

Traditional Partner Training

Housekeeping



Agenda

Compliance
Food Safety
Dignified Distribution
Partnership Expectations
Updates

Vocabulary

Second Harvest Food Bank of Orange County.

SHFBOC

All partners who are self standing non-profits who carry a 501c3 (EIN number). Houses of Worship who are qualified non-profits.

Traditional Partner

Program where partners are connected with grocery stores to have regular pick-ups.

Grocery Rescue

The Emergency Food Assistance Program is a federal food program that supports clients in need by redirecting agricultural surplus.

TEFAP

A program where SHFBOC delivers product to Ito be used for distribution.

Recurring Delivery

Certificate of Insurance: A document provided by an insurance company that verifies the existence of an insurance policy.

COI

Safe Food Handling Certification: Certificate awarded to individuals who have completed the Safe Food Handling Certification.

SFHC

A nonprofit organization that collects, stores, and distributes food to local food pantries, soup kitchens, and other hunger-relief charities.

Food Bank

A community-based site that distributes groceries and food items directly to individuals and families in need.

Food Pantry

"Ill" means people with health issues, "needy" are those lacking in basic necessities, "infant" those 18 and under.

Ill, Needy, Infant

Compliance



Safe Food Handling

Who needs it?

- Primary and Secondary Contacts - Food Banking SFHC
- Anyone who oversees the distribution
- Any individual who picks up from Grocery Stores, transports food (home deliveries) - Food Banking SFHC
- Meal Providers are required to have 1 Manager Level SFHC

Mandatory Minimum

- 2 per agency
- More than welcomed to get as many as you want
- Please know that all certificates are individually made



Compliance



COI

- List all food distribution locations on your insurance
- All locations where food is taken must be approved by SHFBOC and insured
- Minimum: \$1,00,000 per occurrence
- Name SHFBOC as additionally insured
 - Include full address: 8014 Marine Way, Irvine, CA 92618
- New certificate due within 2 weeks of expiration to avoid product hold
- Ask your provider to auto-send updates COI's to SHFBOC

ACORD		CERTIFICATE OF LIABILITY INSURANCE		DATE (MM/DD/YYYY)
				11/22/2024
THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.				
IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).				
INSURED		CONTACT NAME PHONE FAX E-MAIL ADDRESS		INSURER(S) AFFORDING COVERAGE NAIC #
Your organization's name and address		INSURER A: Church Mutual Insurance Co. I.		
		INSURER B:		
		INSURER C:		
		INSURER E:		
INSURER F:				
COVERAGES CERTIFICATE NUMBER: CL24112220123 REVISION NUMBER:				
THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.				
ITEM LTB	TYPE OF INSURANCE ☒ COMMERCIAL GENERAL LIABILITY ☐ CLAIMS-MADE ☒ OCCUR	INS. NO.	POLICY NUMBER	LIMITS
A	GENERAL AGGREGATE LIMIT APPLIES PER: ☒ POLICY ☐ OCC ☐ LOC		05/07/2024 05/07/2025	EACH OCCURRENCE \$ 1,000,000 EXCESS TO RETENT PREMISES (Ea occurrence) \$ 1,000,000 MED EXP (Any one person) \$ 15,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 3,000,000 PRODUCTS - COMPO AGG \$ 1,000,000
	AUTOMOBILE LIABILITY ANY AUTO OWNED AUTOS ONLY HIRE AUTOS ONLY SCHEDULED NON-OWNED AUTOS ONLY			COMBINED SINGLE LIMIT (Ea accident) BODILY INJURY (Per person) BODILY INJURY (Per accident) PROPERTY DAMAGE (Per accident) EACH OCCURRENCE AGGREGATE
	UMBRELLA LIAB EXCESS LIAB OCCUR CLAIMS-MADE DED. RETENTION \$			PER STATUTE E.L. EACH ACCIDENT E.L. DISEASE - EMPLOYEE E.L. DISEASE - POLICY LIMIT
	WORKERS COMPENSATION AND EMPLOYERS LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/OWNER EXCLUDED? Mandatory in NH If not, describe under DESCRIPTION OF OPERATIONS below	Y/N	N/A	
DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)				
Distribution address listed here if different from above, all distribution locations must be listed here				
CERTIFICATE HOLDER		CANCELLATION		
Second Harvest Food Bank of OC SECOND HARVEST FOOD BANK OF ORANGE COUNTY 8014 MARINE WAY IRVINE CA 92618-2235		SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS. AUTHORIZED REPRESENTATIVE Christian Jenkins © 1988-2015 ACORD CORPORATION. All rights reserved.		
ACORD 25 (2016/03)		The ACORD name and logo are registered marks of ACORD		

