

# Finger Lakes Community Schools

## *FOOD PANTRY TOOLKIT*





INTRODUCTION.....	3
SO YOU WANT TO START A SCHOOL-BASED FOOD PANTRY?.....	4
GUIDANCE.....	8
SUSTAINABILITY.....	17
COMMUNICATION.....	20
WAYNE COUNTY-BASED FOOD PANTRIES.....	29



# INTRODUCTION

*Food insecurity and hunger are adversities that our young people face everywhere. One way to combat this problem is by operating a food pantry; however, not all schools or organizations have the capacity or need to operate a food pantry. Perhaps a mobile pantry or backpack program is a better fit. This toolkit provides the resources that you need in order to identify your needs, create, and operate a successful food solution to help **your community**.*



# SO YOU WANT TO START A SCHOOL-BASED FOOD PANTRY?

*For schools to effectively operate a food pantry, they must consider a number of factors:*

## INTENTION:

- What is the need at your school/in your district? Where is the closest food pantry? Do they serve families well?
- What are the resource gaps for your students and families?
- Who will you serve through a school pantry? (Students, families, staff/faculty, local community)
- How will you determine who is eligible for the food pantry?

## INFRASTRUCTURE:

- What kind of space is available and how can you/clients access it?
- Is your food storage space in a secure and locked location?
- What equipment do you have and/or will you need? (Shelving, refrigerator/freezer, carts, etc.)
- Where will you store excess food?

*For schools to effectively operate a food pantry, they must consider a number of factors:*

## LOGISTICS:

- Who will organize and run the pantry? Paid staff, community volunteers, student volunteers?
- How will you conduct outreach to let your staff/faculty, students and families know about the pantry?
- What kinds of food will you offer: nonperishable, frozen, fresh?
- How often will you distribute/how often can clients access the pantry?
- How will you distribute the food: grocery store model, pre-packed bags?
- Is there capacity for delivery of goods for those with transportation needs?

## CAPACITY BUILDING:

- What other resources will you offer or provide referral for besides food?
- What is your sustainability plan/how will you fund the pantry?
- Do you have a 501(c)(3) nonprofit fiduciary sponsor so you can partner with Foodlink?

# RESOURCES IN THE COMMUNITY

For more than 40 years, Foodlink has leveraged the power of food to end hunger and build healthier communities in Allegany, Genesee, Livingston, Monroe, Ontario, Orleans, Seneca, Wayne, Wyoming, and Yates counties. Through good stewardship, innovation and collaboration, Foodlink mobilizes a diverse network of community partners to address both the symptoms and root causes of food insecurity.

learn more at Foodlink's [website](#)  
or scan the qr code below:



Foodlink Headquarters  
1999 Mt. Read Blvd  
Rochester, NY 14615  
(585) 318-2995

# FOODLINK BACKPACK PROGRAMS



Tens of thousands of children in our 10-county service area receive free or reduced-price lunch at school. But when school is closed during weekends and holidays, many of those children go hungry. Foodlink's BackPack Program provides children in need with bags of nutritious food they can discreetly take home and easily prepare on their own. The bags typically weigh about five pounds and contain items from all the food groups (according to MyPlate.gov).

# FOODLINK MOBILE PANTRIES

Foodlink's mobile pantry program travels to locations in underserved areas of Foodlink's 10-county service area to supplement the work done by existing pantries in those regions.

Volunteers from the host sites help set up and serve clients on predetermined dates. Their mobile pantries allow them to engage those most in need and extend our service into harder-to-reach food deserts. The program also allows them to distribute large quantities of perishable and nutritious items and get those foods into the homes of people who need it most.



# GUIDANCE

*At this point, you have decided a food pantry is the best option for your school.*

*This section will help you address a number of questions and barriers you may run into when starting your food pantry!*

## SPACE



Finding space for a food pantry can be challenging when most schools are lacking on space for instruction and other necessities. The space does not need to be a classroom or office.

It can simply be a closet or small room that can house shelving, a refrigerator, and be monitored for safety. On the three next pages you will find examples of forms which could be used for monitoring purposes.







