



Monthly Spotlight

The New Hampshire Food Bank is pleased to welcome Brentwood resident Eileen Groll Liponis as our new Executive Director. Liponis has more than 20 years of business and nonprofit experience, including nine years at the helm of the New Hampshire Public Charter School Association, which she founded. Liponis' first day at New Hampshire's only food bank was Tuesday, January 3rd.



A Program of Catholic Charities NH

700 EAST INDUSTRIAL PARK DRIVE
MANCHESTER, NH 03109

What's Cookin'

February 2017

Current Resident or

NONPROFIT ORG
US POSTAGE
PAID
MANCHESTER, NH
PERMIT NO. 37



Safe Food Handling

All Agencies are **required** to have at least one representative attend a Safe Food Handling Class. Your Program Director/Coordinator must submit a written request, with the names of attendees to:

myackelshappy@nhfoodbank.org

Upcoming Classes

Wednesday, February 8th @ 10AM

Thursday, March 23rd @ 10AM

Please arrive 10 minutes early.

WELCOME New Agencies

Middle School at Parkside
Manchester, NH

Lydia's House of Hope
Somersworth, NH

New Shopper Orientation

Your Program Director/Coordinator must submit in writing, the names of any shoppers to be added or removed for your agency to:

myackelshappy@nhfoodbank.org

Sign up early, spots fill up quickly!

Upcoming Classes

Friday, February 24th @ 10 AM

Tuesday, March 21st @ 1 PM

Please arrive 10 minutes early.

February 2017

Food Bank Closings

Monday, February 20th—Presidents' Day
Friday, March 31st—Inventory

Quotable

"Flatter me, and I may not believe you.
Criticize me, and I may not like you. Ignore
me, and I may not forgive you. Encourage
me, and I will not forget you. Love me and I
may be forced to love you."

-William Arthur Ward

Agency Changes

If any information regarding your agency has changed (i.e. shoppers, contact person, phone number, address, email) please email Mysty at myackelshappy@gmail.com. We understand that turnover is part of any organization, but it is important that we have the most current information possible.

Berlin Delivery Agencies

The March delivery to Berlin will be on **Tuesday, February 28th**. Please plan accordingly and make sure your order is submitted by Friday, February 24th before 1PM.

A note from Agency Relations

Happy Valentine's Day!

As the Quotable from this month says, through encouragement and love we build relationships and make a difference in people's lives. If you have any stories from your agency about interesting ways that you were able to encourage or love on someone, please let us know. We always love to hear how our agencies are impacting their communities and if you have a picture, we would love to consider you for the Monthly Spotlight.

Connie, Rick and Mystyna

Safe Food Handling Series: Refrigerated Food Storage

As the second installment of our Safe Food Handling series, this month we are going to focus on Refrigerated Food Storage. If you have any questions about anything covered in this series, or any part of the bulletin, please contact Mysty at 669-9725 x240.

1. Wash your hands each day before you begin work, with warm water and soap, drying them on a disposable towel.
2. Perishable products such as meats and dairy must be held at **LESS THAN 40° CONSISTENTLY**. These foods become a health hazard if allowed to sit at room temperature for more than **two hours TOTAL**.
3. A thermometer manufactured for monitoring refrigerator temperatures should be placed in the refrigerator, in the correct locations so that temperatures are easily monitored.
4. Spot check temperatures each time you add or remove stock from the refrigerator. Record temperatures on a log daily. If your agency is not open daily, record the temperatures each day you are open.
5. Perishable foods held above 40° for more than a sum total of two hours should be discarded.
6. Refrigerators work best when there is air space between food. Adjust your shelves accordingly. Do not pack or stack refrigerated foods tightly.
7. Eggs and refrigerated meat should be stored on the bottom shelves in the refrigerator to avoid cross contamination in case of leakage.
8. Organize your food using a "First In, First Out" method of distribution.

Ask Agency Relations

Q. What do I need to do if I can't make it to the Food Bank to pick up order at my scheduled time.

A. We understand that on occasion, things come up and you can't make it to the Food Bank. Whether a personal situation, or due to inclement weather, **please give Debbie a call at 669-9725 x110** to let her know that you will be unable to make it and to schedule an alternative time to pick up your order. If you are concerned that the Food Bank might be closed, please call 669-9725 x175 for information.

Purchased Food Program

The Purchased Food Program exists as a convenience to our agencies and to bridge the gap between what our agencies need and what is available from donations. The NH Food Bank purchases food from wholesalers and makes it available to agencies.

The items from the Purchased Food Program are denoted on the Shopping List with **\$\$** in the description.

If there are any items that your agency would like added, please let Mysty know. We are always looking to customize our selection to the agencies' preferences as much as is possible.

If you have any questions about this program, please contact Mysty at 669-9725 x240.