Compliance - Days and Contacts



- **Change of distribution day or time**
 - Must be communicated to SHFBOC prior to change occurring
 - Reach out to 211
 - Check SHFBOC website
- **Change in Primary or Secondary contact**
 - Must be communicated to SHFBOC
 - New individual(s) must go through SHFB training
 - Complete SFHC
 - Sign Agreements

Compliance - Redistribution



Per IRS Code 170(e)(3) , all food must go directly to clients. Food may not go to other organizations without prior approval. We will touch on this code a little later in the training.

Redistribution can be:

- Dropping food at other pantries, churches, orgs, or apartment complexes
- Having an organization pick up food for their clients
- Giving away leftovers to other agencies
- Transferring food outside your approved site

Compliance - Redistribution



If partners find themselves having leftovers, please reach out so we can support in finding a solution.

Redistribution Addendum

- Connect you with a nearby partner that can support on those rare occasions your organization may have leftovers

Food that is already passed its point of being distributed can be:

- Tossed
- Composed
- Given to non-human entities

Compliance - Data & Client Privacy



Your responsibility:

- Protect client privacy, confidentiality, and data security
- Create internal policies on data collection, access, training, storage, and disposal
- Train all staff/volunteers on your data security protocols

Best Practices:

- Never discuss client info in public areas
- Offer private space for sensitive conversations
- Never leave devices unattended while collecting data
- Lock up or securely shred documents with personal info
- Limit access to identifiable info within your team

Compliance - Data & Client Privacy



Clients are NOT required to:

- Show ID
- Prove income
- Prove citizenship, or provide any documentation

Everyone must have equal access to food without being required to share personal information



Food Safety

Food Safety



Recalls

- A food recall is action taken to remove a food item because it may possess a safety risk
- Please be aware that recalls can happen
- Please begin to prep an internal procedure to handle if there is a recall on food items
- Have a way to communicate the recall to your clients

Gloves

- Gloves are mandatory if working with any exposed food item, if handling whole items there is no need for gloves
- Be mindful of having clean hands and a clear handwashing routine
- Know when to dispose of gloves and get a fresh pair

