

Preble Street Volunteer Orientation

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Welcome!

- Thank you for being here!
- Please keep yourself muted
- Please hold questions for designated periods or type your questions into the chat feature and we'll get to them





Welcome!

- You are part of a team of over 6,000 volunteers
- We are committed to keeping you safe and will share any updates regarding protocol with volunteers as necessary
- Always wear a mask and gloves, wash your hands as often as possible, and maintain 6 feet between yourself and others while volunteering





Intros: Tell Us Who You Are

- When I call on you please tell us
 - Your name
 - Your pronouns (ex: she/her; they/them; he/him, ze/zer; etc.)
 - Where you live
 - Why you decided to volunteer



Preble Street Mission Statement





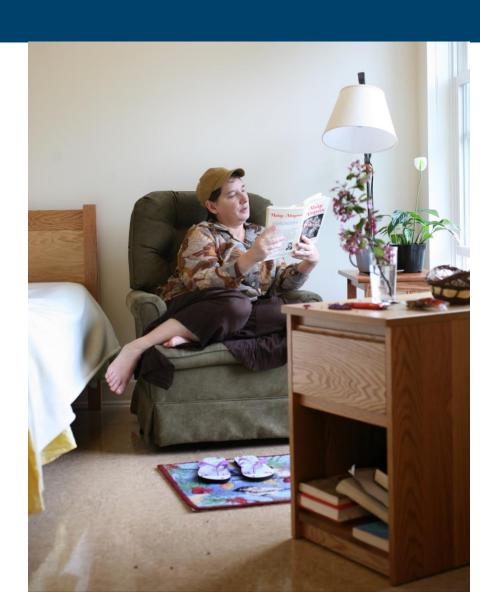


- The Mission of Preble Street is to provide accessible barrier-free services to empower people experiencing problems with homelessness, housing, hunger, and poverty, and to advocate for solutions to these problems
- Low barrier services explained
 - "We meet people where they are, and we don't leave them there"

Person First Language

- We encourage you to use person first language — literally putting the word "person" first
- Use "People...
 - Experiencing homelessness"
 - Experiencing/living in poverty"
 - Living with substance use disorder"
 - Living with mental illness"
 - Survivors of human trafficking"







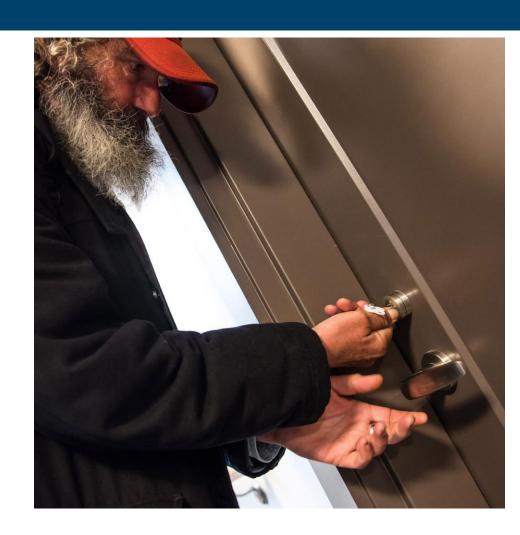
- Food Programs
 - 3 Kitchens
 - Food Pantry
 - COVID-19 response: Daily access to emergency food
- Teen Services
 - Joe Kreisler Teen Shelter





- Preble Street Residential Services Housing First
- Housing first is a nationally recognized model of solving chronic homelessness
- Provides permanent housing for people who have survived chronic homelessness
 - Florence House
 - Shelter and safe haven
 - Logan Place
 - Huston Commons





- Veterans Housing Services
- Anti-Trafficking Services
- Maine Medical Center-Preble
 Street Learning Collaborative
- Advocacy
 - Municipal, state, federal
 - Maine Hunger Initiative
 - Homeless Voices for Justice





Volunteer Opportunities



Mobile Food Services Kitchen

- Formerly Resource Center Kitchen
- All meals "to go" and boxed in the dining room
- Limited volunteers per shift
- You must pre-register for your shift
 - Volunteers not registered will not be permitted to stay
- Health screening at the door includes a touchless temperature check and screening for symptoms such as cough, shortness of breath, etc.
 - Volunteers who exhibit symptoms of illness will not be permitted to stay to volunteer





Mobile Food Services Kitchen

• Shifts

• Breakfast: 7-10am

• Lunch: 10am-1pm

• Food Box: 1-4pm

• Dinner: 2-5pm

Thursday Only: Pantry pre-sort 8am-12pm





Food Pantry

- During the COVID-19 crisis, people can access emergency food boxes at the site of Mobile Food Services (252 Oxford Street) Tuesday through Sunday from 1:30-4pm
- Volunteers will help build food boxes to be distributed by staff through the dining room door
- No clients will be entering the dining room





Florence House

- Volunteers at Florence House will arrive for their first shift and get a lanyard from the front desk
- You will then be directed to a side entrance which leads directly into the kitchen — only volunteers with a Preble Street lanyard will be granted entry via the side door
 - This eliminates the need to walk through the shelter space and further limits possible exposures
- Upon entering the kitchen, you will be given a health screening which includes a few standard questions and a touchless temperature check
 - Breakfast volunteers will be asked to administer their own temperature check



