

NOURISHING NEWS

All Faiths Food Bank agency newsletter



Understanding food rescue

A key goal of our work as a Feeding America partner is to combat food waste and hunger through food rescue initiatives.

Did you know?

- 29% of all food remains unsold or uneaten
- 94 billion pounds of food are wasted annually
- 114 billion meals' worth of food ends up in landfills



Our food rescue model often means that the donated products may be approaching or past their 'best-by' dates. Food date labels can be confusing because manufacturers use various terms — such as 'best by,' 'use by' and 'expiration' — which generally indicate peak quality rather than safety. Often, food banks supply foods that are already past their date to pantries.

To address this issue, All Faiths Food Bank collaborates with local retailers to intercept food before it gets discarded. Our staff and volunteers carefully inspect the products to ensure everything we distribute is safe and suitable, while strictly adhering to USDA 'best-by' extension dates. We then deliver this food to agency partners, like you, who distribute it to neighbors in need and help nourish our communities.

Ana Hernandez
Agency Relations Coordinator

Sources: Indy Hunger Network - Manual of Best Practices for Food Pantries 2nd Edition, February 2025, and Feeding America/Our Work/Reduce Food Waste

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USDA BEST-BY EXTENSION DATES



To learn more about the longevity of food items that may be past their 'best-by' date, please use the following resource from the United States Department of Agriculture:



USDA food best-by extension dates

Most nonperishable food items are safe for human consumption past their best-by dates.

Please be sure the cans and packages are in good condition, with minimal rust or dents. Any can that is bulging or rounded at the ends is no longer fit for human consumption and may be hazardous. Some cans will not have a date stamped on them, but they will have a code. The USDA assures us that if these cans are in good condition, they are safe to eat for an indefinite period of time.

Canned items (low acid) are good 2-5 years past the best-by date: including meat, poultry, fish, gravy, stew, soup, beans, carrots, corn, pasta, peas, potatoes and spinach.

Canned items (high acid) are good 12-18 months past the best-by date: including juices, fruit, pickles, sauerkraut, tomato soup and foods in vinegar-based sauce.

Baking soda	18 months
Beans (canned)	3 years
Beans (dried)	1 year
Cake, brownie and bread mix	18 months
Cocktail and chili sauce	1 year
Cereal	1 year
Cereal-hot (oatmeal, grits)	1 year
Chocolate (chips, bars, syrup)	2 years
Coffee (beans)	3 weeks
Coffee (ground)	2 years
Coffee (instant)	1 year
Condiments (BBQ sauce, ketchup, horseradish, mustard, molasses)	1 year
Cookies	2 months
Cornmeal	1 year
Cornstarch	18 months
Crackers	8 months
Extracts (vanilla, almond)	3 years
Fish (tuna, sardines, kipper, salmon)	3 years
Flour	1 year
Flour (whole wheat)	3 months
Frosting mixes (canned and powdered)	1 year
Fruit (canned)	18 months
Fruit (dried)	6 months
Garlic (jarred)	18 months
Gravy (jarred)	5 years
Herbs (dried)	2 years
Honey and hot cocoa	Indefinite
Jam and jelly	1 year
Jello	18 months

Juice boxes	6 months
Macaroni and cheese	2 years
Marshmallows	4 months
Mayonnaise	3 months
Meat (canned - beef, pork, chicken)	3 years
Milk (evaporated and condensed)	1 year
Nuts (canned and jarred)	1 year
Oil (olive or vegetable)	8 months
Oil (spray)	2 years
Olives (black and green)	18 months
Olives, salsa and salad dressing	1 year
Pancake mix and Bisquick	15 months
Pasta (dry)	2 years
Pasta (canned, like SpaghettiOs)	3 years
Peanut butter	9 months
Popcorn (jarred)	2 years
Popcorn (microwavable)	1 year
Potato chips	2 months
Potatoes (instant)	1 year
Pudding mixes	1 year
Rice (brown)	1 year
Rice (flavored, herb)	6 months
Rice (white, wild)	2 years
Sauces (cream, jarred)	6 months
Sauces (non-dairy, spaghetti, jarred)	18 months
Soda (bottled)	3 months
Soda (canned)	9 months
Soup (canned, microwave containers)	3 years
Soup mixes (dry)	1 year
Spices (ground)	3 years
Sugar and substitutes	2 years
Sugar (brown)	4 months
Sugar (confectioners)	18 months
Syrup (maple and pancake)	1 year
Tea (instant)	3 years
Tea bags	18 months
Vegetables (all, canned)	3 years
Vitamins	2 years
Water (bottled)	2 years

HOW TO EDIT YOUR HOURS ON VIVERY

Follow these steps to ensure your location and program hours are accurately reflected in Vivery.

Location operating hours

Once you've accessed your location profile, scroll down to 'Location Operating Hours.'

- If your organization has multiple programs, enter your general operating hours here. You will have the opportunity to add program-specific hours on the programs page.
- If your organization has only one program, enter your hours here. On the programs page, you can check a box to copy this information over to your programs.

Editing regular operation hours

To edit your hours:

- Click the pencil icon to open the scheduler.
- To remove something from your active schedule, click the X associated with that schedule.
- To add a new set of hours, choose a schedule type. We offer several options, each with a description and example.
- Select your schedule type and the day to apply it to.
- Choose your hours from the dropdown or type directly into the box.
- Optionally, add text such as "senior hours" or "office hours."
- Click 'Add to Schedule' to see your new hours appear on the right-hand side.
- Click 'Save Changes' to make this live on the Food Finder map.

