

HOLIDAY GERM DRIVE

SPONSORED BY THE CHP STUDENT ADVISORY COMMITTEE

LITTLE FREE PANTRY PROGRAM

(PARTNERSHIP WITH BE MIGHTY & THE CENTRAL ARKANSAS LIBRARY SYSTEM)

THIS PROGRAM IS A GREAT OPPORTUNITY FOR NEIGHBORS TO HELP NEIGHBORS.



ITEMS WILL BE COLLECTED FROM
NOV. 7 - DEC. 9
DROP OFF STATIONS:

- * ADMIN WEST LOBBY
- * CHP STUDENT LOUNGE
- * UAMS DENTAL HYGIENE CLINIC
- * UAMS SPEECH & HEARING CLINIC
- * UAMS NW CAMPUS (PT LOUNGE HALLWAY)

ITEM IDEAS:

HAND SANITIZER, SURFACE CLEANING WIPES, HAND OR DISH SOAP,
(ITEMS CAN BE TRAVEL SIZE), FEMALE HYGIENE ITEMS CAN OPENERS & FOOD/MEAT THERMOMETERS

**Spread
Joy
Not Germs**



The Little Free Pantry, a post containing food, personal care, and paper items accessible to everyone all the time, no questions asked. The hope was a take on the Little Free Library concept to pique local awareness of food insecurity while creating a space for neighbors to help meet neighborhood food needs.



Little Free Pantry Program In partnership with the CALS, Be Mighty operates seven Little Free Pantries in the Little Rock region. LFPs are an easy way for neighbors to help neighbors who need food or other items like hygiene products.

www.bemightylittlerock.org

Sanitation

3.6 billion people, nearly half the world's population, do not have access to safely managed sanitation in their home. Of those, 1.9 billion people live with basic sanitation services, and 494 million people practice open defecation.

Hygiene

2.3 billion people lack basic hygiene services, including soap and water at home. This includes 670 million people with no handwashing facilities at all.

In rural settings, only 1 in 3 people have access to basic hygiene services (such as soap and water at home).

Menstrual Health

Lack of adequate sanitation facilities for girls reaching puberty makes them more likely to miss school than boys.

Food Safety

According to the CDC, children younger than 5 have the highest incidence rates of any age group for Campylobacter, Cryptosporidium, E. coli, Salmonella, Shigella and Yersinia infection. Foods are safely cooked when they are heated to the recommended safe minimum internal temperatures

