

An UPDATE for PARTNERS of FEED MY PEOPLE
October 2026

FMP will be CLOSED on November 11th for Veterans Day

If this closure affects you directly, you will receive a detailed email from our shipping supervisor the week of October 19th. The schedule below applies whether you have a scheduled delivery or plan to do a Customer Pick Up.

***Reminder all deadline days end @ 11:59pm**

Delivery Date	Window Opens	Ordering Deadline
Tuesday 11/10	Tuesday 11/3	Thursday 11/5
Thursday 11/12	Wednesday 11/4	Sunday 11/8
Friday 11/13	Thursday 11/5	Monday 11/9

Please mark your calendar with any changes to avoid your order being cancelled and reach out if you have questions. Thank you!

Agency Resource Lists on our Website

We know how important it is to have up-to-date resources at your fingertips when helping neighbors find additional support. To make that easier, we have county-specific food pantry lists available on our website under Network Partners-Agency Resources.

These lists are a great tool to help connect neighbors with additional food resources in their community. Feel free to use, print, and share them whenever helpful! We keep these updated and add the most recent date of update on the bottom of each list.

Network Partners Agency Resources

Product Returns & Discrepancies

Feed My People is unable to accept returns of products that have expired, spoiled, or need to be discarded after the delivery date. Partners are responsible for the proper disposal of these items. We understand that managing inventory and product dates can sometimes be challenging, and we appreciate all the work our partners do to make sure food is distributed safely and efficiently.

If you notice a discrepancy or concern with a product received from FMP, please reach out to the Partnership Team within the established discrepancy reporting window. We are happy to work with you to review the concern and determine the appropriate next steps.
Once that window has passed, products cannot be returned due to expiration or changes in quality that occur after they have been received. We encourage partners to consider product dates, storage capacity, and distribution needs when placing orders.

Thank you for your understanding and for all you do to help us make the most of the food available to our communities!

Pantry Tip of the Month: Make Every Pound Count

Accurate food distribution records help tell the story of the important work happening throughout our communities. Weighing and recording the food distributed to neighbors allows us to better understand community needs, report our collective impact, and plan for future food resources. Whether your pantry uses a large floor scale or a smaller scale, having a consistent process is key.

If your team needs help developing an efficient weighing process, reach out to the FMP Partnership Team. We're happy to work together to find a solution that fits your pantry's operations.

The Fine Print Fun

2026 Partner Manual: Refusals/Returning Product

Delivery Procedure for Refusals/Returns

· Partners must contact FMP within three business days of receiving the product to refuse or return the item. If notification provided is after three business days, FMP will accept the product as a donation but FMP will not give credit to the Partner for the returned product.

· To *return* items, Partners must go to the Network Partners webpage and fill out the “Report a Discrepancy” form.

o It is recommended you provide the driver with the product’s temperature at the time of pick-up or the temperature of your cooler or freezer at the time of pick-up in order to verify the cold chain.

· Partners may *refuse* items on the day of delivery and send them back on the truck as long as it was delivered in an FMP vehicle.

o Partners must call 715-835-9415 ext. 5 to alert FMP staff of the expected return.

o Partners must also go to the Network Partners webpage and fill out the “Report a Discrepancy” form.

Customer Pick-Up Procedure for Refusals/Returns

· When refusing or returning product from pick-up orders, Partners must call 715-835-9415 ext. 5 to notify an FMP representative of the refused or returned product before they leave the parking lot.

· The FMP Team will then process the return and update your account.

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.
o Always store ready-to-eat foods on the top shelf to prevent possible cross-contamination of bacteria from raw foods.
o 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^{o}F or below.
· Freezer temperatures must be 0^{o}F or below.

The *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 : **2026 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

Northstar's Kitchen Cupboard was recognized recently at a school board meeting for being an amazing resource to their community! We are grateful for this fantastic group that works hard to make sure their students and community have resources that they need. Keep up the great work. We appreciate the heart you have for the neighbors you serve!



Huge shoutout to Valley Vineyard for their Annual Backpack/School Supply Giveaway. 1,300 backpacks were distributed by their church and pantry! What an amazing resource to help kiddos go to school prepared for the year ahead!

