

Training Guide for Food Pantries Lesson

Equipment needed:

1. Computer w/ power point presentation
2. Power point projector with remote
3. Screen
4. Extension cord

Supplies needed:

1. Power point presentation hard copy with notes for teaching
2. Folders for participants that includes handouts including evaluation
3. Pencil & pens
4. Sign in sheet/demographic forms
5. Name tents
6. Easel paper
7. Markers for easel paper
8. Appliance thermometers for participants
9. Apron when using bleach
10. Bleach (optional)
11. Water
12. Glass for bleach water
13. Paper towels
14. Chlorine test strips for participants (optional)
15. Glo germ with ultra violet light OR hand sanitizer with glitter
16. Certificates – filled out with names or fill in names at the training

Brainstorming Sessions & Tools used in the presentation:

Slide3 Brainstorming Questions #1 & 2: (Have following questions written on easel paper with room to write participant responses, if there is enough wall space) 1. What things do you do well in handling food in general, and fresh produce in particular, to ensure that the food that you share with pantry guests is safe? 2. Is there anything that you have wondered about related to fresh produce safety that you would like to make sure that we address in today's session?

Slide 8 Brainstorming Questions #3 & 4: (Have following questions written on easel paper with room to write participant responses) 3. What fresh produce items do your food pantry clients tend to like the best/select most often? 4. What challenges does your pantry face in finding sources of food donations and handling fresh produce?

Slide #10 Handouts

- Fresh Produce Donation Guidelines for Gardeners (MI Fresh bulletin E3201)
- Produce Availability Guide
- Providing Produce to the Food Pantry - a Guide for Gardeners

Slide #11 Handouts

- Fresh Fruit & Vegetable Handling Guidelines for Food Pantries - Rutgers Fact Sheet FS1139
- Guidelines for Sorting & Storing Fresh Produce
- Storing Fresh Fruits and Vegetables for Better Taste – UC Davis
- Appliance thermometers for everyone (optional)

Slide #18 Demonstration: Make a solution of water and bleach, 1 teaspoon bleach (unscented, concentrated (8.25%) per gallon of water and then use test strips to demo (optional).

- **Handout/poster: Bleach as a Sanitizer chart that could be laminated so that it could be posted at the pantry**
- **Give one container of chlorine test strips to the pantry (optional)** Available from Amazon.com. Be sure to buy test strips that measure: 10 50 100 200 ppm Chlorine

Slide #19 Handouts

- Poster – Kick the bug - Stay Home When Sick
- Food Pantry Volunteer Health Reporting Agreement

Slide #20 Cling Wash Your Hands – Up to 800 clings can be ordered free from USDA 1-888-674-6854

Activity: 1) Have Glo Germ lotion on hands 2) shake hands with someone (or pass a fake fruit or vegetable around that has some Glo Germ on it) and 3) use the black light to illustrate how germs are transferred. The Glo Germ also shows the areas on the hands to pay particular attention to when hands are washed because the glow germ is more prevalent (creases of fingers and etc.). 4) If you do not have glow germ you can put glitter in sanitizer and then have participants try to wash it off. Glo Germ activity see **Germ Warfare 101** instructions.

Slide #21 Handouts

- Tips for Fresh Produce Displays

Brainstorming Question #5: (Have the following question written on easel paper with room to write participant responses). What are your ideas for promoting fresh produce, tips for produce display, ideas for receiving produce donations?

Slide #22 Bulletin: Safe Handling of Fresh Fruits & Vegetables – (MI Fresh bulletin E3212 to distribute to guests)

Slides 23- 28 Review key concepts: after completing the evaluation and demographic information

Slide 29 Final questions and review – ask participants to complete the evaluation and demographic information