

The Emergency Food Assistance Program (TEFAP)

TEFAP Storage



TEFAP Operations Storage





Food Pantry Guides

Pantries must have a freezer and dry goods storage.

Pantry staff may choose to have one or more refrigerators.



Food Pantry Guides Continued

TEFAP occasionally offers refrigerated products.

Refrigeration increases capacity for fresh produce storage.

TEFAP Food Storage Requirements

- Food storage requirements are universal.
- Requirements apply to TEFAP food.
- ERAs are responsible for inspecting food storage.
- TEFAP distribution sites must ensure all food distributed is safely and appropriately stored.



Food Storage Temperatures

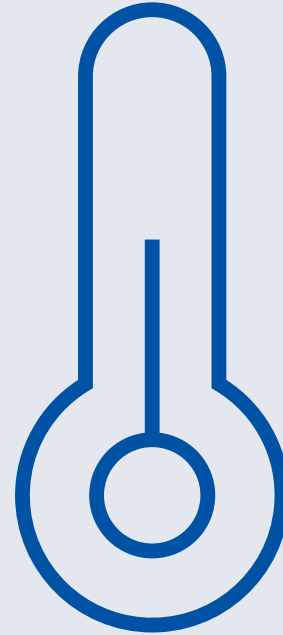


- Frozen food temperature is 0 degrees Fahrenheit or cooler.
- Refrigerated food temperatures should be within 35 to 41 degrees Fahrenheit.
- Dry storage—all shelf or bin-stored food should be between 50- and 70-degrees Fahrenheit.



Temperature Sensitivity Awareness

- Move highly temperature-sensitive products to a cooler location.
- Increase ventilation using fans.
- Install exhaust fans near refrigerators and freezers.
- Quickly distribute food and minimize storage time.





More Food Storage Requirements



- Separate cleaning supplies and chemicals from food.
- Walls, ceilings, and floors must be free of hazards.
- Shelves must be free of toxic items.



Pest Control Strategies



- Includes regular inspections and treatment (rodent traps, fly strips, and insect traps).
- Distribution sites may contract with a pest control service or perform the function with staff and/or volunteers, and log inspection dates.

USDA Food Loss at Distribution Sites or Eligible Recipient Agency (ERA) Warehouses

- Acts of nature may result in loss of USDA foods.
- Human failures may result in food loss.
- If food loss occurs, immediately notify the ERA.
- The ERA will file necessary paperwork.
- The ERA will work with DPH.



Participate in an optional knowledge check