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

Fall Recipes

Fall Sheet Pan Dinner

For the Marinade

- 1/4 cup olive oil
- 1 teaspoon salt, *plus more to taste*
- **1/4 teaspoon black pepper**
- **1/4 teaspoon sweet paprika**
- **2 teaspoons fresh thyme**
- **2 tablespoons dijon mustard**
- **1 tablespoon honey**
- **1 tablespoon apple cider vinegar**

For the Chicken Sausage & Veggies

- 1 pound chicken apple sausage (5 links), *sliced into rounds*
- **1 pound sweet potatoes, peeled and diced**
- **1 small to medium red onion,** *diced into large chunks*
- **16 oz brussel sprouts, halved**
- **5 cloves garlic,** *minced*
- **chopped parsley and green onion, for serving**

Instructions

1. Preheat oven to 425 degrees.
2. Make the marinade: Whisk together all of the marinade ingredients until well combined.
3. Add the sausage, sweet potatoes, red onion, Brussels sprouts, and garlic to a large mixing bowl. Pour the marinade over the sausage and veggies and then toss until well combined.
4. Transfer the sausage and veggies onto a large sheet pan lined with parchment paper and arrange in a single layer, making sure the Brussels sprouts are cut side down.
5. Bake the chicken sausage and veggies for 25-30 minutes or until the potatoes are tender, tossing halfway through.
6. Remove the sheet pan from the oven and sprinkle a bit of parsley and green onion over top.
7. Serve and enjoy!

Mashed Butternut Squash

Mashed Butternut Squash makes a wonderful side dish for anything you're serving! It's gluten-free, completely customizable and so easy to make!

Ingredients

- 5 cups cubed butternut squash about 2 1/2 lbs. whole butternut squash; cut into 1 1/2" cubes
- 2 cloves garlic peeled and halved
- 4 tablespoons unsalted butter softened; see notes for dairy-free options
- 2 tablespoons olive oil sub with milk or cream as desired for a richer texture
- 3/4 teaspoon sea salt or to taste
- 1/2 teaspoon black pepper or to taste

Instructions

1. Place the cubed butternut squash and garlic in a large pot and fill with enough water to cover by an inch. Place on the stove top and cover. Cook over high heat until it comes

to a boil, then remove the lid and simmer over medium heat until the squash is tender, about 10-15 minutes. Remove from heat and drain the squash well in a colander.
2. Place the squash back in the pot and add the butter and oil. Mash with a potato masher until it reaches the desired consistency, or for best results purée with an immersion blender or in a food processor until smooth.
3. Season with salt and pepper, adding more as needed, and stir in the chopped chives. Serve immediately and enjoy!

If you would like to submit a recipe to share, please email to angela@fmpfoodbank.org

Pantry Possibilities

Lisa from our Partnership Team and Jennifer, one of our long term volunteers, have been working on a fun new project—creating simple recipe and tip sheets featuring products you may see available through Feed My People!

This month they are featuring apples! There are some great ideas for recipes, how to dice, and some quick tips. Feel free to click the link below, print the sheet, and share it with your neighbors! We'd also love to hear from you! Let us know what you think of the recipe or if there are other products or recipe ideas you'd like to see featured in the future.

Pantry Possibilities -Apples-

Community Partnership Incentive Program

October was a fantastic month of Partners providing resources and earning food credit. November will be another month of the $100 (one time) incentive credit. Please send me an email to let me know who is coming to your pantry and when. This is a fantastic way to earn some food credit, and get some valuable resources into the hands of your neighbors!

🦃 What's Cookin' in Your Community?

Share Resources & Earn $100 This November!

Something good is cookin' this November, and we want to hear what's happening in your community! As we gather around the table this Thanksgiving season, we're celebrating the connections that bring our communities together and help our neighbors thrive.

Throughout November, partners can earn a (one time) $100 food credit by sharing community resources, new connections, or opportunities they've discovered that can support neighbors beyond the food pantry!

Maybe you've connected with a local organization, discovered a helpful service, or learned about a program that could make a difference for your neighbors. Whatever it is, we want to hear about it! November Incentive: $100 Food Credit! Every

resource shared adds another ingredient to a stronger, more connected community. By sharing what you've discovered, you're helping other partners bring even more support to the table.

So, what's cookin' in your community? Let's stir up some connections, share the good stuff, and make this November one to be thankful for!

Bring in a resource. Make a connection. Support your neighbors. Earn $100 in food credit.

Incentive Program

Pop-Up Schedule

Feed My People
FOOD BANK

Feed My People | 2610 Alpine Road | Eau Claire, WI 54703 US

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