# 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

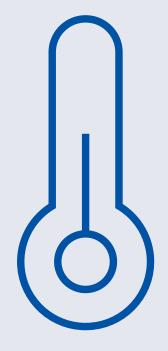


- Frozen food temperature is 0 degrees Fahrenheit or cooler.
- Refrigerated food temperatures should be within 35 to 41 degrees Fahrenheit.
- Dry storage—all shelf or binstored food should be between 50- and 70-degrees Fahrenheit.



## Temperature Sensitivity Awareness

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





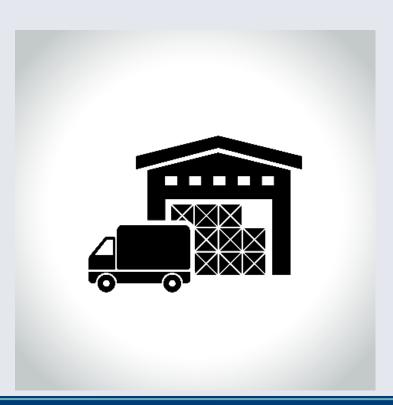
### Food Storage Requirements

- ➤ Practice "first in; first out" (FIFO) inventory. Distribute the oldest product first.
- ➤ In refrigerators and freezers, separate prepared foods from raw foods that require cooking.
- Maintain required circulation space around stored food.





### 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



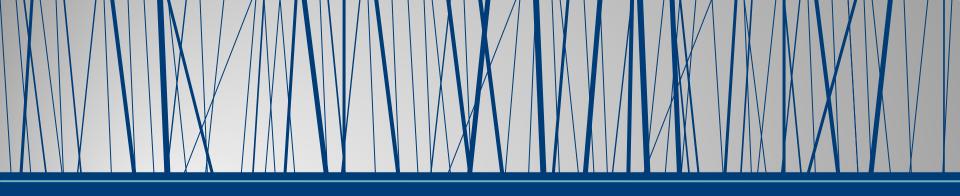
- Includes regular inspections and treatment (rodent traps, fly strips, and insect traps).
- ➤ Distribution sites may contract with a pest control service or perform the function with staff and/or volunteers, and log inspection dates.



#### 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





## Thank you for your commitment and service to your community!



This information has been provided by the Wisconsin Department of Health Services.

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