



## An UPDATE for PARTNERS of FEED MY PEOPLE February 2026

### Produce and Eggs

Feed My People is able to offer potatoes and onions free at this time! We also are receiving eggs and apples that can be purchased for no cost as well. These great pantry staples can be used for so many recipes and can be a wonderful addition to your pantry space.

## The Fine Print Fun

### 2026 Partner Manual: Reporting a Discrepancy

It is the responsibility of the Partner to check the items you received against the packing slip. If there are discrepancies (incorrect product, too few, too many, etc.) please go to the Network Partners webpage and fill out the Report a Discrepancy form. Partners must notify FMP within three (3) business days of receiving the order to receive credit. Even if no credit is given or expected, please report all discrepancies via the Discrepancy Form on the Network Partners page so current inventory may be adjusted accordingly.

### 2026 Food Safety Manual: Coolers and Freezers

- All coolers and freezers must have visible **internal** thermometers.
- FMP requires Partners to use temperature logs to record temperatures for each cooler and freezer unit used for food storage.
- Temperatures should be logged each day the facility is open, or at least once a week, whichever is more frequent.
- Temperature logs should be kept and available for review for at least two years.
- Safe food storage levels must be followed.

- Always store ready-to-eat foods on the top shelf to prevent possible cross-contamination of bacteria from raw foods.
- Arrange other shelves by cooking temperatures with the highest cooking temperature on the bottom.
- These food storage levels are only a **requirement** for cooler and just best practice for freezer.

### Temperatures

- Refrigerated temperatures must be 40<sup>0</sup>F or below.
- Freezer temperatures must be 0<sup>0</sup>F or below.

The *2025 Food Safety Manual* can be found on the FMP website under *Network Partners*. In *Network Partners*, click under [Agency Info](#) on the orange plus button to the right of FOOD SAFETY. The directory link is labeled : **2025 Food Safety Manual**.

**Click here to visit our Network Partners page to find the 2026 Partner Manual, the Food Safety Manual, and the 2026 Partner Directory**

## Partner Proud

We love celebrating the amazing partners and volunteers who make a difference in our communities! Since we're spread out across the area, we don't always get to see each other or hear about all the wonderful things happening. We'd love for you to share your stories and highlights with us—so we can give you the recognition you truly deserve! Feel free to send pictures and stories in so we can highlight you!

Please send to [angela@fmpfoodbank.org](mailto:angela@fmpfoodbank.org)

This month we want to feature Pam. Pam volunteers at the pop up in Ladysmith and is a vital part of making this pop up work. Pam coordinates the use of the space, the volunteer sign up, and volunteers at the distribution. Pam's heart for serving her community and her help in making sure distributions happen has been so amazing.

A huge thank you to Pam for all of your time spent on this pop up.



## Fun Ideas for Receiving Donations of Non-Perishables

## Competitions & Challenges

- **CANstruction:** Teams compete to build the most creative structures using donated canned goods.
- **Grade-Level Battles:** Classes compete to see who can collect the most food, with the winning class earning a pajama day, extra recess, or casual-dress day.
- **Principal Challenges:** If a school-wide donation goal is met, the principal performs a silly stunt like wearing a clown nose, dancing, or wearing pajamas.
- **"Stuff the Bus/Turkey":** A visual goal where students fill a school bus or a designated taped-off area (e.g., a turkey shape on the floor) with donations.
- **Color-Coded Days: Assign specific colors to days (e.g. "Red Day" for canned tomatoes/beans "Blue Day" for boxed mac & cheese).**

## Themed & Creative Drives

- **Five Pound Party:** Ask every student to bring in exactly 5 pounds of non-perishable food.
- **"Meat the Need":** A specialized drive focused on collecting canned meats.
- **TGIF (Take Groceries In Friday):** A recurring Friday donation initiative.
- **QR Code Wishlists:** Use QR codes on flyers that link directly to a registry of needed items, making it easy for parents to buy and send items.

## Community Partnership Incentive Program

The Community Partnership Incentive Program is designed to support pantries in expanding the services available to their clients beyond food assistance. By inviting outside community resources—such as human services, public safety, healthcare, or other local support organizations—into pantry distributions, partners help connect households to critical services that promote long-term stability. To recognize and encourage this collaborative approach, Feed My People will provide a food credit to participating pantries, helping offset future food purchases while strengthening community impact. Please see the program details below.

Even if you already have something scheduled, or a recurring event, we would still love to work with you on this and hear all of the great details! Reach out to your Partnership Team so we can get you all set up for potential incentive.

[Incentive Program](#)

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[Pop-Up Schedule](#)

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