# FOOD PANTRY SHELF SURVEY

## FRUITS & VEGETABLES

- low sodium vegetables
- canned fruits and fruit cups
- zero sugar apple sauce
- vegetable juice
- dried fruit
- other

## GRAINS

- whole grain bread
- whole grain cereal
- oatmeal
- granola bars
- brown or wild rice
- whole wheat pasta
- quinoa
- other

## PROTEINS

- canned tuna
- unsalted nuts and seeds
- peanut butter
- eggs
- canned beans
- canned beef stew, chili, or bean soup
- canned chicken
- other

## REFRIDGERATOR

- 1% or skim milk
- lean meats
- low fat yogurt
- fresh fruit
- fresh vegetables
- other

## DAIRY

- powdered milk
- shelf-stable soy milk
- other

## FREEZER

- lean meats
- frozen vegetables
- frozen fruit
- other

## MISC

- bottled water
- pasta sauce
- chicken or beef broth
- vegetable broth
- olive oil
- canola oil
- other

# FOOD PANTRY

## *site monitoring form*

### GENERAL:

Monitor name:

Monitor title:

Date of visit:

### STORAGE — GENERAL:

Are non-perishable foods stored at least 6 inches off the ground:

Are non-perishable foods stored at least 6 inches below the ceiling:

Are non-perishable foods stored away from the wall to facilitate cleaning and inspection:

Are non-perishable foods stored in a temperature controlled space:

Are all foods stored in a clean and sanitary condition

Does the facility complete internal pest inspections?

Are foods stored in a space that has restricted access/is lockable?

### STORAGE — PERISHABLE:

Are perishable foods stored properly in approved refrigerators/freezers?

Do all cold storage containers have thermometers?

Are all thermometers calibrated at least annually?

Has temperature log been completed daily?

Have there been any issues with perishable foods?

### FINDINGS & RECOMMENDATIONS:

If problems were noted during the last visit, have they been corrected?

List problems identified:

Monitor Signature: \_\_\_\_\_

There are a number of factors to consider when thinking about how to meet the needs of all of your students. Here are a couple of the most important things to keep in mind when setting up your food pantry:

## HOW DO WE IDENTIFY HUNGRY STUDENTS?

The first thing you need to do to serve the students is to identify the students that are facing food insecurity in your school. Some students will self-identify IF there is an awareness of a food pantry in the school. However, some students may not know the pantry exists. Other students will not self-identify due to a number of factors like shame or embarrassment. Our qualitative data shows that our students most frequently first come with an adult they trust. They might open up to a teacher, counselor, custodian, etc.

## ARE THE STUDENTS COMFORTABLE?

It is very important to take the time to familiarize the individuals you are hoping to serve with the new program. In the case of the School Pantry Program, these are the students and parents. The size of need in your school is going to dictate how you help to make students and parents feel comfortable asking for food. If the need at your school is relatively small, keeping the pantry discrete and private is traditionally more successful. However, if the need at your school hovers around 65% or more free or reduced lunch students, then eliminating stigma is best done by making the resource very well known.

## HOW DO WE CONNECT/REFER THEM TO OTHER RESOURCES THEY MIGHT NEED?

School pantries help build a stronger connection between parents and school staff because pantries allow the school to assist families in a new way. This connection is what helps nurture that student outside of the school day. Use these connections to create a referral process for other programs your school may be offering. The next page shows a sample referral form from East High School that can help you start your process.



# STUDENT PANTRY & REFERRAL FORM

STUDENT ID NUMBER: \_\_\_\_\_

Form completed by: \_\_\_\_\_

Role: \_\_\_\_\_

## FOOD AND RESOURCE PANTRY REFERRAL FORM

Today's date: \_\_\_\_ / \_\_\_\_ 20\_\_\_\_

Student's name: \_\_\_\_\_

(First)

(Last)

Student's birthday: \_\_\_\_ / \_\_\_\_ / \_\_\_\_

Grade: \_\_\_\_\_

I would like food and/or resources from the pantry: Yes

Number of people in household age 18 or below: \_\_\_\_\_

Number of people in household age 19-59: \_\_\_\_\_

Number of people in household age 60 or above: \_\_\_\_\_

# FAMILY INVOLVEMENT & ACCESS

The purpose of a school-based food pantry is to better meet the need of our community. Especially in rural areas, our existing pantries are sometimes only open once a month. Combining our resources is how we effectively reach these young people, which includes getting help from our community and serving our entire community.

