



An UPDATE for PARTNERS of FEED MY PEOPLE July 2026

Free Produce July-December

We're excited to share that Feed My People will be offering free produce to our partner pantries from July through December! We are grateful for the opportunity to make fresh fruits and vegetables more accessible, and increase healthy food options for neighbors across our service area.

We'd love to hear from you about this produce option. Whether you have success stories, feedback, ideas, hopes, or concerns, your input will help us learn and continue improving the program. Reach out to Angela at angela@fmpfoodbank.org with your thoughts throughout the season.

Thermometers

Food safety starts with knowing the temperature of the food you distribute. Thanks to grant funding, Feed My People is pleased to offer free thermometers to our partner agencies while supplies last. Whether you're monitoring frozen products or verifying food safety during distribution, these thermometers can help protect both your pantry and your neighbors. Visit the ordering site to request yours, and please reach out if you have any questions.

Temperature Guidelines

Frozen Foods

- 32°F and below: Safe to distribute.
- 32°F–40°F: Do not refreeze. Refrigerate and distribute within 2 days or discard.
- Above 40°F: May only be distributed if above 40°F for less than 2 hours. Do not re-cool, re-store, return, or sub-distribute.

Refrigerated Foods

- 40°F and below: Safe to distribute.
- Above 40°F: May only be distributed if above 40°F for less than 2 hours, or less than 1 hour when the outdoor temperature is above 90°F. Do not re-cool, re-store, return, or sub-distribute.

NEW Minimum Order Weight Policy

To ensure efficient use of transportation resources, and warehouse operations, Feed My People Food Bank maintains a minimum order weight of 200 pounds for regularly scheduled partner orders. If an order is submitted below 200 pounds, Feed My People may choose one of the following options:

- Combine the order with the partner's next scheduled order if the combined total will exceed 200 pounds.
- Convert the order to a Customer Pick-Up (CPU), allowing the partner to pick up the order directly from Feed My People. For partners located 30 minutes or more from Feed My People, orders under 200 pounds may be converted to a CPU or limited to dry and shelf-stable products only, as delivery of perishable and refrigerated items may not be feasible for low-volume orders.
- Deactivate the order if neither of the above options is feasible.

Exceptions may be considered for emergency situations, new partners, or other circumstances approved by Feed My People staff. Our goal is to balance flexibility for partners while ensuring resources are used efficiently so we can best serve neighbors throughout our service area.

The Fine Print Fun

2026 Partner Manual: Site Visits

The goal of a site visit is to strengthen Feed My People's relationship with Partners, provide assistance and support, and ensure compliance with Feeding America's guidelines.

Site Visit Procedure

- A site visit is required through our agreement with Second Harvest Heartland and Feeding America.
- A site visit is required at a minimum of every two years, though FMP reserves the right to conduct site visits more frequently as deemed necessary.
- The Site Visit will include an intentional conversation about how things are going, gathering information about your processes and impact on your community, conducting a food safety site inspection, and discussing if there is anything additional FMP can do to support the work you are doing in your community.
- FMP will send you information on how to prepare for your upcoming site visit prior to your visit.

2026 Food Safety Manual: Food Safety Training Requirements

In order to protect you, our partners, our donors, our food, and our guests, FMP requires that at least one person must be trained in a food safety course and train your teams in safe food handling practices.

Food Safety Certification Requirements

- Food Handler Certification- This certification is required for all food distribution programs identified as a food pantry, backpack program, snack program, or mobile distribution. Please reach out to your Regional Representative if you are in need of this training.

- Food Manager Certification- This certification is required for all meal site distributions. The lead food service staff/volunteer for a meal program is required to meet WI Department of Health and local commercial food safety standards by completing an approved Food Manager Course. This course must be a Managerial Level ANSI-CFP Accredited Certification Ex. ServSafe
- Partners must show proof of required certification.
- Your Food Handler and/or Food Manager is responsible to share and implement food safety protocols for the approved site.

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

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

Crock Pot Pinto Beans

A fun pinto bean recipe. No soaking, perfectly seasoned, and healthy. Use this recipe anytime you need canned beans or mash them for refried beans.

Ingredients

- 1 pound dry pinto beans *2 cups*
- 2 teaspoons extra virgin olive oil
- 1 small yellow onion *chopped into 1/4-inch dice*
- 1 jalapeno *cored, seeded, and finely chopped*
- 1 ½ teaspoons kosher salt *divided*
- 3 cloves garlic *minced (about 1 tablespoon)*
- 2 bay leaves
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- ⅛ to ¼ teaspoon cayenne pepper *optional*
- 3 cups water
- 4 cups low-sodium chicken broth *or vegetable broth*
- For serving: queso fresco or shredded Monterey jack cheese *diced tomatoes, diced red onion, chopped fresh cilantro, avocado (optional)*

Instructions

- Place the pinto beans in a large colander. Thoroughly rinse them. Pick the beans over, removing any damaged or clearly misshapen beans and discarding them. Transfer the rinsed beans to a 6-quart or larger slow cooker.
- Heat the oil in a medium nonstick skillet over medium-high heat. Once the oil is hot, add the onion, jalapeno, and 1/2 teaspoon salt. Sauté for 2 minutes, then add the garlic and let cook just until fragrant, about 30 seconds.
- Transfer to the slow cooker. Add the sautéed vegetables, bay leaves, cumin, oregano, cayenne, and remaining teaspoon salt. Pour the broth and water over the top.
- Cover and cook on HIGH for 8 to 10 hours, until the beans are tender. All slow cookers are different and can heat things differently, so if yours tends to run hot, check it earlier on. Depending upon your model, there may be some liquid still in the slow cooker. Discard the bay leaves.
- FOR REGULAR PINTO BEANS (not refried): Drain the liquid if you like, or leave the liquid in the crock pot and serve the beans with it (I like them a bit soupy over rice), or use a slotted spoon for serving and drain the beans at the end prior to storing. Taste and adjust seasoning as desired.
- FOR REFRIED BEANS: Reserve 1 cup of the cooking liquid, drain the beans, and return them to the slow cooker (if you don't have that much liquid in your slow cooker, you can use regular water instead). With a potato masher or pastry cutter, mash the beans until they reach your desired consistency, adding some of the reserved liquid as needed. (You can also scoop the beans into a blender in batches and puree them that way—be sure to let the beans cool somewhat first so that they do not splatter). Taste and adjust seasoning as desired.
- Sprinkle with any desired toppings, serve, and enjoy!

Notes

- Refrigerate leftover beans or freeze for up to 3 months.
- For easy portions: Let the beans cool COMPLETELY, then portion them into ziptop freezer bags labeled with the date. Seal the bags, removing as much air as possible, and squish the beans so that the bag lays flat. Freeze flat and remove from freezer as you need them. Let the beans thaw overnight in the refrigerator, then reheat gently on the stove with a splash of water or broth as needed to thin them back out.

Community Partnership Incentive Program

The Community Partnership Incentive Program is designed to support pantries in expanding the services available to their clients beyond food assistance. By inviting outside community resources—such as human services, public safety, healthcare, or other local support organizations—into pantry distributions, partners help connect households to critical services that promote long-term stability. To recognize and encourage this collaborative approach, Feed My People will provide a food credit to participating pantries, helping offset future food purchases while strengthening community impact. Please see the program details below.

Even if you already have something scheduled, or a recurring event, we would still love to work with you on this and hear all of the great details! Reach out to your Partnership Team so we can get you all set up for potential incentive.

[Incentive Program](#)

Pop-Up Schedule



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

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