Teen Center

- Volunteers will be given a health screening upon arrival which includes a few standard screening questions and a touchless temperature check
 - Weekend and Dinner volunteers will be asked to conduct their own screening/temperature check.
- Limited number of youth may access the Teen Center
 - Housed youth are meeting with staff off-site or virtually to have their needs met



Receiving Center

- Receiving Center
 - By appointment only
 - Sort donated items; clothes, socks, underwear, towels, accessories, toiletries, and more



Your Shift at Preble Street

- Step 1: Sign up online in advance!
- Step 2: Arrive on time wearing appropriate clothes
 - If you cannot make a shift, cancel online or call the Volunteer Manager!
- Step 3: Check in this looks different at different locations
- Step 4: Get an apron, wash your hands, and put on gloves
- Step 5: Check in with the person running the shift
- Step 6: Be ready to do whatever is asked (within reason)
- Step 7: Stay for a full shift, and head out feeling accomplished!



Common Kitchen Tasks



- Prep upcoming meal and future meals
- Package meals to-go
- Sort donations
- Wash dishes



Our Commitment to You

- Safety
- Staff presence
- Training
- Clarity
- Positive experience





Our Expectations of You

- Sign up for shifts online
- Arrive on time for shifts
- Call to notify all last minute cancellations
- Follow all COVID-19 protocols
 - Be vigilant about washing your hands, wearing gloves, not touching your face, and staying 6 feet from others
- Leave valuables at home
 - Please no phones in the kitchen

- Be respectful
- Do what is asked, within your ability to do so — preferably with enthusiasm!
- Be respectful
- Stay for the full shift
- Report any issues or incidents no matter how small
- All feedback is welcome



Personal Safety



COVID-19 Guidelines

- Do not volunteer if you are sick or exhibiting symptoms
- Volunteers who have traveled internationally or to an area of the United States with a high COVID-19 case count must contact the Volunteer Manager before coming in
 - You will be asked to wait 14 days before joining to volunteer
- Check preblestreet.org for updates on the Preble Street response to COVID-19
- Always wear a mask when onsite
- Wash your hands immediately upon arrival to all volunteer shifts
- Always wear gloves while working in the kitchen



Personal Safety & COVID-19

- All Mobile Food Services are being prepared "to-go" style to limit any possible exposure for volunteers, clients, and staff
 - Florence House and Teen Center meals are being served as normal (hot meals) with modifications
- Self-serve stations, including coffee, have been eliminated in all kitchens
- Facilities staff clean and disinfect high traffic areas at regular intervals





Personal Safety & COVID-19

- Masks must be worn at all times by all persons inside any Preble Street program or building
 - Masks will be provided to volunteers who don't have their own
- Gloves must be worn at all times
 - Remember that gloves can still transmit germs, so do not touch your face even with gloves on
- Wash your hands as often as possible





Food and Kitchen Safety: What to Wear

Yes

- Covered bellies, chests, and underarms
- Hair up and secured
- Closed-toed shoes (shoes with sturdy toes strongly preferred)

· No

- Inappropriate clothes (e.g. images of violence, vulgar language)
- Perfume or strong-smelling lotions
- Take off your apron before using the restroom, smoking, or handling trash
- Please do not use mobile devices in the kitchen



Food and Kitchen Safety: Gloves

- Wash your hands first, and wash them often
 - 20 seconds
 - Get your wrists, between your fingers, and under your fingernails
- Gloves are required when handling food of any kind
- New gloves required
 - After touching your face, trash, phone, dirty dishes, etc.
 - When changing jobs
- We'll say it again: Wash Your Hands! ©



Personal Safety

- Ovens
 - Yell "HOT!" when walking with a hot item
 - Listen for "HOT!" and react accordingly
 - Use protective gear
- Knives see hand out
- First Aid
 - Know where the First Aid kit is located
 - Report all injuries to staff

- Dish pit
 - No knives submerged underwater
 - Always wear gloves we have special gloves for the dish pit
 - Never put your hand down the disposal or inside the dishwasher
 - No eggshells or rice down the disposal
- COVID-19 safety



Food and Kitchen Safety: Cross Contamination

- Be mindful when handling food
- Cross contamination is the unintended contamination of one kind of food to/by another
 - Using the same knife to slice raw meat and vegetables
 - Using the same spoon to serve the meat and the vegetarian option
 - Touching phones/trash/other items and then serving food with same gloves





Food and Kitchen Safety: Cross Contamination

- Ways to avoid cross-contamination
 - Wash your hands thoroughly between jobs and put on new gloves
 - New utensils, cutting boards, and gloves between jobs
 - Be sure everything is either put through the dishwasher or sanitized





Other Ways to Support Preble Street

- Advocacy
 - Sign up for Advocacy Alerts
- Social media: Help share stories and messages on Facebook, Instagram, Twitter, and LinkedIn



- Donations: \$1 has the buying power of seven pounds of food!
- For more information: preblestreet.org