Flooring

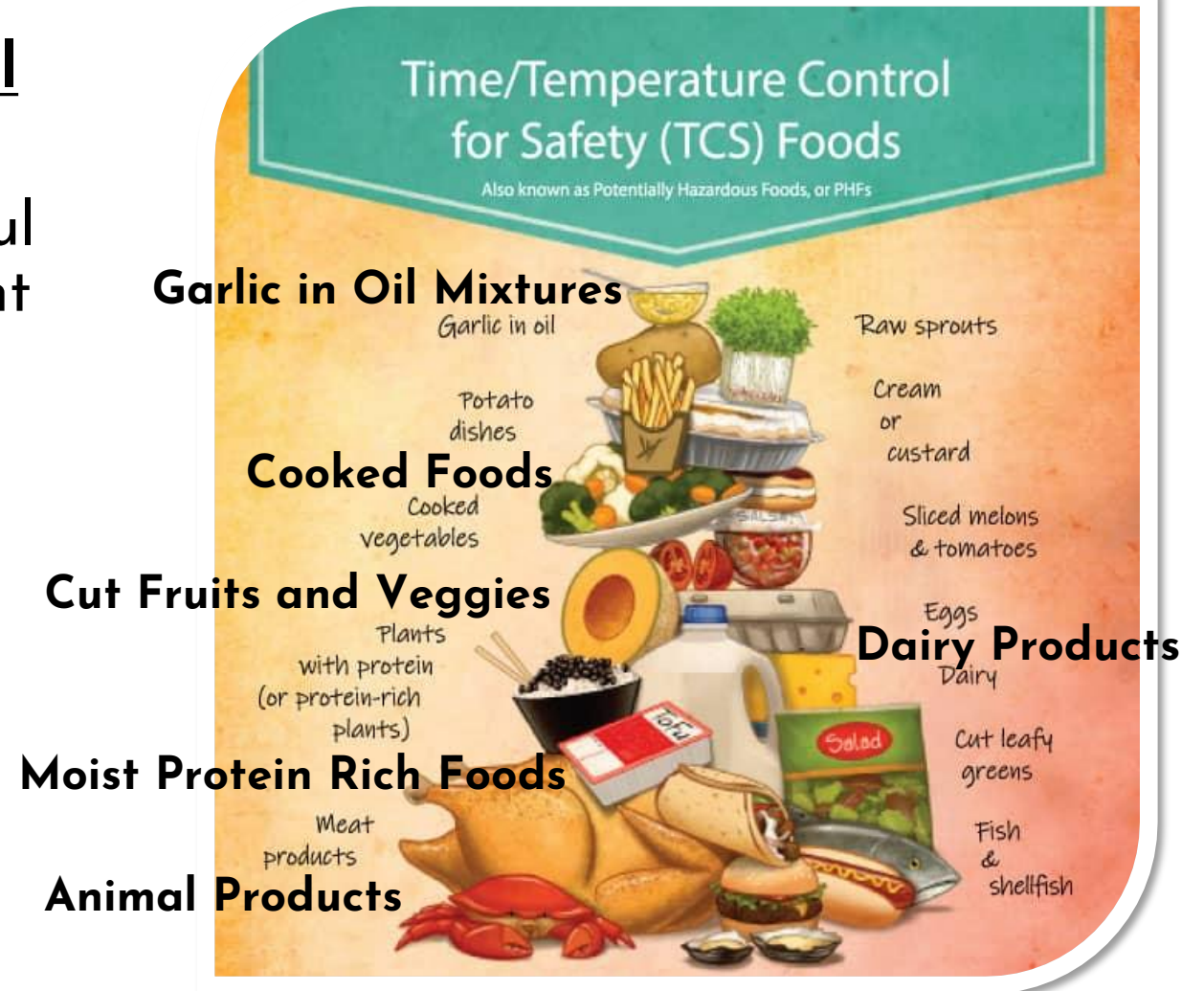
- Cracks and holes on flooring must be filled in
- Rule of thumb, any crack or hole that is the size of our pinkie finger must be filled in

Carpeting:

- All floors must be wipeable, and non permeable
- Absolutely no carpeting can be used where food is being stored or distributed

Food Safety - TCS Foods

- **TCS Foods (Time/Temperature Control for Safety Foods)**
- TCS foods are foods that require careful time and temperature control to prevent bacterial growth
- TCS foods need to be kept at safe temperatures to prevent harmful bacteria from growing
 - High moisture
 - High protein content
 - A neutral or slightly acidic pH (around 4.6-7.5)



Food Safety - Bagging and Boxing



- Make sure to bag or box foods that must stay cold or frozen **separately** (TCS)
- These foods must remain in the correct temperature (cold 41, frozen 0) until they reach the client
- Develop a clear internal procedure for safe packing
- Use temperature retention for TCS foods
 - Freezer blankets
 - Ice chests
 - Cold storage units



Food Safety - Bagging and Boxing



Keeping the Cold Chain

- Items that come cold/ frozen must remain that way
 - 41 for cold
 - 0 for frozen
- Food must be temped - we will provide more details shortly

Food Safety - Repackaging



What Is Repackaging?

