



## New TEFAP updates:

The Emergency Food Assistance Program (TEFAP) has undergone important changes designed to increase accessibility and support to vulnerable populations. One of the most significant updates is the expansion of eligibility, now extending assistance to a broader group of people — specifically the ALICE population.

ALICE, an acronym for *Asset Limited, Income Constrained, Employed*, represents a segment of the community that is often employed but still struggles to meet basic needs due to limited financial resources.

With the new eligibility criteria, the income thresholds for TEFAP assistance have increased substantially. For example, the income limits for a single household have risen from \$19,578 to \$45,180; for a two-person household from \$26,572 to \$61,320; and for a four-person household from \$40,560 to \$93,600. **These new limits are set between 130% and 300% of the federal poverty level, allowing more families to qualify for assistance.**

Additionally, there are several other significant updates to the TEFAP process. **The requirement to collect participant addresses on the TEFAP form has been eliminated.** However, the address information is still necessary for the Link2Feed system.

**There are also no county restrictions for TEFAP**, meaning that Florida residents from any county can receive assistance, though the focus remains on Sarasota and DeSoto counties.

The new **TEFAP forms no longer require a neighbor's signature.** Instead, agency representatives are now required to verify and check a box confirming that the neighbor has completed and read the entire form.

Furthermore, the **new form has no expiration date**, so it's important for agencies to ask participants to verbally confirm that their household, zip code and benefits remain unchanged from their last visit. If there are any changes, the participant must complete a new form.

Finally, the **Link2Feed process has slightly changed**, with a "TEFAP effective date" now being recorded instead of the TEFAP signed date. This effective date will remain consistent for all participants.

*These updates are crucial in expanding access to food assistance, and reflect the evolving efforts to combat food insecurity in our communities.*

**Interested in becoming a TEFAP agency?**

**Contact us!**

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**NEW TEFAP FORM**

- No Address Required
- Florida Residents Only
- Increased Income Eligibility

**NEW WE CHECK THIS BOX to verify neighbor completed and read the entire form.**

**NO SIGNATURE NO DATE**

**NEW: Zip Code**

**Same List**

**Same Proxy**

ALL FAITHS FOOD BANK  
THE EMERGENCY FOOD ASSISTANCE PROGRAM (TEFAP)  
CERTIFICATION OF ELIGIBILITY TO TAKE FOOD HOME  
7 CFR 201

Name: \_\_\_\_\_ Number of People in Household: \_\_\_\_\_  
County: \_\_\_\_\_ Zip Code: \_\_\_\_\_

If your household income is at or below the income listed for the number of people in your household, you are eligible to receive food. The chart below is effective July 1, 2024 - June 30, 2025.

Household Size	Annual Income	Monthly Income	Income per Week	Income per Day	Weekly Income
1	\$45,180	\$3,765	\$868	\$179	\$500
2	\$61,320	\$5,110	\$1,193	\$239	\$679
3	\$77,460	\$6,455	\$1,513	\$303	\$846
4	\$93,600	\$7,800	\$1,829	\$366	\$1,019
5	\$109,740	\$9,145	\$2,149	\$430	\$1,192
6	\$125,880	\$10,490	\$2,469	\$494	\$1,365
7	\$142,020	\$11,835	\$2,789	\$558	\$1,538
8	\$158,160	\$13,180	\$3,109	\$622	\$1,711
For each additional family member add:	\$16,140	\$1,345	\$312	\$62	\$174

You are eligible to receive food from TEFAP if your household meets the income guidelines above or participates in any of the following programs. Please place a checkmark in the open area to the category that applies.

Income eligibility:  
 Supplemental Nutrition Assistance Program (SNAP) (aka Food Stamps)  
 Temporary Assistance to Needy Families (TANF)  
 Supplemental Security Income (SSI)  
 Medicaid

The Local Distributing Agency shall check this box, after the applicant has read the below certification statement:

I certify, by self attesting, that my yearly household gross income is at or below the income listed on this form for households with the same number of people (fill that participant in the program), that I have checked on this form. I also certify that all of Florida. I reside in the State of Florida. This certification is being submitted in connection with the receipt of Federal assistance. I understand that making a false certification may result in having to pay the State agency for the value of the food ingredients issued to me and may subject me to civil or criminal prosecution under State and Federal law.