## FAMILY ACCESS

The question of how families will be able to access the school pantry will be unique to your hours and school, but we recommend serving all the families you can in whatever capacity. If you have a 6th grader that is food insecure, she/he has siblings/family members at home that are also struggling. Preparing for this step happens when you are assessing your own school's need.

## FAMILY HELP

With our rural communities, getting help from the community is one of the few ways to staff and sustain a school-based food pantry. To gather volunteers, reach out to those you know in your community. On the following two pages is a volunteer application and confidentiality agreement you can use at your school!

# VOLUNTEER APPLICATION

Name:

Phone:

Email:

Have you ever volunteered in a food pantry before?

If yes, in what capacity?

Why do you want to volunteer?

How often can you volunteer or help out?

Please mark the days in which you would be available to volunteer with our pantry:

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8 a.m. - 10 a.m.						
10 a.m. - 12 p.m.						
12 p.m.- 2 p.m.						
2 p.m. - 4 p.m.						
4 p.m. - 6 p.m.						

# CONFIDENTIALITY AGREEMENT

## *VOLUNTEERS AND STUDENT VOLUNTEERS*

I will treat all information received by or disclosed to me as a student or volunteer for the \_\_\_\_\_ Food Pantry as strictly confidential, and will not reveal or discuss confidential information with anyone who does not have a legitimate medical and/or business reason to know the information.

I will not disclose identifying information (e.g. name, date of birth, etc.).

I agree to use all confidential information only as permitted by such policies and procedures. I will not misuse or attempt to alter confidential information in any way.

I understand that \_\_\_\_\_ and its teachers and staff reserve the right to audit, investigate, monitor, access, review, and report on my use of any confidential information obtained by me related to being a student or volunteer, with or without advance notice to me and with or without my knowledge.

I understand that violation of Food Pantry policy may subject me to immediate termination of access to working for \_\_\_\_\_ Food Pantry.

My signature below acknowledges that I have read and understand this agreement and realize it is a condition of my access to the facilities and association with \_\_\_\_\_ Food Pantry.

Print name: \_\_\_\_\_

Date: \_\_\_\_\_

Signature: \_\_\_\_\_



# SUSTAINABILITY

Sustaining your pantry requires a lot of due diligence. Securing funding and food are vital to the sustainability of your pantry.

## FOOD DRIVE

Food drives are the most popular means of support for collecting food and grocery items. You may ask community members, businesses, or churches to donate items to your organization. Be careful about in-school food drives for students because you could find yourself asking for support from the ones who you are serving most.

FOOD

## FOOD RESCUE

Many of these establishments throw away food each week that could be used by pantry clients.

Ask for donations from:

- Restaurants
- Bakeries
- Convenience Stores
- Grocery Stores
- Drug Stores

## PURCHASING FOOD

There may come a time when you need to purchase food. This is an advantage because you can usually find less expensive food when buying in bulk, and you have control over what food you are purchasing. To do this, collect monetary donations for the food pantry. The supporters can usually receive tax benefits from donating, if documented.

## FOOD BANK

A food bank works with big businesses, food distributors, and manufacturers to secure donations on a large scale. Foodlink is an example of having foodbank programs, such as their mobile pantries or backpack programs.

# PARTNERSHIP OR ON YOUR OWN?

## FINDING A FIDUCIARY SPONSOR

A fiduciary sponsor is an organization or church that is willing to share their 501(c)3 status with you. This sponsor will act as the official agent of the food pantry so you can connect services with Foodlink.

On the next page you will find a sample Memorandum of Understanding (MOU) that would be needed between your pantry and your fiduciary agent organization.