Repackaging is the process of dividing bulk, sealed goods, such as dry beans, rice, cookies, eggs, or pet kibble, into smaller portions for distribution to clients.

Why it's a safety risk:

- Airborne contamination
- Missing allergen info = serious health danger
- Missing safety dates, manufacturing locations
- Food recalls

How to repackage

Under our Partnership Agreement with Second Harvest Food Bank of Orange County (SHFBOC), food repackaging can only happen if you have a valid Health Permit from the OC Health Care Agency's Environmental Health Division.

Food Safety - Repackaging

What can NOT be repackaged:

- TEFAP food
- Raw meat
- Dairy items
- TCS foods requiring strict temperature control
- Wet pet food



Food Safety - Repackaging

What can be repackaged without approval:

- Non - food items
 - Detergent in a bottle, etc.
 - Must be labeled
- Bulk produce
 - Carrots
 - Onions
 - Apples
- Eggs
 - Soiled carton, broken eggs, splitting cartons in half



Food Safety - Repackaging

Eggs

Understanding egg cartons

- *Farm name / Processing plant name*
- *Plant number*
 - Federal: P-####
 - California: CA-####
- *Code date - when the eggs were packed:*
 - Julian calendar
 - 001 = January 1
 - 365 = December 31
- *Sell-by / Expiration date:*
 - Gregorian calendar
 - 04/25/25



Food Safety - Repackaging

What to avoid

- **Replacing broken eggs** unless the replacement eggs have the exact same:
 - *Farm name/ Processing plant name*
 - *Plant number*
 - *Code date*
 - *Sell-by/expiration date*
- **Mixing and matching eggs** from different cartons unless all identifying information matches exactly
- **Cleaning or washing eggs**
- **Handling eggs unnecessarily** (warm hands raise egg temperature, which can shorten shelf life and increase risk of bacteria growth)
- **Placing eggs in bags** (increases breakage risk and can cause temperature changes)



Food Safety - Repackaging

What is okay

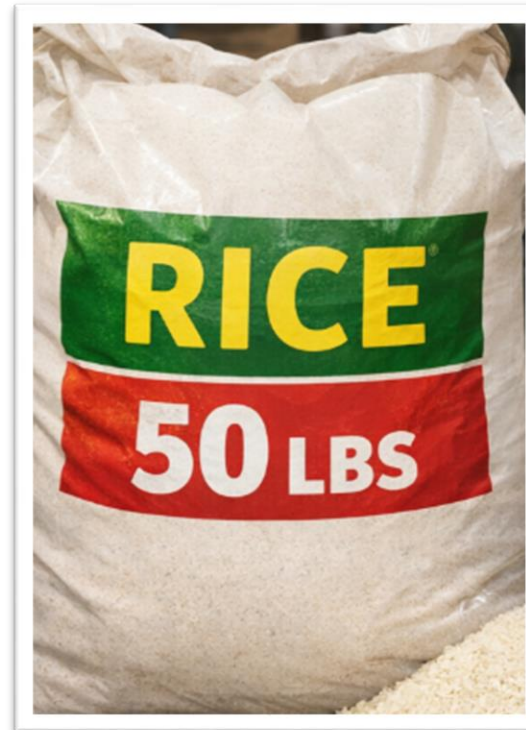
- **Cutting away soiled parts** of a carton (keep the rest intact if clean)
- **Throwing away any broken eggs** immediately
- **Combining eggs into a clean carton** if all codes and dates are identical
- **Repackaging eggs into other cartons if you:**
 - *Have the capacity to record all of the following from the original carton:*
 - **Farm/processing plant name**
 - **Plant number:**
 - Federal: P-#### / California: CA-####
 - **Code date (Julian calendar):**
 - 001 = Jan 1
 - 365 = Dec 31
 - **Sell-by / expiration date** (e.g., 04/25/25)



