



The Diocese of Algoma

Fundraising – Amber Stage – August 2021 Update

Congregations are urged to engage in online fundraising initiatives. Indeed, this is an excellent opportunity to try new and less physically intensive approaches to fundraising.

Onsite fundraising dinners are not permitted at this time.

Yard sales and thrift stores may be resumed, within the following parameters:

- For workers, masks must be worn, two metre physical distancing maintained at all times between individuals or social bubbles, and frequent hand hygiene practiced after handling money or items used by others. It is strongly recommended that workers be fully vaccinated.
- A maximum of five patrons is allowed for indoor thrift stores, provided they are masked, and can maintain a minimum of two metre physical distancing at all times. A contact log sheet must be kept and stored in a secure location for thirty days. Hand sanitizer should be available to patrons at the entrance and exit from the space.

Many congregations have a custom of baking pies or preparing preserves as a means of raising funds. Such activities continue to be permitted, and may only take place:

- If masks are worn, and physical distancing can be observed strictly at all times;
- If the practices concerning such food preparation, cleaning, and disinfecting protocols meet the requirements and guidelines of your local health unit.

Information available via provincial and regional health authorities states that COVID-19 is not stable at cooking temperatures. Cooking and reheating food to recommended internal temperatures should inactivate this virus. Nevertheless, always use good hygiene practices when handling food. Avoid bare hand contact. For example, use utensils, deli napkins, or dispensing equipment to handle food. Engage in frequent hand washing with plain soap and water to reduce risk of transmission when preparing foods.

If you are sick with COVID-19, are showing symptoms characteristic of COVID-19, have been exposed to someone who is infected or showing symptoms, or have traveled outside of the country within the previous fourteen days, do not prepare or handle food for others.

As always, observe strict food hygiene practices such as the following:

- Wash your hands before and after handling food.
- Perishables should be properly stored or refrigerated to inhibit bacterial growth and to reduce the risk of foodborne illness.
- When using any cleaning product on food surfaces, ensure the cleaner is intended for use directly on food and follow label directions to avoid intoxication as a result of chemical contamination.
- Note that the use of soap on food is not recommended, as ingestion of soap can result in intoxication and gastrointestinal symptoms
- General food safety tips including the recommendation to wash fruits and vegetables under cold running water
- Ensure foods are cooked to a sufficient internal temperature to avoid foodborne illness – this will depend on the type of food. Use a thermometer to ensure food has reached proper temperature.

For the pick-up or delivery of food:

- Provide clear instructions, if items are to be collected from the church.
- Those providing the items during the pick up should wear masks.
- If possible, provide a means for people to pay online, or use another form of cashless electronic payment.
- If a touch-free form of payment is not feasible, minimize the handling of money as happens for in-person worship. Provide a means for people to drop a cheque or the exact amount of cash in a basket or other suitable receptacle.
- If dropping items off at someone's home, the delivery person should wear a mask and always maintain a safe distance (2 metres) from those receiving items and remain outside the home.