

DISTRIBUTING PRODUCE IN HEALTHCARE SETTINGS: A GUIDE



ORDERING PRODUCE

- Look for the PWWPURPROD, “Purchased Produce for CHHP,” product code
- Add in how many pounds of produce you want (recommended 3-5 lbs. per person you expect to serve)
- Unfortunately you cannot select the exact type of produce, but you can make special requests and the warehouse will do their best to accommodate them
- All produce is FREE to partners but is contingent on availability. We will fulfill your order as best we can. If we cannot fill your order, (i.e. we’re out of produce), we will notify you before your order is delivered

WHAT CAN YOU EXPECT?

What you receive is dependent on factors like seasonality and what Good Shepherd Food Bank has in stock, but you can expect produce like:

- Apples
- Carrots
- Cabbage
- Green Peppers
- Potatoes
- Tomatoes
- Squash

HOW IS THE PRODUCE PACKED?

Standard Packing weights may vary slightly. Items are rinsed but not pre-washed. You may need to display a sign reminding patients to wash all produce before consuming.

You will, most likely, need to break down the produce into smaller quantities to distribute in your office.

Items come packed as:

- Carrots 50lbs/bag
- Cabbage 50lbs/bag
- Peppers 25lb/box
- Potatoes 50lbs/box
- Tomatoes 16lbs/box

DISTRIBUTION MODELS

‘Just in Time Distribution’

- Distribute all or most of the produce the same day as delivery/pick-up
- Anyone at the office can take some home (regardless of whether they screened food insecure or not)
- The best practice is to have a consistent distribution day for patients

‘Produce Packs Distribution’

- Distribute produce over a longer period of time
- Must have access to refrigeration
- Patients that screen positive for food insecurity receive pre-packed bags of produce to take home

FOOD SAFETY

All produce is stored and transported in refrigerated trucks but items such as potatoes, squash, cabbage, onions, etc., do not need refrigeration on-site if you plan to distribute everything within a few hours. If you plan to distribute produce every day, you will need some refrigerator space to keep things cool.

Not required, but highly recommended, free food safety training materials and food safety assessment is available at at FeedingMaine.org under agency login.

