

MONITORING—NOT JUST FOR AGENCIES

Monitoring is a way of life in food banking. This applies to the Food Bank itself as well as our member agencies. The Food Bank is held to strict food industry standards for proper food storage and handling.

Next month, the Food Bank of East Alabama will be under-going our annual monitor by representatives from Feeding America. At this time all aspects of our operation will be carefully reviewed and inspected. They will be looking at our operation from òtop to bottomö our warehouse logs, our system for managing inventory, how we handle donations of product, our bookkeeping and finances, the work of the board of directors, personnel matters, and agency relations. Pretty rigorous stuff!

So we understand what it is like to be visited and inspected and the potential for stress that this visit can create. The bottom line for our agencies as well as the Food Bank is to operate in the best way possible in order to serve those in need to the best of our ability.



Holiday Turkeys

We will have turkeys and/or turkey roasts available for Thanksgiving. If you are interested please send the following information to eafboder@foodbankofeastalabama.com or fax to 334-821-4697. We will distribute these to the agencies on a first come basis. These will be at the usual 18¢ per pound. Please have your request to the Food Bank by September 15th. We will let you know if we have enough to fulfill your request by September 30th.

Agency ID	Agency Name	# of turkeys	# of turkey roasts	Desired Date to Pickup

Ordering and Picking Up Food Bank Product



Our order forms have a variety of great product available for our agencies. When placing your order, please keep in mind the number of pounds your vehicle can hold or the number of vehicles needed to pick-up your order. If you are unsure, please call distribution and they will be glad to help.

Due to the number of agencies we serve, agencies need to be able to pick-up their product on the day specified. If you are not able to pick-up, please contact distribution to reschedule.

Salmonella is a Sneaky Germ

Salmonella is a bacteria that is a common cause of foodborne illness.

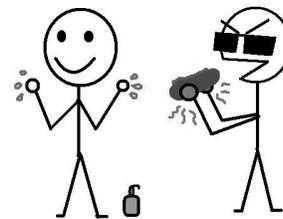
Seven facts that may surprise youô know the risks.

1. **You can get *Salmonella* from eating a wide variety of foods, not just from eggs and undercooked poultry.**
 - Although poultry and eggs are primary culprits, *Salmonella* can be found in a variety of foods including ground meat, fruits, vegetables, and processed foods such as frozen pot pies and peanut products.
2. ***Salmonella* illness can sometimes be serious.**
 - *Salmonella* causes over one million illnesses each year. This ôbugö causes more hospitalizations and deaths than any other type of germ found in food .
3. ***Salmonella* is more dangerous for certain people.**
 - Older adults, infants, and people with impaired immune systems are at increased risk for serious illness.
4. **For every 1 case of *Salmonella* illness that is confirmed in the laboratory, there are about 30 times more cases of *Salmonella* illnesses that were *not* confirmed.**
 - In most cases, illness lasts 467 days, and most people recover without antibiotic treatment.
5. ***Salmonella* illness is more common in the summer.**
 - Warmer weather gives bacteria more opportunity to contaminate food. When eating outdoors in the summer, follow the guidelines listed below.
6. **You can get *Salmonella* from perfectly normal-looking eggs.**
 - Stringent procedures for cleaning and inspecting eggs were implemented in the 1970s. However, an epidemic started in the 1980s and continues today due to a type of *Salmonella* that is *inside* clean shelled intact grade A eggs.
7. **To avoid *Salmonella*, you should never eat raw or lightly cooked (runny whites or yolks) eggs.**
 - Cooking reduces the number of *Salmonella* bacteria present in an egg (160°F). However, a lightly cooked egg with a runny egg white or yolk still poses a greater risk than a thoroughly cooked egg.

Tips for Safer Eating

You can keep you and your family safer by remembering to:

- **Clean.** Wash hands, cutting boards, utensils, and countertops.
- **Separate.** Keep raw meat, poultry, and seafood separate from ready-to-eat foods.
- **Cook.** Use a food thermometer to ensure that foods are cooked to a safe internal temperature: 145°F for whole meats (allowing the meat to rest for 3 minutes before carving or consuming), 160°F for ground meats, and 165°F for all poultry.
- **Chill.** Keep your refrigerator below 40°F and refrigerate food that will spoil.
- **Don't prepare food for others** if you have diarrhea or vomiting.
- **Be especially careful** preparing food for children, pregnant woman, those in poor health, and older adults.





SEPTEMBER 2013



Sun	Mon	Tue	Wed	Thu	Fri	Sat
1)	2)  Labor Day	3)	4)	5)	6)	7)
8)	9)	10)	11)	12)	13)	14)
15)	16)	17) 9am Agency Orientation	18)	19)	20)	21)
22)	23)	24)	25)	26)	27)	28)
29)	30) Closed for Inventory					



Agencies Stretch Their Money at the Food Bank July 2013

Number of Agencies Shoppingí í í í í í .í í .99
 Pounds Distributedí í í í í í í í í í371,608
 Retail Value per FA (\$1.69 per lb)í í í í ..\$628,017
 Food Bank SMF Costí í í í í í í í í í \$35,935
 Savings to FBEA Agenciesí í í í í í í .592,082

Upcoming Monitor Visits

- Bethlehem Baptist Church
- Five Points
- Horseshoe Bend Child Care
- House of Restoration Pentecostal
- New Life Deliverance Ministry
- Parkview Baptist Church
- Purpose Baptist Church
- St. Vincent de Paul at St. Mark's Catholic Church



Civil Rights Assurance

In accordance with Federal law and U.S. Department of Agriculture policy, no person shall, on the basis of race, color, national origin, sex, age, or disability, be excluded from participation in or be denied, or otherwise subject to discrimination under this program.