## FILING YOUR OWN 501(C)3 NON-PROFIT

If you can not find a fiduciary sponsor, you can apply for 501(c)3 status independently. The benefit would be that you would not have to create an MOU with a different organization. The disadvantage of this is that you will have to handle all the paperwork and filing, which can be challenging given a limited number of resources. To apply for a 501(c)3, click [this link](#) or go to <http://www.irs.gov/pub/irs-pdf/p4220.pdf>

# FIDUCIARY SPONSORSHIP AGREEMENT

This Agreement made this \_\_\_\_\_ by and between \_\_\_\_\_, located in the \_\_\_\_\_, and the \_\_\_\_\_, a 501(c)(3) public charity, also located in said \_\_\_\_\_.

The \_\_\_\_\_ wishes to take advantage of the services of \_\_\_\_\_ in running its Food Pantry Program; and \_\_\_\_\_ has agreed to act as the sponsor of such a program; and the parties wish to clearly define the rights, duties and obligations involved with said sponsorship; The parties hereto agree as follows:

1. agrees, through its Principal and other staff and volunteers, to administer or help fund said program on behalf of according to the \_\_\_\_\_.
2. Further, \_\_\_\_\_ agrees to be responsible for overall oversight of said program and the compliance with the \_\_\_\_\_ Contract, including indemnifying and holding harmless, \_\_\_\_\_, from all liabilities, claims, losses, causes of action, or suits at law.
3. \_\_\_\_\_ shall ensure full compliance with the Agency Contract's compliance standards, and permit \_\_\_\_\_ to monitor said program as specified within said contract.
4. This Agreement shall be for the term of one year and shall automatically renew unless terminated by either of the parties on sixty (60) days prior notice before the end of term hereof. Should \_\_\_\_\_ fail to comply with the Agency Contract standards and receive notice from \_\_\_\_\_, it will forward notice of such non-compliance immediately to and \_\_\_\_\_ shall either bring itself into compliance within a reasonable period or \_\_\_\_\_ shall have the right to terminate this relationship based on said non-compliance.
5. This Agreement shall be enforceable under the laws of the State of New York and shall be binding upon the parties hereto, their successors and assigns. In witness whereof, the parties hereto have executed this Agreement the day and year first above written.

Agency: \_\_\_\_\_

School: \_\_\_\_\_

Signature: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Date: \_\_\_\_\_

# COMMUNICATION

Simply put, if your students and families do not know there is help available, you can not reach them. Communication is instrumental in serving your target population.





# SIGNAGE CHECKLIST

- Community Schools Poster/Info
- How to Read a Nutrition Label Poster
  - Recipes for Food within Pantry
- Contact Poster for Pantry Worker(s)
- Donation Flyer (shows what food is accepted)
- Food Pantry Awareness Poster/Flyer (Describes what it is)

*\*The following pages are examples you can use for your own in-school signage\**

# MEDIA CHECKLIST

- E-Newsletters
- School Website
- School Social Media (Instagram, Twitter, Facebook)
- School Newsletter
- Clubs to get involved
- Announcements/Intercom

## How to read a Nutrition Label

**Serving Size**  
Be careful here!  
Don't let this fool you...

**Calories**  
This is the number of calories per serving.

**Cholesterol**  
Consume no more than 300 milligram (mg) of dietary cholesterol per day.

**Fiber**  
Choose foods with at least 2-3 grams per serving. Aim for 25-35 grams per day.

**Proteins**  
Proteins grow, maintain, and replace tissues in our bodies.

**Daily Value**  
-5% or less is low.  
-20% or more is high.

**Fats**  
Avoid saturated fats and look for fat content that is less than 20% of total calories per serving or less.

**Sodium**  
eat less than 2,300 milligrams of sodium a day.

**Sugar**  
Names for added sugars (caloric sweeteners) include sucrose, glucose, fructose corn syrup, corn syrup, and maple syrup.