OPTIONAL: I authorize \_\_\_\_\_ to pick up USDA funds on my behalf.

Any changes in the household's circumstances must be reported to the distributing agency immediately.

PLEASE REFER TO THE REVERSE SIDE OF THIS DOCUMENT FOR THE USDA NON-DISCRIMINATION STATEMENT

(English) Updated 1/25

# OPERATIONAL REMINDERS: MAINTAINING BEST PRACTICES

## Key operational reminders:

**Staff and volunteer involvement:** It's crucial to have at least three staff members or volunteers actively involved in the registration and ordering process. This ensures that multiple individuals are trained, which helps maintain operations in case of turnover or vacations.

**Storage and cleanliness:** Ensure all storage areas (dry, refrigerated and frozen) are clean and well-organized. Food should be stored six inches off the floor, two inches from walls and 12 inches from the ceiling, separate from chemicals and on non-porous surfaces.

**Temperature control:** Verify that thermometers are in place and functional. Storage areas should maintain proper temperature ranges: Dry storage (50°F–80°F), refrigerators ( $\leq 41^{\circ}\text{F}$ ) and freezers ( $\leq 0^{\circ}\text{F}$ ). Keep temperature logs up-to-date.

**Required signage and documentation:** For TEFAP sites, ensure that USDA disclaimers, the "And justice for all" poster and faith-based beneficiary forms are posted. Keep eligibility forms organized and available in required languages.

**Food safety and compliance:** Ensure all staff and volunteers have signed the food safety training document and that bathrooms are equipped with proper handwashing signs. Have your 501(c)(3) determination letter, tax-exempt certificate, and relevant certifications available for review.

*By adhering to these standards, your agency will continue to provide excellent service to the community. Thank you for your dedication to these important operational practices!*

**Ana Hernandez**

*Program Assistant, agency relations*



# NEW BILLING PROCEDURES AND GUIDELINES

Maintaining strong partnerships with our agencies is essential to serving our community effectively. To ensure smooth operations, we want to remind all agencies of two important policies: The **agency partner account policy** and the **delivery discrepancy policy**.

By following these guidelines, we can avoid disruptions and continue providing support to our neighbors in need. The new billing policy is set to be sent out for signature soon.

## Agency partner account policy

**Payment process:** Agencies should wait for the monthly statement before making payments. Payments must be made within 30 days of the statement date, **and the payment coupon provided with the statement should always be included**. If paying via bill pay, please ensure the account number is clearly written on the check.

### Late payments:

- 30 days overdue: A reminder will be sent.
- 60-89 days overdue: Agencies may face suspension, and will not be able to receive food until a confirmed payment date is provided.
- 90+ days overdue: Agencies may be considered inactive and could face termination unless the account is brought current.
- New accounts: New agency accounts are placed on probationary status for the first three months to establish a prompt payment history.

*If your agency is facing difficulties with payments or has questions, please contact Amber Lee at [alee@allfaithsfoodbank.org](mailto:alee@allfaithsfoodbank.org).*

**Delivery discrepancy policy:** To ensure deliveries are accurate and meet expectations, agencies should inspect all deliveries immediately upon receipt for any discrepancies, such as missing, damaged or incorrect items.

### Reporting discrepancies:

Submit a discrepancy report form within 24 hours of receiving the delivery and include necessary documentation:

- A copy of the delivery invoice
- Photos of the issue (if applicable)
- Email the completed form and documents to Darla Walters at [dwalters@allfaithsfoodbank.org](mailto:dwalters@allfaithsfoodbank.org) and Ana Hernandez at [ahernandez@allfaithsfoodbank.org](mailto:ahernandez@allfaithsfoodbank.org).
- Record-Keeping: Retain accurate records of all deliveries, including invoices and any communication related to discrepancies. Proper record-keeping helps resolve issues quickly and efficiently.

### Why these policies matter:

Adhering to both the account payment and delivery discrepancy policies ensures smooth operations, accurate billing and the timely delivery of food to people who need it. By following these procedures, we can avoid disruptions and keep our operations running smoothly, benefiting both agencies and neighbors.

*Thank you for your continued partnership and commitment to supporting our community!*

**Darla Walters**

Agency Relations Coordinator

# NEW AGENCY PARTNERS



We're excited to announce the addition of three new agency partners, each dedicated to supporting their communities and expanding access.

