



EMERGENCY COMMAND CENTER

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GUIDANCE FOR PUBLIC MEALS (FEEDS) DURING THE COVID-19 PUBLIC HEALTH EMERGENCY

AS OF FRIDAY JULY 31ST, 2020

The Cheyenne River Sioux Tribe (CRST) recognizes that there are times when public meals (feeds) are necessary during the COVID-19 public health emergency, such as brandings, funerals, or meetings. The Tribe supports our Relatives using appropriate precautions during these public meals to prevent transmission of this virus. Because it is so easy to catch COVID-19, especially if food is being served, CRST has issued the following guidance to prevent the spread of COVID-19.

GUIDANCE

When feasible, avoid face-to-face social gatherings, and use alternative means, such as live virtual web-based gatherings, or drive-in gatherings where guests remain in vehicles parked 6 feet apart. When having a family gathering in-person, maintain social distancing and infection control using the following precautions:

1. ATTENDANCE
 - a. Limit attendance to 1 person per 30 square feet.
 - b. Do not allow individuals to attend if they 1) have symptoms of a respiratory illness (coughing, fever), 2) have tested positive for COVID-19 in the past 10 days, or 3) were in close contact with an individual who had symptoms of COVID-19 or who tested positive for COVID-19 within the last 10 days.
 - c. Discourage people high-risk for COVID-19 (older adults and people with severe underlying health conditions) from attending.
2. PREVENTION FOR ATTENDEES
 - a. When feasible, hold public meals outdoors or in well-ventilated areas.
 - b. Encourage older children and adults to wear a face covering when they are not eating.
 - c. Provide hand sanitizer (60-95% alcohol), and washing stations for all attendees.
 - d. Encourage attendees to practice social distancing by sitting with their tiwahe/household and position tables and chairs 6 feet apart.
3. FOOD HANDLERS
 - a. Limit those serving and preparing food to <10 people
 - b. Require individuals serving or preparing food to wear a face covering and gloves at all times when food is being handled.

- c. Disinfect surfaces and frequently touched items before and after the feed.
- d. Avoid using reusable items, such as, plates, utensils, condiments, or food containers. Replace with disposable plates, utensils, or single-use condiments or food containers.
- e. If disposable items are not feasible or desirable, ensure that all non-disposable food service items are handled with gloves and washed with dish soap and hot water, or in a dishwasher.
- f. Serve plates instead of self-serving or buffet style.
- g. Place serving dishes, plates, bowls, or utensils away from attendees and put them away as soon as the meal has been served.



DATE

Chairman Harold C. Frazier

RESOURCES

CDC. Food and Coronavirus Disease 2019. Available at <https://www.cdc.gov/coronavirus/2019-ncov/daily-life-coping/food-and-COVID-19.html>.

FDA. Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic. Available at <https://www.fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-up-delivery-services-during-covid-19>.

FDA. Food Safety and the Coronavirus Disease 2019. Available at <https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>.