

## DOH Statewide Connecticut COVID 19 Homeless Response Assessment

## (untitled)

In response to the Declaration of Public Health and Civil Preparedness Emergency enacted by Governor Lamont on March 10, 2020, we have created this data collection form to assess the preparedness needs of shelters, transitional housing, and drop-in centers pertaining to the anticipated spread of COVID-19. **Please respond to the questions in this form with the best available information about your project**.

DOH will be updating shelters regularly as new information emerges as providers enter a state of prevention and preparedness in response to the COVID-19 virus. We recognize that some of these measures seem extraordinary, but our hope is that our efforts now will result in greater safety for all of us and the clients we serve.

1. Please provide the information below, stollow-up is necessary. *	so that you can be contacted if
Organization Name *	Project/Facility Name *
Project/Facility Type *	
Emergency Shelter Transitional Housing Warming Center Drop-in center / Day program Other congregate living program  Full Name (of the person completing this form) *	
Email Address (of the parent completing this fo	rm *
Email Address (of the person completing this fo	
Phone Number (of the person completing this fo	orm) *

2. Who can be served by your project/facility? *
Please select all that apply.
Adult males (age 25+)
Adult females (age 25+)
☐ Youth males (age 18-24)
☐ Youth females (age 18-24)
Parents with dependent children
Unaccompanied minors
Comments
3. What is the maximum occupancy of your project/facility? *
Comments
4. Please briefly describe the type of building and space that your project/facility operates in (church, school, single family house, multi-family,
basement, storefront, firehouse, barn, etc). *

5. If your project/facility shares a building, please briefly describe the other tenants/activities below.
(untitled)
Show/hide trigger exists.  6. Is your program open year-round or seasonally? *
<ul><li>Year-round</li></ul>
© Seasonal
Comments
Hidden unless: #6 Question "Is your program open year-round or seasonally?" is one of the following answers ("Seasonal") What resources, funding, or staffing would you need to stay open beyond the end of your season if necessary? *

Show/hide trigger exists. 7. When does your program currently operate? *
Overnight only
C Daytime only
C 24 hours a day, 7 days a week
Comments
Hidden unless: #7 Question "When does your program currently operate?" is one of the following answers ("Overnight only","Daytime only")  What would your program need to expand to 24/7 operations?

Separate records  Show/hide trigger exists.  8. What spaces does your facility <u>currently have</u> to accommodate symptomatic people? *
Separate rooms
Large ventilated rooms
□ No space available
Comments
Hidden unless: #8 Question "What spaces does your facility <u>currently have</u> to accommodate symptomatic people?" is one of the following answers ("Separate rooms","Large ventilated rooms")  Approximately how many symptomatic people could <u>currently</u> be supported or isolated at your facility? *
If none, enter zero.

© Yes
O No
Comments
Show/hide trigger exists.  9. Under current operations, is your project/facility able to designate staff to support symptomatic people? *
© Yes
© No
Comments

designate staff to	ess: #9 Question "Under current operations, is your project/facility able to support symptomatic people?" is one of the following answers ("No") ur project/facility need to be able to designate staff to support eople? *
10. Please ent	er the number of each of the following in your project/facility: *
Bathrooms	
Toilets	
Urinals	
Bathtubs	
Showers	
Sinks	
11. How many	exits does your project/facility have? *
(untitled)	

12. What meals are served at your facility? *
Select all that apply.
☐ Breakfast
Lunch
Dinner
☐ Other food
None
Comments
Comments
13. What kind of kitchen/food prep capacity is available at your facility? *
C Commercial kitchen
© Residential kitchen
Personal kitchens in each unit
No kitchen or food preparation on site
Comments

14. If food service is available at your project/facility, who prepares the food?  *
Paid staff of your project/facility
☐ Food service contractor
□ Volunteers from the community
Food is not served at this project/facility
Comments
15. If food service is available at your project/facility, where is the food prepared? *
Food is prepared on site
☐ Food is prepared off site
Food is not served at this project/facility
Comments

## Page entry logic:

This page will show when: Question "Project/Facility Type" is one of the following answers ("Emergency Shelter", "Transitional Housing", "Warming Center", "Other congregate living program")

16. What type of beds are used at your facility? *
☐ Mats on the floor
□ Cots
☐ Bunk beds
☐ Single beds in shared dorms
Private unit with private kitchen and private bathroom
Private unit with shared kitchen and shared bathroom
Other (please specify) *
Comments
17. How many beds/mats/cots are at your project/facility? *
Comments

18. Does your project/facility currently have a "head to toe" sleeping set up? *
© Yes
O No
Comments
19. How much space do you currently have between beds, mats, or cots? *
C Less than 6 inches
© 6 to 12 inches
C 13 inches to 3 feet
C 3 feet to 6 feet
More than 6 feet
Comments

Show/hide trigger exists.  20. Does your project/facility currently have dividers between beds, mats, or cots? *
C Yes
C No
Comments
Hidden unless: #20 Question "Does your project/facility currently have dividers between beds, mats, or cots?" is one of the following answers ("No")  Would your project/facility have space to add dividers between beds/cots/mats if they were available? *  Yes  No  Not sure
21. How many sleeping rooms and living units are at your project/facility? *  Comments
(untitled)

22. Does your project/facility have an established cleaning schedule? *
C Yes
O No
Comments

Select "n/a" as the frequency				,			
	Multiple times per day	Once per day	Every other day	Weekly	Every other week	Less often	N/A
Mattresses/Mats/Cots	О	O	O	O	0	0	0
Beds and Bedframes	O	О	O	0	0	0	O
Bedding (sheets, pillowcases, blankets etc)	О	O	O	O	C	0	0
Towels and washcloths	0	O	O	O	O	0	0
High-touch surfaces (counters, door knobs, handrails, etc.)	O	О	O	O	O	0	0
Kitchens and food prep areas	O	0	0	O	0	O	0
Food service areas (dining room tables, seats, etc.)	O	О	O	O	O	0	0
Bathrooms (toilets, sinks, showers, etc.)	O	O	O	O	O	0	0
Comments							
4. Please describe the <u>mander</u> ny services provide on-s Enter "none" if this question of	ite by com	nmunity	medic	al provid		includ	ding

23. How often are the following areas cleaned in your project/facility? \*

25. Please describe the <b>behavioral health support</b> available at your site, including any services provide on-site by community providers (including mental health, substance use, and peer support). *
Enter "none" if this question does not apply to your project/facility
(untitled)
26. Do you currently have information about COVID-19 posted in your project/facility? *
© Yes
C No
27. Do you currently have hand-washing stations in your project/facility? *
C Yes, mobile stations
C Yes, fixed stations
C No
Comments

Show/hide trigger exists.  28. Do you currently have sufficient cleaning supplies for your project/facility?  *
© Yes
O No
Comments
Hidden unless: #28 Question "Do you currently have sufficient cleaning supplies for your project/facility?" is one of the following answers ("No")  What cleaning supplies do you need and when? *
29. Are there other supplies or resources your program needs to respond to COVID-19?

30. Do you have any other comments or questions or concerns about COVID-19 you'd like to share?
Thank You!
Thank you for completing the information on this form.