Special hours and closures

If you have hours outside of your regular recurring hours, such as holidays or scheduled maintenance, follow these steps:

- Choose your schedule type (e.g., closed all day or special hours).
- Select the date to which it applies.
- Optionally, add text (e.g., holiday or scheduled maintenance).
- Click 'Add to Schedule' to see it appear on the right-hand side.
- Click 'Save Changes' to make this live on your profile.

Programs tab

Now that we're done at the location level, we can head over to the 'Programs' tab. To add hours to your program:

- Scroll down to 'Regular Program Hours.'
- Click the pencil icon to edit this information.
- If your program hours are the same as your location hours, check the box to copy this information.
- To add hours at the program level, use the same process as discussed at the location level.
- You can also add special program hours and closures. If these are the same as your location, check the box for that as well.



WATCH VIDEO TUTORIAL



Source: <https://manager.vivery.org/KnowledgeBase>

REGISTRATION UPDATE: FULL ROLLOUT MODE IN EFFECT

We are officially in full swing with the new registration system, and appreciate all the effort you have put into adapting so far. You are doing a great job, and it shows in how smoothly things are coming together across the network.

- Quick Click is helping speed up registration
- Barcoding is helping agencies move faster
- Both tools are completely optional
- Use what works best for your team

TEFAP sites

You will now see electronic signatures and purple banners in client profiles.

If the TEFAP button is greyed out on the service page:

→ The neighbor is not currently certified and TEFAP visits cannot be entered

To fix this:

- Update certification
- A purple banner will appear
- TEFAP buttons will activate
- You can now record a TEFAP visit

Neighbor care reminder

If someone needs food, please encourage them to visit the nearest pantry right away.

They do not need:

- Approval ahead of time
- A client ID number before arriving

We will take care of registration on site. No one should ever wait to get food because they think they need something first.

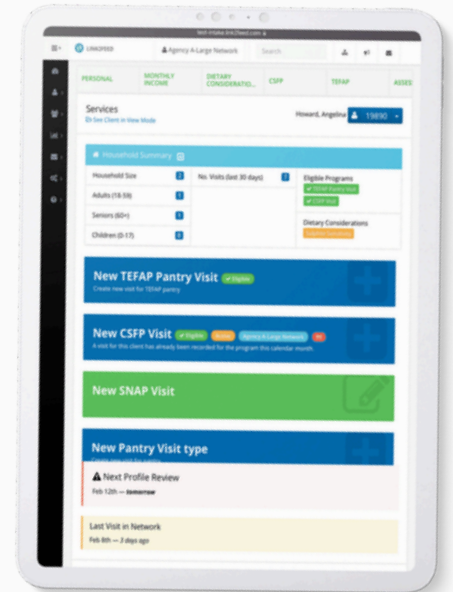
Need more information?

Visit the agency portal for:

- Updated registration forms
- Barcoding Guide
- Quick Click Guide
- TEFAP Guide
- TEFAP Decision Flow Chart

Thank you for everything you are doing!

Your work is making registration smoother, more welcoming and more efficient across the network.



Erin EverGreen
Registration Manager

BEST PRACTICE SPOTLIGHT: ISSB WENT CHOICE!

I want to take a moment to sincerely thank you, **The Islamic Society of Sarasota and Bradenton**, for recently adopting the choice model into their distribution process, and I am delighted to see how wonderfully it's working!

The choice model truly enhances the dignity of distribution for neighbors while reducing waste. It's wonderful to see volunteers able to focus more on supporting the neighbors instead of worrying about filling and distributing bags.

This change makes the process much smoother, and it excites me to see an organization make this switch and thrive. Our neighbors, volunteers and team leads have been so enthusiastic about the new process.

We're excited to continue helping them grow and making their pantry operations even better.



Huge congratulations to the ISSB Team! Thank you all for your hard work and dedication — your efforts have made a real difference!

Ana Hernandez
Agency Relations Coordinator

Corn and Black Bean Salad



Corn and Black Bean Salad



This institution is an equal opportunity provider.

Ingredients:

- 2 Tbsp extra virgin olive oil
- Splash of vinegar to taste
- Splash of lime juice to taste
- 1/2 cup black beans
- 1/2 cup corn
- 1/2 cup bell pepper
- 1/2 cup tomato
- 1/2 cup red onion
- 1 tsp cumin (optional)
- 1 tsp chili pepper (optional)
- 1/2 tsp salt and pepper (optional)

Directions:

1. Drain and rinse cans of black beans and corn. Measure out 1/2 cup of each.
2. Rinse and chop bell pepper, tomato, and red onion.
3. Mix together beans and vegetables in a large bowl. Toss with extra virgin olive oil, vinegar, and lime juice as the dressing.
4. Add seasonings if desired and enjoy with tortilla chips or as a salad!



Ensalada de maíz y frijoles negros



This institution is an equal opportunity provider.

Ingredientes:

- 2 cucharadas de aceite de oliva virgen extra
- Un chorrito de vinagre al gusto
- Un chorrito de jugo de limón al gusto
- 1/2 taza de frijoles negros
- 1/2 taza de maíz
- 1/2 taza de pimiento morrón
- 1/2 taza de tomate
- 1/2 taza de cebolla roja
- 1 cucharadita de comino (opcional)
- 1 cucharadita de chile picante (opcional)
- 1/2 cucharadita de sal y pimienta (opcional)

Instrucciones:

1. Escurra y enjuague las latas de frijoles negros y maíz. Mida 1/2 taza de cada uno.
2. Enjuague y pique el pimiento morrón, el tomate y la cebolla roja.
3. Mezcle los frijoles y las verduras en un tazón grande. Añada aceite de oliva virgen extra, vinagre y jugo de limón como aderezo.
4. ¡Agregue condimentos si lo desea y disfrútelo con chips de tortilla o como ensalada!



ENDING HUNGER
ALL FAITHS FOOD BANK

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