Proposal

Food pantry of Ladue

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**Title: Food pantry of Ladue**

In the U.S., 49.1 million Americans lack access to affordable and nutritious food. There is a growing demand for food pantries and emergency programs. Food pantries and other emergency food programs provide food for millions of low-income Americans. Food pantry can provide food security in the community for the low-income population. It also can help prevent chronic diseases. Chronic disease percentages are high in the low-income population (Baker et al., 2019). I proposed having an official, regulated food pantry to compensate for the increased demand for food items due to the COVID-19 epidemic. Food pantries in other locations have shown to decrease the risk of chronic disease and help improve food safety in the communities

My goals from this project are to

* To establish a food pantry that can serve the community in the time of emergency.
* To provide assistant to people in need in the Ladue district.

A food pantry is needed in this location because it can provide help to many people who are in need. This is an appropriate time to start one, the manager believed. Even though it was not implemented during my rotation, this project will be implemented to provide help to many people in the community. Most of the issues, including regulation and polices, were covered in this project to make it successfully implemented. More data would be useful to help assess the problems the community needs to be addressed in terms of the food pantry.

We just need to fond which room will be approved to be the food pantry. After we find the room, we will need to follow all these regulations. We do not need to register to apply for a nonprofit organization, because there is already on in the school. We would just need to make, if under the organization umbrella, to be approved for the donator taxed exempt. Being under the no-profit organization, we also can give the student and opportunities for service hours.

• Intact room with a lock to assure that the food only goes to screened individuals

• No broken windows, cracks in walls, ceilings, floor (to prevent pest contamination)

• No evidence of pest contamination

• Relatively clean

• No chemicals or cleaning supplies stored with food

• No clothing or personal items stored with food

• No food on the floor (whether it is packaged or not)

• Thermometer in each refrigerator or freezer, with a log documenting safe temperature

• No flaking paint or other physical hazards

• Pantry or storage area should smell clean, no mold mildew or chemical smells

Spoilage is another area of concern, as some product received by food pantries will be either outdated or close to it. While you should examine all goods carefully before they are offered to clients, a product is past its code date does not necessarily mean that it is unsafe to eat.

Though evaluating odor and appearance will always be your most important tools, here are three useful terms used in food product coding to help you judge a product’s status:

• “Sell by” or “pull” date - Refers to the last date product should be sold (seen primarily on dairy and fresh bakery products). (Agent, 2020)

• “Best if used by date” - Often used on canned foods, frozen foods, cereals, and fried snack foods, this coding indicates the approximate date, after which the product will no longer be at the highest quality level. Most products can still be used for 6-18 months after this date, depending on the item.

• “Expiration” date - Last day, an item should be used before it is likely to lose flavor or quality. Frequently appears on refrigerated dough products, yeast, and eggs. Your local Food Bank may be able to provide you with additional guidelines and materials. Other good sources of food storage and handling information are the FDA Center for Food Safety and Applied Nutrition (Subscription Management Center, 2020).

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These all the link that have all the information needed to know about establishing food pantry.

<https://secondharvestmidtn.org/wp-content/uploads/2011/08/Starting-a-Food-Pantry.pdf>

tps://covid19.ces.ncsu.edu/2020/04/covid-19-food-safety

<https://foodsafety.ces.ncsu.edu/community-food-safety-resources/food-pantries-and-food-banks/>

<https://articles.bplans.com/how-to-start-a-food-pantry/>

<https://createthegood.aarp.org/volunteer-guides/organize-food-drive.html>

<https://dor.mo.gov/taxcredit/fpt.php>

<https://dor.mo.gov/forms/MO-FPT.pdf>