Food Safety - Repackaging

What can be repackaged with APPROVAL:

- Single ingredient items
 - Rice, beans, lentils, etc.
- Multiple ingredient items
 - Cookies, cupcakes, granola, etc.
- Dry pet food
 - Kibbles



Food Safety - Repackaging



What is needed:

- Approval for food repackaging from OC Health Care Agency
- Ingredient and allergen labels on all repackaged items
 - Abide by the: Fair Packaging and Labeling Act 15 U.S.C. §§ 1451-1461

Pet Food

- Any pet food (dry only) that is repackaged must be done so in a way that is aligned with the same requirements as human food
- We may only repackaging dry pet food
- Approval from SHFBOC is required

Accepting and Distributing Repackaged Food:

- Any item being distributed to a client must follow all food safety guidelines
- Food cannot be distributed if it has been repackaged by an unapproved or unreliable source
- All repackaged items must be handled correctly, safely, and with full labeling to ensure trust and safety for our community

Food Safety - Date Interpretation

Understanding Label Dates

- **Best if Used By:** Recommended for quality, not safety
- **Use By or Freeze By:** Last date for peak quality/ freeze by date must be adhered to

Storage Durations Examples:

- Milk: 7 days
- Yogurt: 10 days
- Hard Cheese: 4 weeks
- Eggs: 5 weeks
- Poultry & Ground Meat: 2 days
- Beef/Pork: 5 days

Storage Durations Examples:

- Canned Goods (low acid): 4 years
- High-Acid Canned Foods: 21 months
- Peanut Butter: 15 months
- Dry Goods (Pasta, Rice, Spices): 2.5 years
- Condiments: 18 months
- Water: 18 months

Best Practices:

- Always store perishable food promptly
- Check for visual signs of spoilage
- Maintain proper food labeling and tracking
- Follow food bank and USDA guidelines for storage and distribution

Food Safety - Date Interpretation



Check the Date:

- **Check the Date:** Is it past the printed date?

Check the Guide:

- Find the item on the **Date Interpretation Guide** to see how many extra months or days are allowed.

Inspect the Package:

- If a can/ packaging is bulging, dented on the seam, or leaking, **toss it immediately** regardless of the date.

Food Safety - Pest Prevention



Why Pest Prevention Matters

Pests present critical biological and physical food safety risks, carrying dangerous pathogens that threaten public health.

Partners are the frontline of community distribution. Maintaining clean, pest-free environments ensures that every family receives safe, wholesome food.

Monthly Contract

Partners storing food must maintain an active pest prevention contract or service agreement with a licensed provider for regular monthly treatments.

Service Reports

Regardless of contract status, monthly service reports must be kept on hand to document that active prevention and monitoring measures are happening.

Targeted Pests

Scopes of service must explicitly target high-risk food safety pests: **rodents** and **cockroaches**. Weevils and ants are strongly recommended best practices.

Food Safety - Pest Prevention



Document Requirements

- Keep service reports from the **last three months** available for review
- Ensure the service address matches your exact food storage and distribution location
- If records are missing during a visit, partners have **5 business days** to email copies to coordinators

Corrective Actions & Follow-up

- Verify that corrective actions noted by technicians (entry points, cracks, traps) were fully addressed
- Indoor traps must be **non-toxic**; outdoor traps must be locked and anchored
- Failure to supply required reports after 5 business days will lead to a temporary **product hold**

Food Safety - Pest Prevention



Pest Category	Key Signs to Look For	Immediate Action Required
Rodents (Mice / Rats)	Dark pellet droppings, gnaw marks on packaging/wiring, rub marks along baseboards, nesting materials	Shutdown & Product Hold
Cockroaches	Pepper-like droppings, small dark egg casings (oothecae), musty or oily odors behind equipment	Shutdown & Product Hold
Weevils / Moths (Stored-Product Pests)	Small exit holes in grains, live insects or larvae in dry goods, powdery residue (frass)	Investigate; heavy infestation requires temporary suspension

