



Project Recovery Meal Program (Homeless Services)

The goal of this service is to engage individuals experiencing homelessness and chemical dependency issues in the east metro by providing nourishing, healthy, home-cooked meals. Project Recovery provides street outreach (basic survival gear), drop-in services (shower, laundry, harm reduction and recovery groups), and basic case management assistance (medical, benefits, housing and shelter referral). Thank you for your time and generosity!

Desired qualities for a Project Recovery Volunteer:

- Experience working with persons experiencing homelessness.
- Comfortable working and interacting with people who may be at varying levels of intoxication.
- Experience working with people who may have serious and persistent mental and development disabilities.
- Ability to independently plan and implement activities with minimal supervision provided.

Group Guidelines

- ❖ All volunteers **must be 18 years or older** to enter the program.
- ❖ We suggest a group of 4-8 volunteers purchase, prepare, set up and serve the meal.
- ❖ **For the safety of our clients, if anyone in your group is not feeling well, we ask they do not come to serve the meal.**

General Meal Details

- ❖ Lunch is served at 12:00 p.m. on **Mondays** and **Thursdays**.
- ❖ Plan to prepare and serve a meal for between 25-40 people.
- ❖ Project Recovery is not a certified food prep site and does not have a commercial kitchen, so we require meals be prepared off-site. However, prepared meals can be warmed in our ovens.
- ❖ We require meal groups to **SERVE** the meal rather than allowing clients to fill their own plates.
- ❖ We also provide and ask you to wear plastic gloves while serving.
- ❖ Remember to wash your hands before preparing the meal.
- ❖ After the meal, we ask for your assistance in cleaning up.

Food/Beverages/Utensils

- ❖ We will provide paper plates, cups, dinnerware and napkins for your use and will keep them in the kitchen.
- ❖ You do not have to plan for any unusual dietary restrictions. Clients will monitor and adjust for any special diets; however, nutritious meals (low calorie/fat) options are appreciated!
- ❖ We ask that you provide a balanced meal: main dish, vegetable, side dish, and beverages.

Food Safety Guidelines

- ❖ Keep everyone and everything clean to prevent cross-contamination. Wash your hands for at least 20 seconds with warm water and soap. Keep raw foods separate on cutting boards/work spaces.
- ❖ Keep food at proper temperatures. 140 degrees or more for hot food, 40 degrees or less for cold food.

Thank you for your support of our clients and our mission!