

TEFAP Food Storage Area Requirements

1. Food must be stored in a secure locked area with access only granted to food program managers.
2. Food and/or shelving must be clearly labeled and separated from other foodbank items.
3. Food Storage area must be clean, organized, and free from harmful chemicals and/or pests.
4. Food Storage area must have ventilation and kept at food safety temperatures. Temperature for dry and chilled storage areas must be logged before each distribution. See Temperature Log. Thermometers available at MFB upon request.
5. A physical inventory must be taken and tracked using the First-in First-out method (FIFO). See Inventory Log.
6. Any loss of TEFAP Commodities must be reported to the foodbank. See Loss Report.