Food Safety - Pest Prevention

Pest Category

Rodents (Mice / Rats)



Cockroaches



Weevils / Moths (Stored-Product Pests)



Food Safety – Pest Prevention



Chemical Treatment & Food Safety

- **Clearance Notice Required:** If pest control chemicals were used in storage or distribution areas, partners must obtain written confirmation from their provider confirming the area is safe before resuming food storage
- **Cleaning & Relocation:** Exposed areas must be thoroughly cleaned, and food must be moved to an alternate clean location until original spaces are cleared. Alternate location must be approved by SHFBOC
- **On-Site Verification:** Coordinators will visit with a direct supervisor to inspect cleanliness and safety before food distribution can restart
- **Suspension Risk:** If chemicals are used without written safety clearance from the provider, food distribution must be suspended immediately due to chemical contamination risks

Food Safety - Pest Prevention



Action Steps When Pests are Identified

1. Suspend Distribution

Immediately halt distribution and notify clients if active rodents, cockroaches, or heavy infestations are discovered. Do not risk community health.

2. Notify & Inspect

Meal providers must contact the Health Department within 24 hours. Contact your pest control provider for professional inspection and treatment.

3. Clear & Resume

Provide a service report addressing issues are resolved. Once reviewed and approved by the foodbank, the product hold will be lifted & deliveries resume.

Food Safety - Pest Prevention

Action Steps When Pests are Identified

- Any pest sighting (dead or alive) must be immediately reported to SHFBOC
- Insect infestation must be immediately reported to SHFBOC
 - Any amount of insects that you cannot count with the naked eye



Dignified Distribution

Dignified Distribution



What consists of a dignified distribution

Compassionate and excellent service



How to engage with clients

Be kind
Ask how they are doing
Show compassion



Offer wraparound services/ offer information for other locations that can provide support



Provide food to all those who show up – not just serving those in OC, cannot limit participation

Dignified Distribution

Ambiance of your distribution

- Waiting area
 - Shade
 - Water
 - Seating
 - Music
 - Restrooms available if possible
- Clear signage
 - Clear instruction where to go/ stand/ check-in
 - Use languages that clients are familiar with
- Line management
 - Lottery system
 - Color system
 - Appointment system



Dignified Distribution



Cannot require proof of
Identification (ID)

Purpose of check in
Purpose to verify frequency



Cannot require proof of
address

Serve all those who come,
cannot limit participation based
on geographical location



Cannot require proof of income



Cannot require proof of need

Dignified Distribution



If using a client database

An anonymous intake method must be utilized if client chooses not to disclose personal information.



Cannot provide a modified version of product for those clients who choose not to disclose personal information.

Must serve all your clients equally and cannot discriminate those who choose not share personal information.

Dignified Distribution – Religion



Its okay to:

- Offer a prayer after clients have received their food
- Make prayer optional for clients (must choose to participate)
- Pray privately with volunteers or staff, away from the distribution area

Its not okay to:

- Pray over clients while they wait in line
- Offer prayer before the distribution begins
- Assume clients want prayer (never make them opt out)
 - A client shouldn't feel as though prayer is required in order to receive food

Dignified Distribution - Client Choice



No Choice

Every neighbor gets the same predetermined items. Volunteer/staff handle the food and prepare bags or boxes for neighbors



Limited Choice

Neighbors can choose among a few types of boxes or receive a prepackaged box and can choose certain items from a table. Neighbors typically do not touch or handle the food directly.



Modified Choice

Neighbors may select from general food types such as soup or cereal by selecting items from a menu or telling volunteers what items they want by pointing. Volunteers/staff then pack the box for neighbors.



