

Section 11000

Resources

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Section 11000 Resources

Presidentially Declared Disasters and Situations of Distress

CEs may consult the following resources for information during a disaster or situation of distress.

- Food Assistance for Disaster Relief at www.Squaremeals.org. Go to Programs then Food Assistance for Disaster Relief.
- *Food Distribution Disaster Manual* at <https://www.fns.usda.gov/disaster/disaster-assistance>
- *CSFP Handbook*, Section 12000, “Questions and Answers about Disaster Policies and Procedures”

Shipment and Receipt of USDA Foods

FNS Instruction 709-5 (Rev 2), *Shipment and Receipt of USDA Foods*, establishes the responsibilities for shipment and receipt of USDA Foods. The entities responsible for USDA Foods include TDA, CEs, vendors, and carriers. The standards and procedures in this instruction are necessary to determine whether shipments of USDA Foods are received in optimal condition and in the quantities ordered, and in ensuring the proper disposition and replacement of USDA Foods when circumstances warrant.

FNS Instruction 709-5 (Rev 2) is available at http://www.fns.usda.gov/fdd/forms/fns_instructions.htm. Please note: This is a revision of the previous version.

USDA Foods Complaints

If there is a problem, such as undesirable condition or poor quality with a USDA Food, complete and submit *USDA Foods Complaint* form. When possible, please include a picture that illustrates the complaint. The form and instructions are available at <http://www.squaremeals.org/INeedTo/FileaComplaint.aspx>

TDA notifies the CE that its complaint is received.

If necessary, TDA will submit the complaint to USDA for further investigation and will contact the CE if additional information is needed. As USDA’s investigation proceeds, USDA makes information available to TDA, and TDA will provide the CE with status updates.

USDA does not make information available to TDA under some circumstances, such as when the complaint is for informational purposes only. In those instances, USDA uses food complaints for information and trend analysis.

Helpful Resources

Health Risks of Peanut Products

The ingestion of peanut products can pose a serious health risk to certain individuals. This health risk applies to peanut butter products, peanut oil and peanut granules that are purchased by the U.S. Department of Agriculture (USDA).

According to USDA, the oil used in other USDA Foods, such as potato wedges, potato rounds, French-fried potatoes, dressings and other vegetable oil is unsaturated vegetable oil. These products do not contain peanut oil.

Texas Department of Agriculture Website

TDA's website for CSFP information is continuously upgraded and improved. This valuable resource should be a "favorite" site for all CEs. The site offers the complete text of program handbooks, the most recent program news, answers to program questions, funding opportunities, links to other informative websites and much more. To access the website, go to <http://www.squaremeals.org/>.

Food Assistance for Disaster Relief

The United States Department of Agriculture (USDA) Food and Nutrition Service (FNS) coordinates with state, local and voluntary organizations to accomplish the following goals:

- Provide food for shelters and other mass feeding sites
- Distribute food packages directly to households in need in limited situations
- Issue Disaster Supplemental Nutrition Assistance Program (D-SNAP) benefits

To learn more, visit the Food Assistance for Disaster Relief FNS Disaster Assistance website at www.fns.usda.gov/disaster/disaster-assistance.

Temperature Requirements

The tables below are based on current research findings, and are a general guide for storing various types of foods. As used in these tables, "satisfactory" means the type of storage is acceptable. "Preferred" means this type of storage maintains quality of the product for a longer period of time. "Required" means that this type of storage is essential – there is no alternative for it. Although 36° to 45°F is acceptable for refrigerated storage, 36° to 40°F is presently considered the ideal temperature range.

General Temperature Guide for Storing Foods

Food	Dry Storage (50°-70°F)	Refrigerated Storage (36°-40°F)	Freezer Storage (0°F or below)
Dairy Products			
Butter.....	Satisfactory up to 2 weeks (maximum 45°F)	Required over 2 weeks
Cheese, natural.....	Required (maximum 45°F)
Cheese, processed	Required (maximum 45°F)
Milk, canned.....	Satisfactory	Preferred.....
Milk, fluid whole...	Required (maximum 45°F)
Eggs			
Shell.....	Required.....
Dried.....	Required.....
Frozen.....	Required.....
Meat and Meat Products			
Frozen meats, such as ground beef; hams and shoulders; pork loins; turkeys; etc.....	Required.....
Cured hams and shoulders; bacon; etc.....	Required....
Canned hams.....	Required.....
Other canned meats, such as beef/gravy; pork luncheon meat; pork/gravy; etc.....	Satisfactory.	Preferred.....

Food	Dry Storage (50°-70°F)	Refrigerated Storage (36°-40°F)	Freezer Storage (0°F or below)
Canned Fruits Orange juice..... Other canned fruits, such as apples and applesauce; apricots; blackberries; cherries; cranberry sauce; figs; grapefruit sections; grapefruit juice; peaches; purple plums (prunes); etc.....	Required..... Preferred.....
Fresh Vegetables Onions..... Potatoes , Irish.... Potatoes, Sweet ... Other fresh vegetables, such as green beans; beets; cabbage; carrots; spinach; etc.....	Satisfactory. Satisfactory Required (maximum 55°F)	Preferred..... Preferred (minimum 40°F) Required...
Fresh Fruits Apples; peaches; pears; purple plums; etc...	Required.....
Dried Vegetables Beans, high moisture..... Beans, low moisture.....	Satisfactory for 60 days Satisfactory	Required over 60 days Preferred.....
Dried Fruits Apples; apricots; peaches..... Figs; prunes; raisins; etc.....	Satisfactory for 2 weeks Satisfactory	Required over 60 days Preferred.....

Food	Dry Storage (50°-70°F)	Refrigerated Storage (36°-40°F)	Freezer Storage (0°F or below)
Cereal Products			
Regular cornmeal; whole wheat flour.....	Satisfactory for 60 days	Required over 60 days
Degermed cornmeal; all-purpose and bread flour; rice; etc.....	Satisfactory	Preferred.....
Miscellaneous			
Honey.....	Satisfactory
Nuts.....	Required.....
Peanut Butter.....	Satisfactory	Preferred.....

USDA Foods Fact Sheets

CEs can find more information on USDA Food Fact Sheets¹

at <http://www.whatscooking.fns.usda.gov/fdd/household-material-fact-sheets>.

USDA Foods Available

For a list of available USDA Foods that might be available through CSFP, go to <http://www.fns.usda.gov>. Click on “Programs” then choose “Commodity Supplemental Foods Program” “Foods Available List.”

¹ Also referred to as “Household USDA Foods Fact Sheet”