



Date: February 2024

Attention: Clients

Re: Allergens and food safety

We understand the importance of safe food handling and allergen management. However, our food items may have been manufactured in facilities that also process common allergens such as peanuts, tree nuts, soy, dairy, eggs, wheat, fish and shellfish. While we make every effort to identify these allergens, we cannot guarantee that cross-contamination has not occurred.

We encourage clients to carefully read the labels and packaging of all food items for the most accurate and up-to-date allergen and ingredient information. Some items may not have the original packaging or labels. Please exercise caution, especially if you or your family members have food allergies or sensitivities.

Our food items come from various sources, including donations and surplus food supplies. We advise all clients to inspect food items for signs of spoilage or damage and to follow proper food safety practices when storing, handling, and preparing food. This includes washing hands, utensils, and surfaces thoroughly; cooking food to safe temperatures; and storing foods appropriately to prevent spoilage.

By accepting food from the Friends In Need Food Bank, clients agree to take responsibility for the safe handling, preparation, and consumption of the food items. The Friends In Need Food Bank and its affiliates cannot be held liable for any adverse reactions or illnesses resulting from the consumption of the food provided.

Your feedback is important to us. If you have concerns about food safety, allergens, or the quality of the food items you receive, please do not hesitate to inform our staff. We are committed to continuous improvement and ensuring the well-being of our clients.

Mary Robson
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