Full Choice

Neighbors may select from specific flavors or brands such as chicken noodle soup or Cheerios by shopping for food similar to a grocery store or ordering online for specific items. The site may set limits on quantity to select, but neighbors may freely handle and select foods.



Dignified Distribution – Client Choice

All sites can provide some level of client choice

Common Concerns

- Space Limitations
- Staffing concerns
- Fear of running out of food

Benefits of Offering Choice

- Service with Dignity and Respect
- Reduced Food Waste
- Stronger Client Relationships

Questions?

- For Client Choice support contact Ashley, our Capacity Specialist.
- Email: Ashley@feedoc.org
- Phone: O: 949.570.5063



Client Choice Implementation
Support (CCIS) Interest Form



Partner Expectations

Good Standing Vs. Not in Good Standing



What does it mean to be held in “Not in Good Standing”

- No capacity building or grant opportunities for 6 months – regardless of when violation is resolved.

What can lead to a partner being held in “Not in Good Standing”?

- Out of compliance after follow-up visit.
- Reporting late (more than 3x in a 6-month period).
- Cancelling, rescheduling, or rejecting orders last-minute (more than 3x in a 6-month period).
- A pattern of not meeting partnership expectations (more than 3x in a 6-month period).

Partnership Expectations



What we expect of our partners:

- Integrity & Accountability
- Food safety standards
- Communication
- Transparency
- Technologically savvy
- Provide a dignified experience.
- Teamwork
- Continuous Improvement
- Actively engage in our partnership

What our partners should expect of us:

- Partner engagement
- Accountability
- Food Sourcing & Nutrition
- Communication
- Continuous Improvement
- Advocacy
- SHFBOC Programs & Services team

IRS Code 170(e)(3)



What is IRS Code 170(e)(3)?

This tax law encourages corporations to donate wholesome food by offering an **enhanced tax deduction**. To qualify, donations must go to **501(c)(3) organizations** that serve the **ill, needy, or infants**. The goal is simple: **reduce food waste and fight hunger**.

- Must be given away free of charge to those in need
- Must be always handled safely and ethically
- **Food cannot be:**
 - Sold
 - Bartered
 - Used for personal benefits
 - Redistributed

IRS Code 170(e)(3)



Here's how the process works for each party involved:

- The Donor
- The Food Bank
- The Food Pantry
- The Client

IRS Code 170(e)(3)



The Donor (Grocery Store, Farm, Manufacturer, Restaurant, etc.)

- **Who benefits:** The donor gets a **tax deduction**
- **How it works:**
 - If they donate food to a qualified nonprofit for free distribution, they can deduct either:
 - **The cost of acquiring or producing the food, or**
 - **An enhanced deduction for certain inventory items,** depending on the rules
 - This reduces their taxable income and encourages donations rather than waste
- **Important:** If the food is used improperly (sold, used for fundraising, redistributed without approval), **the donor could lose their deduction**

IRS Code 170(e)(3)



The Food Bank

- **Who benefits:** The food bank does **not get a tax deduction**, but benefits from **free food to distribute**
- **Responsibility:**
 - Ensure food is safely stored and handled
 - Only distribute to approved nonprofits or directly to clients
 - Follow IRS and safety rules so the donor's deduction remains valid

IRS Code 170(e)(3)



The Food Pantry

- **Who benefits:** They also **do not get a tax deduction**, but they receive the food at no cost
- **Responsibility:**
 - Distribute food **only to clients in need**
 - Never sell, use for fundraising, or redistribute to unapproved organizations
 - Follow proper handling, storage, and documentation procedures

IRS Code 170(e)(3)



The Client

- **Who benefits:** Clients benefit from **safe, free access to wholesome food**
- **Responsibility:** None for taxes or compliance, they are the beneficiaries

IRS Code 170(e)(3)



Why Compliance Matters

- Ensures donors keep their tax deductions
- Protects nonprofits from legal and reputational risk
- Guarantees food reaches those who truly need it safely and appropriately
- Maintains trust between donors, food banks, pantries, and the community

IRS Code 170(e)(3)



Knowledge Check

Primary Contacts and Organization Leaders will be required to complete a brief knowledge check on IRS Code 170(e)(3).