## **Veterans Club of Bay Indies**

The Veterans Club of Bay Indies, located in a 55+ community with more than 1,200 homes, is our newest partner. Led by Bill Capozzi, the Veterans Club is committed to helping community members on fixed incomes who struggle with everyday expenses. Their pantry serves as a vital resource, providing food and essentials to veterans and seniors.

## **FSU College of Medicine**

Addressing food insecurity in higher education is crucial, and we're proud to partner with Florida State University's College of Medicine. We've identified a gap in food access for students, especially those balancing academic pressures with limited financial resources. This partnership allows us to provide future doctors and medical professionals with the food and support they need to succeed academically and maintain their health.

## **Seventh-Day Adventist Church - Venice**

After Hurricane Ian caused significant damage, the Seventh-Day Adventist Church in Venice had to pause its food distribution efforts. In collaboration with our nutrition education team, the church has been able to resume its food distributions, providing food through the client-choice pantry model which offers dignified food access to our South County neighbors.

## **Ana Hernandez**

*Program Assistant, agency relations*



# TEFAP DRY CHICKPEAS: A NUTRITIOUS AND VERSATILE ADDITION

We currently have an abundance of TEFAP dry chickpeas (also known as garbanzo beans) in stock!

As demand for protein-rich, shelf-stable foods continues to rise, we encourage you to consider adding these nutritious beans to your upcoming orders.

## Why dry chickpeas?

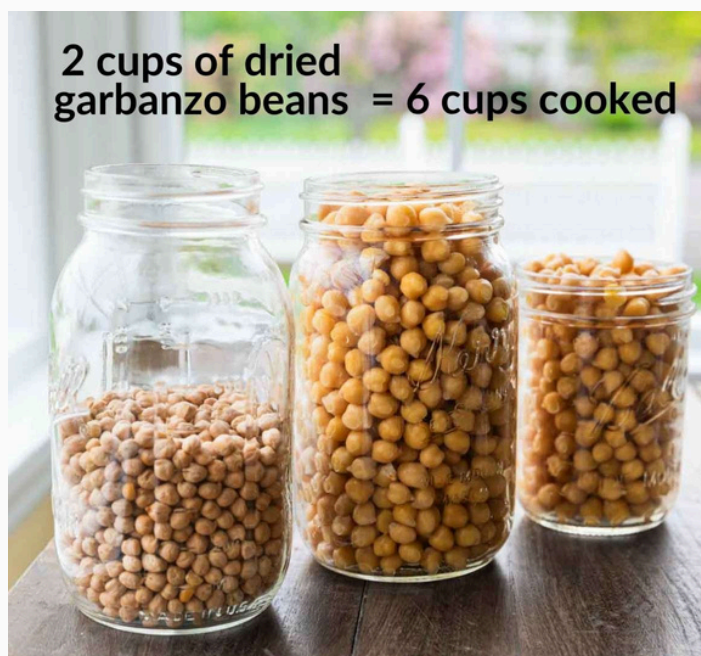
- **High in protein:** Chickpeas are an excellent plant-based protein source, making them ideal for neighbors with limited access to fresh meat.
- **Fiber-rich:** These beans are packed with fiber, which supports digestive health and helps maintain stable blood sugar levels.
- **Versatile:** Chickpeas can be used in a variety of dishes, from soups and salads to curries and stew, offering flexibility in meal preparation.
- **Shelf-stable:** Chickpeas can be stored for long periods, reducing food waste and ensuring families have access to nutritious food even during times of limited supply.

## The benefits for your pantry

Dry chickpeas are a cost-effective and easy-to-store option that add significant nutritional value to your pantry. Not only are they packed with essential nutrients, but they also provide a long-lasting solution to food insecurity, helping your clients stay nourished over time.

**Ana Hernandez**

*Program Assistant, agency relations*



# Chickpea salad



## How to Cook Dried Chickpeas

### Stove Top Method



#### 1: Soak your chickpeas.

**Overnight Soak:** Use three cups of cold water for each cup of chickpeas, let stand for 8-24 hours and drain.

**Quick Soak:** Use three cups of cold water for each cup of chickpeas, boil 2 minutes, remove from heat, cover and let stand for one hour, drain.

#### 2: Combine chickpeas and water, bring to a boil.

For every cup of chickpeas, use 3 cups of water.