Serving Size 1/2 cup (about 82g)		Servings Per Container 8	
<b>Amount Per Serving</b>			
<b>Calories</b>	<b>200</b>	<b>Calories from Fat</b>	<b>130</b>
		% Daily Value*	
<b>Total Fat</b>	14g		<b>22%</b>
Saturated Fat	9g		<b>45%</b>
Trans Fat	0g		
<b>Cholesterol</b>	55mg		<b>18%</b>
<b>Sodium</b>	40mg		<b>2%</b>
<b>Total Carbohydrate</b>	17g		<b>6%</b>
Dietary Fiber	1g		<b>4%</b>
Sugars	14g		
<b>Protein</b>	3g		
Vitamin A	10%	•	Vitamin C 0%
Calcium	10%	•	Iron 6%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories:	2,000	2,500
Total Fat	Less than		65g	80g
Saturated Fat	Less than		20g	25g
Cholesterol	Less than		300mg	300 mg
Sodium	Less than		2,400mg	2,400mg
Total Carbohydrate			300g	375g
Dietary Fiber			25g	30g

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4

# Food and Resource Pantry

CONTACT

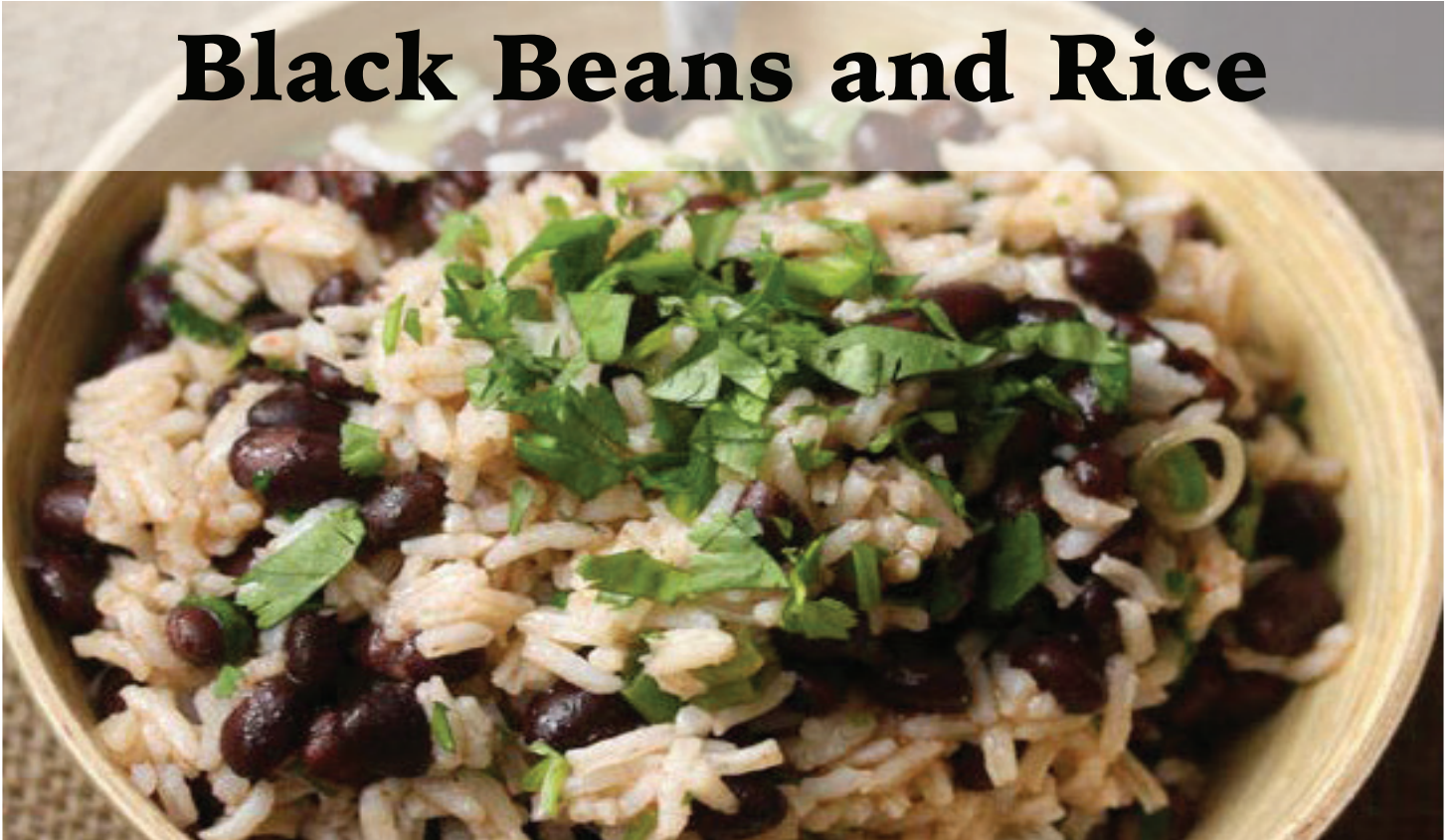
EMAIL

PHONE

LOCATION



## Black Beans and Rice



### *Ingredients*

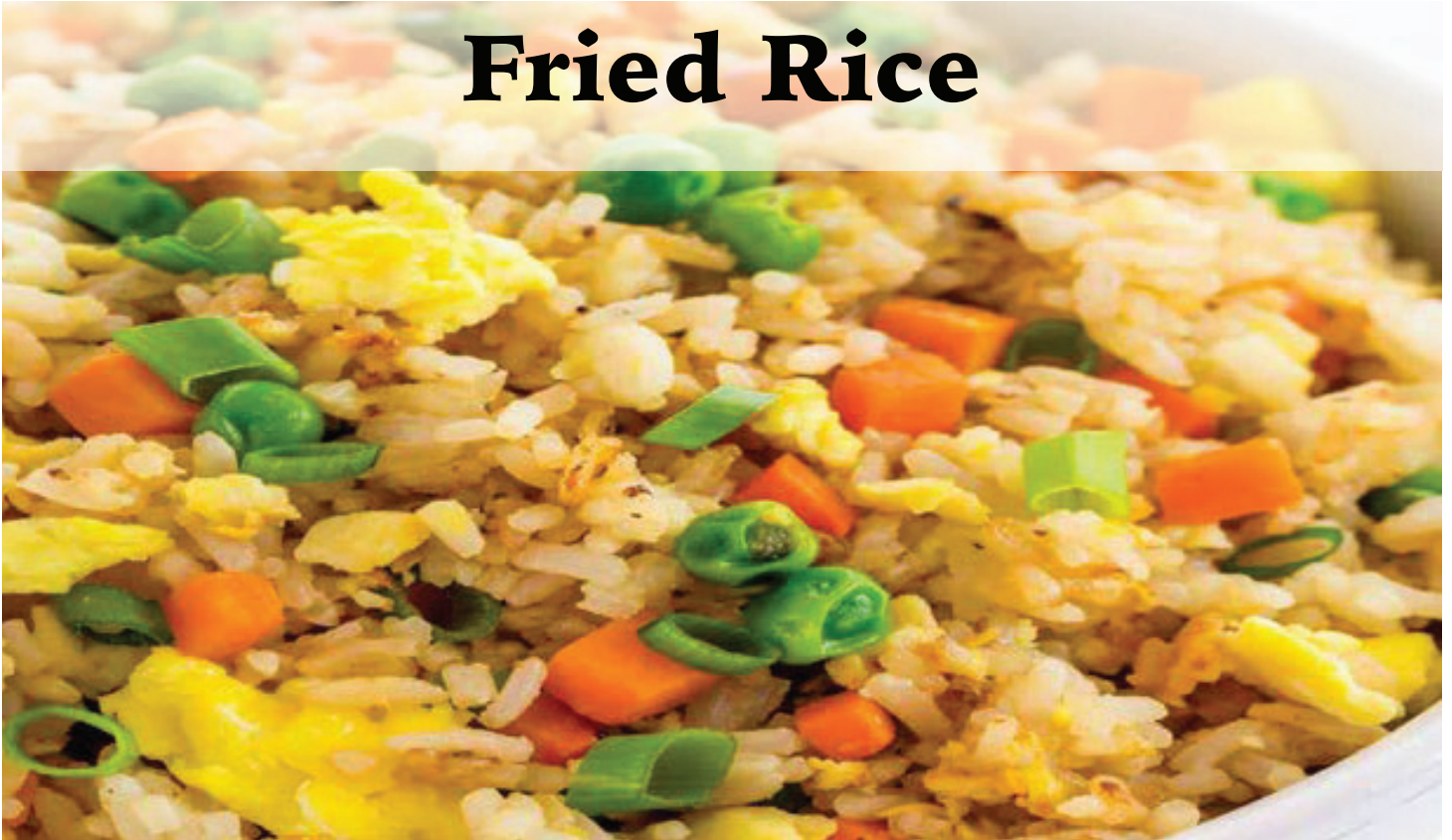
1 Tbsp. of olive oil  
1 large onion, chopped  
2 cloves garlic, minced  
3/4 cup uncooked rice  
1-1/2 cups vegetable broth  
1 tsp. ground cumin  
1/4 tsp. cayenne pepper  
3-1/2 cups canned black beans, drained