- This will be a standing requirement during each reapplication period, with the next round scheduled for 2027.

Updates

Partner Updates



Pest Prevention

- Partners must have pest prevention for rodents and cockroaches
- 3 months worth of service reports must be available during a compliance visit
- Failure to meet expectations will lead to a **Product Hold**

Repackaging Eggs

- Partners may not mix and match eggs
- All egg cartons must include labels and dates
- Partners may not handle/ wash/ manipulate eggs

Pet Food

- Partners may only repackage pet food with SHFBOC permission
- Partners may not distribute unlabeled pet food

Overall Understating

- Partners are expected to have an overall understand of their program
- This includes but not limited to knowledge and understanding of:
 - Partner handbook
 - Partner Agreements
 - ServeSafe Guide
 - Trainings

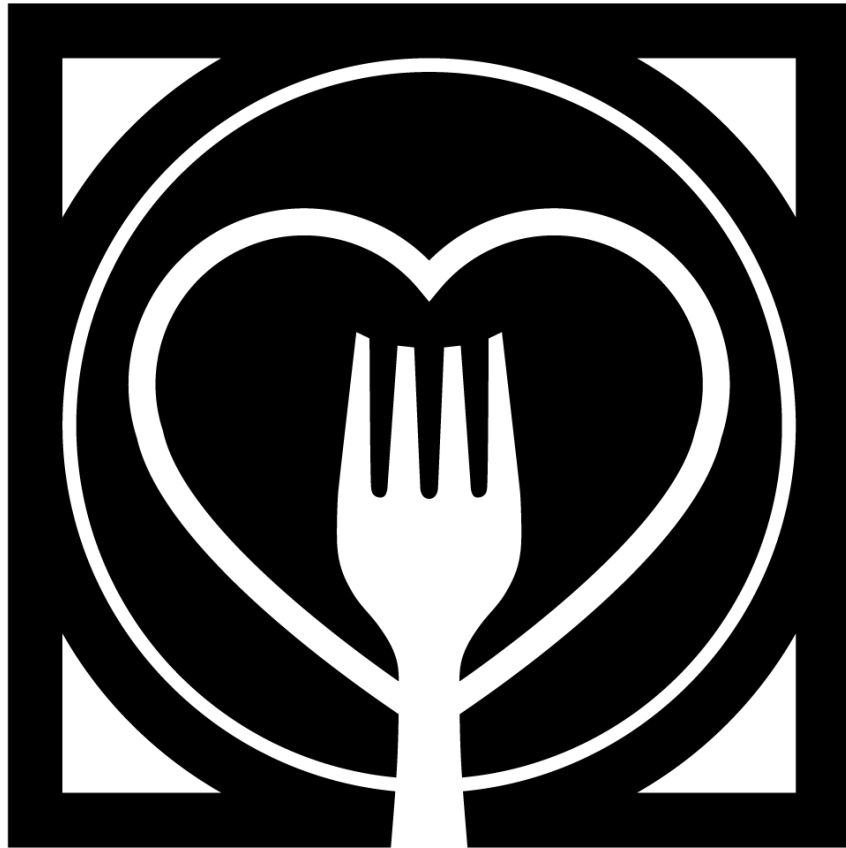
Partner Updates



Partnership Reapplication

- We are kicking off the SHFBOC Traditional Partner reapplication period in January 2027! Please keep an eye out for upcoming communications so you have all the details you need to complete the process. This includes our quarterly partner calls and emails 😊
- Every three years, we ask our Traditional Partners to renew their application. This helps ensure our organizations stay aligned and fully equipped for our shared, ongoing mission to feed and support our community.

Any questions?



**SECOND
HARVEST
FOOD
BANK**
ORANGE COUNTY