#### 3: Simmer for 1.5-2 hours.

### Crock Pot Method



1: Place 1 pound of dried chickpeas into a slow cooker with 8 cups of water, 2 tsp. of salt, 1 bay leaf, 1 half of a small onion, and 1/4 cup olive oil.

2: Cook on high heat for 8-10 hours or until the beans are done.

\*All beans cook at different rates. Start checking at the 4-hour mark.\*

3: Store cooked beans in their cooking liquid. Store in the fridge for up to 1 week or freeze up to 3 months.



## Cómo cocinar garbanzos secos

### Método de la estufa



#### 1: Remoja tus garbanzos.

**Remojo nocturno:** Use tres tazas de agua fría por cada taza de garbanzos, déjelos reposar durante 8-24 horas y escurra.

**Remojo Rápido:** Utilizar tres tazas de agua fría por cada sorbo de garbanzos, hervir 2 minutos, retirar del fuego, tapar y dejar reposar una hora, escurrir.

#### 2: Combine los garbanzos y el agua y lleve a ebullición.

Por cada taza de garbanzos, utiliza 3 tazas de agua.

#### 3: Cocine a fuego lento durante 1.5 a 2 horas.

### Método de olla de barro



1: Coloque 1 libra de garbanzos secos en una olla de cocción lenta con 8 tazas de agua, 2 cucharaditas de sal, 1 hoja de laurel, 1 media cebolla pequeña y 1/4 taza de aceite de oliva.

2: Cocine a fuego alto durante 8-10 horas o hasta que los frijoles estén cocidos.

\*Todos los frijoles se cocinan a diferentes velocidades. Comience a verificar a las 4 horas.\*

3: Guarde los frijoles cocidos en el líquido de cocción. Guárdelo en el refrigerador hasta por 1 semana o congélelo hasta por 3 meses.

## Recipe: Chickpea Salad

### Ingredients

- 2 cups cooked chickpeas
- 1 stalk celery, finely chopped
- 1/2 jalapeno pepper or bell pepper, minced
- 1/4 cup red onion, finely diced
- 1 tsp. lemon juice
- 2 cloves garlic, minced
- 2 tbsp. olive oil
- 1 tsp. honey
- salt and pepper to taste



### Directions

1. Place chickpeas into a bowl and begin to mash them with a fork. Add up to 2 tbsp. of water to help the consistency resemble a chunky tuna salad.
2. Prep vegetables and add them to the mashed chickpeas.
3. Make vinaigrette
  - a. Add 1 tsp. salt, 1/2 tsp. pepper, 1 tbsp. water, olive oil, honey, and garlic to a small bowl and whisk together.
4. Add half the vinaigrette to chickpeas and veggies, mix well and taste. Adjust flavor to your liking with more vinaigrette or salt, pepper, and hot sauce.
5. Eat as you would tuna salad. Over sliced toast or with crackers.

## Receta: Ensalada De Garbanzos

### Ingredientes

- 2 tazas de garbanzos cocidos
- 1 tallo de apio, finamente picado
- 1/2 chile jalapeño o pimienta morrón, picado
- 1/4 taza de cebolla morada, finamente picada
- 1 cucharadita jugo de limón
- 2 dientes de ajo, picados
- 2 cucharadas. aceite de oliva
- 1 cucharadita Miel
- sal y pimienta para probar



### Direcciones

1. Coloca los garbanzos en un bol y comienza a tritularlos con un tenedor. Agregue hasta 2 cucharadas de agua para ayudar a que la consistencia se parezca a una ensalada de atún en trozos.
2. Prepara las verduras y agrégalas al puré de garbanzos.
3. hacer vinaigreta
  - a. Agrega 1 cucharadita. sal, 1/2 cucharadita. pimienta, 1 cucharada. agua, aceite de oliva, miel y ajo en un tazón pequeño y mezcla.
4. Agrega la mitad de la vinaigreta a los garbanzos y las verduras, mezcla bien y prueba. Ajusta el sabor a tu gusto con más vinaigreta o sal, pimienta y salsa picante.
5. Cómelo como lo harías con una ensalada de atún. Sobre tostadas rebanadas o con galletas saladas.



**ENDING HUNGER**  
ALL FAITHS FOOD BANK

## Contact us!

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