Current Resident or
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: jcheney@nhfoodbank.org

Upcoming Classes
"What's Cookin'
June 2020

WELCOME
New Agencies
Willing Hands
Norwich, VT

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: jcheney@nhfoodbank.org

Upcoming Classes
Online Zoom session:
Thursday, June 4th @10am
Please arrive 10 minutes early.

Monthly Spotlight
During the month of May, the NH Food Bank staff and the National Guard worked together to hold five mobile food pantries throughout the state. In total, over 6,000 individuals received pre-packed boxes of fresh food and non-perishables. All recipients were able to remain in their vehicles as precautions have been taken to best maintain social distancing for the safety of all in attendance. These mobile food pantry events have been able to take place thanks to the generous donations from so many independent and corporate donations of the people of New Hampshire.

NONPROFIT ORG
US POSTAGE
PAID
MANCHESTER, NH
PERMIT NO. 37
June 2020

Food Bank Closings
Friday, July 3rd. Independence Day

Quotable

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BE WHO YOU ARE
AND SAY WHAT YOU FEEL,
BECAUSE THOSE WHO MIND
DON'T MATTER, AND
THOSE WHO MATTER
DON'T MIND.
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Dr. Seuss

QSR Drawing Winners

Congratulations to the winners of the 1st Quarter 2020 QSR Drawing! Each winning agency has received a $25 credit on their NHFB account.

◊ Greenfield Food Pantry
◊ Good Neighbor Food Pantry – Franconia
◊ Friends Of Forgotten Children Backpack Program -Concord

To be eligible to win next quarter, your QSR must be received on time and be completed using the current quarter’s form.

Payments, Invoices & Orders

If you have any questions regarding your account balance, payments that have been made, or credits that are due, please contact Myla. She processes all payments, credits and invoices. Also if there is a question or issue with an order that you have already submitted online, Myla will help you with this as well. Our team does not process invoices or make changes to submitted orders, and any emails or phone calls will be forwarded to her. You can reach Myla at 669-9725 ext. 1110 or at mdanforth@nhfoodbank.org.

A Note From Agency Relations

Renewal Applications are now due. Please contact our team if you need the required paperwork to complete it. Please remember to notify our team if there are any changes to your account’s physical or mailing address, phone number, contact person, or email address, etc.

*Mysty, Emily, Jocelyn and Christy

Safe Food Note: Cleaning, Sanitizing & Disinfecting

Trying to stay well and protect our homes and businesses from infection with COVID-19 can be nerve-wracking. The precautionary steps we need to take can be confusing and sometimes seem conflicting. Understanding the difference between cleaning, sanitizing and disinfecting can help make these important precautionary steps easier and safer.

*Cleaning is the physical removal of soil and/or food matter from a surface using soap or detergent, and water. In this step, cleaning, with scrubbing as needed, physically removes dirt, germs and other debris, such as dried food and grease from surfaces. This lowers the risk of spreading COVID-19 infection.

*Sanitizing and disinfecting will work best if the surface has been cleaned first. Dirt and debris that remain on surfaces interfere with the effectiveness of these processes. Sanitizing lowers the number of germs on previously cleaned and rinsed off surfaces or objects to a safe level, as judged by public health standards or requirements. Some sanitizers may be used on food-contact surfaces such as countertops, cutting boards, or children’s highchairs. Sanitizers for food-contact surfaces are formulated in a way to be used without rinsing. They usually must remain on the surface to air dry. Note: Some sanitizers can be used only for non-food contact surfaces like toilet bowls and carpets, or in the air. For safety, it is important to read and follow the label directions and to use the sanitizer for the stated purposes only.

*Disinfectants are generally stronger than surface sanitizers. They are used to kill germs on clean surfaces or objects. These solutions are generally too strong to be used on food contact surfaces as they leave a residue that could contaminate food. If a food contact surface must be disinfected, (say, if a person known or suspected to be infected with COVID-19 sneezes on a food preparation table) the surface should be rinsed after disinfection, following label directions.

The above is part of an article written by Mary Choate of UNH Cooperative Extension. Used with permission. The full article is included with this emailed bulletin.

Granite State Market Match

If your clients receive SNAP/EBT benefits, then they are eligible to double their money’s worth at participating NH Farmer’s Markets and select stores when purchasing produce!

Here’s how it works:
1. Clients visit a participating market and go to the market manager booth.
2. They will swipe their SNAP/EBT card for the dollar amount they would like to spend. This may be used for any SNAP eligible foods within the market. They will receive a matching amount, up to $10, in Granite State Market Match tokens that they may use to purchase fruits and vegetables. The tokens never expire.
3. Then they can shop for double the value of fresh fruits and vegetables for their families!

Currently there are several markets, farm stands, Coops and mobile markets participating in this program. More are being added over the Summer as they are approved or re-open. A list of all participating markets and vendors is included with this emailed bulletin.

For more information and an up to date listing of participating markets over the Summer, visit www.granitestatemarketmatch.org. If your clients would like information about SNAP benefits, contact Jennifer at 669-9725 ext. 1147.