

ST VINCENT DE PAUL MEAL PROGRAM
Crossroads Kitchen/Harambee Kitchen

MEAL PROVIDERS SERVING POLICIES – JUNE 2021

1. If prepared meals are being brought in (already cooked) those meals must have been prepared ALL in one place preferably a commercial kitchen. All ingredients are to be added at the same time. Example: Lynn has the meal team from her church come to her home to prepare a meal for SVDP meal program. Each team member brings 1 lb. of meat and 2 jars of spaghetti sauce. Lynn then cooks all the meat together and adds all the sauce between 4 stock pots. The pots are then taken to the meal program OR the contents are then frozen/refrigerated at Lynn's home until they take their meal to the meal program. **Our kitchen is available to help with preparing meals, you may also shop for the supplies for your meal and drop off raw ingredients that we will then cook. You can also drop off, mail or send digital gift cards for Walmart, GFS or Meijer for us to use to purchase the ingredients for your meal. A last option would be to order a prepared meal from a restaurant or caterer, several groups have had success with this throughout the pandemic.
2. Individually wrapped snacks are preferred however if you make a baked good, it is preferred that those baked goods be portioned out and bagged for individual use. You can do this at our meal site upon arrival or have it completed before you get there.
3. Fresh Fruit is always a winner. Our guest like bananas, oranges, pears, peaches, nectarines or green apples. Due to lack of dental care most of our guests prefer soft fruit. Premade fruit cups either store bought or made are appreciated as well. Jell-O with fruit in it is considered DESSERT. Jell-O without fruit is also considered a dessert.
4. SVDP will continue to provide canned vegetables daily (we get them from HTF). Our guest must have to comply with Federal My Plate Standards, one serving of both fruit and vegetable daily. Salad does count as a vegetable, so does fresh vegetables (carrots, celery, pickles, etc.) pre-bagged preferred.
5. Incorporating dairy has been difficult throughout the pandemic, we suggest yogurt as a dessert, cottage cheese with fruit or adding cheese where you can to your meal (casserole, salad, etc.)
6. Bread has become harder to guarantee that we will receive weekly. If you would like to assure bread is served with your meal, you may want to call the site ahead of time to be sure that the site has bread or you can bring rolls/bread/breadsticks/etc. If bringing your own and you can, whole wheat or whole grain is preferred for the nutrition it provides.

7. Beverages – right now all guests receive bottled water with their meal. If you would like to, please feel free to purchase flavor packets for bottled water, juice boxes/pouches or little cartons of milk. Hunger Task Force (HTF) has had an abundance of milk which we place outside next to where our guests pick up their meals so they can take it if they would like when we get bottled juice, we do the same thing with that as both of those items are bigger than a single serving size.
8. HTF continues to provide us with “TO GO” containers (aka Clam Shells) and wrapped “sporks”. We could use help purchasing prewrapped silverware sets (spoon, knife & fork with napkin). We are also always grateful to receive “sandwich clams”, 2 oz & 4 oz portion cups with lids, and condiments in individual packets are always great to donate especially if your meal includes cake or pie, salad or anything we could serve in a separate container so the food does not touch (applesauce, coleslaw, pasta salad, etc.) All sizes of Ziploc Storage bags are also needed and appreciated. Snack size, sandwich, gallon, etc.

OTHER NEEDS:

- Each week we prepare 100+ bag lunches in case we run out of hot meals OR we don't have volunteers/staff enough to get a hot meal out. If your group or a youth group in your church would like to prepare bag lunches, they are always welcome. Items to go into bagged lunches are also appreciated; bread, lunch meat, sliced cheese, chips or prepacked snacks, granola bars, etc.
- Hygiene Kits – We can always use Hygiene Kits or “Care Kits” for our guests. Things our guests always need: Deodorant, razors, a pen, mini flashlight, toothbrush with holder or cap, toothpaste, a wash cloth or baby wipes, mouth wash, mints or gum, Carmex or Chapstick, soap, Tide pods, dryer sheets, quarters etc.” Think camping in the rough and anything you would use in that situation, our guests can use because even homed guests may not have (sadly) electricity, running water, laundry, etc.

OTHER FUN IDEAS:

- If your group came early, you could set up a “Snack table” with individually packed snacks, juice boxes or soda (our guests never get soda) or bag lunches for those standing in line waiting.
- Your group could get frozen treats (ice creams, popsicles, etc.) stand outside and pass them out as people get their dinners so they can take their treat to go (it's getting hot out here).
- Start a blanket drive and when your group comes, set a table up outside to assist our guest in receiving a blanket, even in the Summer, those living outside need blankets.

Although the dining room is not open, we would encourage you to safely interact with our guests as best as you can in these conditions. We have lost many meal guests who were elderly during the pandemic and can only assume they were coming not for a meal but really to socialize and be with other people. During the pandemic we have unfortunately lost contact with our guests because our operations have been being run largely by our very small staff with no one to spare for this type of activity. We call this the Ministry of Presence, just being there to give a little encouragement. We hope you will find ways to fit this in until we can all be together again back in our dining room.