charitable feeding operation is **Exempt** or requires a **Registration** or **Permit**, visit DEH's Charitable Feeding Operation website at:

<https://www.sandiegocounty.gov/content/sdc/deh/fnd/food/charitablefeedings.html>

Thankful

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Handwashing

All food staff must practice diligent handwashing. Food staff shall thoroughly wash their hands and arms with soap and warm water for at least 10 to 15 seconds; thoroughly rinse with clean, running water and properly dry their hands and arms. Staff shall pay particular attention to the areas underneath the fingernails and between the fingers.

Food staff shall wash their hands in all of the following instances (and more):

- After touching face, or other areas of bare skin including cuts or sores and after touching hair.
- After using the restroom.
- After cleaning the restroom.
- After touching animals.
- After coughing, sneezing, using a handkerchief or disposable tissue.
- After using tobacco, eating or drinking.
- After handling soiled equipment or utensils.
- Immediately before engaging in food preparations, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- Before changing tasks to prevent cross-contamination.
- Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.

Sanitizing Equipment and Utensils

* Note: Equipment food-contact surfaces and multiservice utensils must be washed before the sanitizing step.

* To sanitize use one of the following solutions:

- 1) Contact with a solution of 100 ppm available chlorine solution for at least 30 seconds.
- 2) Contact with a solution of 25 ppm available iodine for at least one minute.
- 3) Contact with a solution of 200 ppm quaternary ammonium for at least one minute.
- 4) Contact with any chemical sanitizer that meets the requirements of Section 180.940 of Title 40 of the Code of Federal Regulations when used in accordance with the manufacturer's use directions.

General

- Ensure adequate hand sanitizer is available for all guests and staff.
- Have an adequate amount of portable or permanent toilets that are stocked with hand soap and paper towels.
- Frequently clean and disinfect the facility and food areas per guidelines (see above).
- Have an adequate amount of handwashing stations available in the dining areas for guests to use before eating their meal. (See sample handwashing station set up to the right).
- For more information refer to the [CDC's guidance](#) for preventing Shigella or DEHQ's [Shigella Infection Prevention & Control](#) guidance.



For questions regarding this information, more information regarding charitable feeding operations, or a complimentary review of the feeding's safe operating plan, please contact the DEHQ Charitable Feeding Information Line at (858) 505-6803 or via email at DEHFoodSafety@sdcounty.ca.gov.