### *Directions*

1. Start by heating your oil in a stockpot over medium-high heat.
2. Add the onion and garlic and saute for 4 minutes, then add the rice
3. Saute for another 2 minutes.
4. Add in the vegetable broth, bring to a boil, lower the heat and cook for 20 minutes.
5. The spices and black beans should be added right before you're ready to serve.



# Fried Rice



## *Ingredients*

2 cups or more of leftover cooked rice  
1/4 cup of soy sauce  
Minced garlic, sugar, and 2T olive oil  
1 onion  
2 eggs  
Frozen peas or other veggies

## *Directions*

In a large frying pan or wok, brown a bit of garlic in a tablespoon or two of oil, then add one sliced onion. When the onion is softened, drop in two eggs and scramble them up on one side of the pan.

Now crank up the heat and toss in whatever other ingredients you want or have on hand – peas, corn, mushrooms, broccoli, diced carrots, pineapple, or chunks of ham all work well – along with your leftover rice, a spoonful of sugar, and up to a 1/4 cup of light soy sauce. Cook on high heat for a couple of minutes, stirring constantly, and serve right away.

# Egg and Black Bean Burritos



## *Ingredients*

Can of black beans

8 pack of tortillas

Carton of eggs

## *Directions*

1. Start by heating some tortillas on the griddle.
2. While they heat, scramble a dozen eggs.
3. Heat a can of black beans on the stovetop.
4. Once your eggs are scrambled, assemble your breakfast burritos
5. Add any extras you might want. Toppings like shredded cheese, sour cream, and salsa or hot sauce all work rather well.



# 10-Minute Corn & Bean Quesadillas



## *Ingredients*

1 teaspoon olive oil  
1 clove garlic , minced  
1/4 small onion , chopped  
1/4 red bell pepper (or orange),  
chopped  
15 ounce can black beans , drained and  
rinsed  
1 heaping cup corn (canned or  
frozen-thawed)  
1/4 cup salsa  
1 teaspoon light brown sugar  
1/2 teaspoon cumin  
1/2 teaspoon chili powder  
2 cups shredded cheese (monterrey  
jack, colby jack, or cheddar)  
4 large flour tortillas  
2 teaspoons butter  
sour cream , for serving

## *Directions*

1. Add olive oil to a large skillet over medium high heat.
2. Add the onion and bell pepper and saute for 1-2 minutes.
3. Add garlic and saute for 30 seconds.
4. Add black beans, corn, salsa, brown sugar, cumin and chili powder and stir to combine.
5. Reduce heat. Melt a teaspoon of butter In another large skillet.
6. Place one tortilla in the skillet. Add a sprinkle of cheese, followed by a heaping scoop of the black beans and corn mixture and spread into an even layer.
7. Top with another sprinkle of cheese.
8. Add a tortilla on top and cook until the cheese is almost melted and the bottom tortilla is golden.
9. Use a large spatula to carefully flip the tortilla to the other side. Cook until cheese is melted and bottom tortilla is golden brown.
10. Serve with sour cream and salsa

# Breakfast Ramen



## *Ingredients*

- 2 ramen packs (seasoning packets discarded)
- 4 slices bacon, chopped into 1/2-in pieces
- 2 large eggs
- 1 c. shredded sharp cheddar
- 2 scallions, sliced
- Sriracha or other hot sauce (optional)
- 1 tsp. extra-virgin olive oil
- Freshly ground black pepper

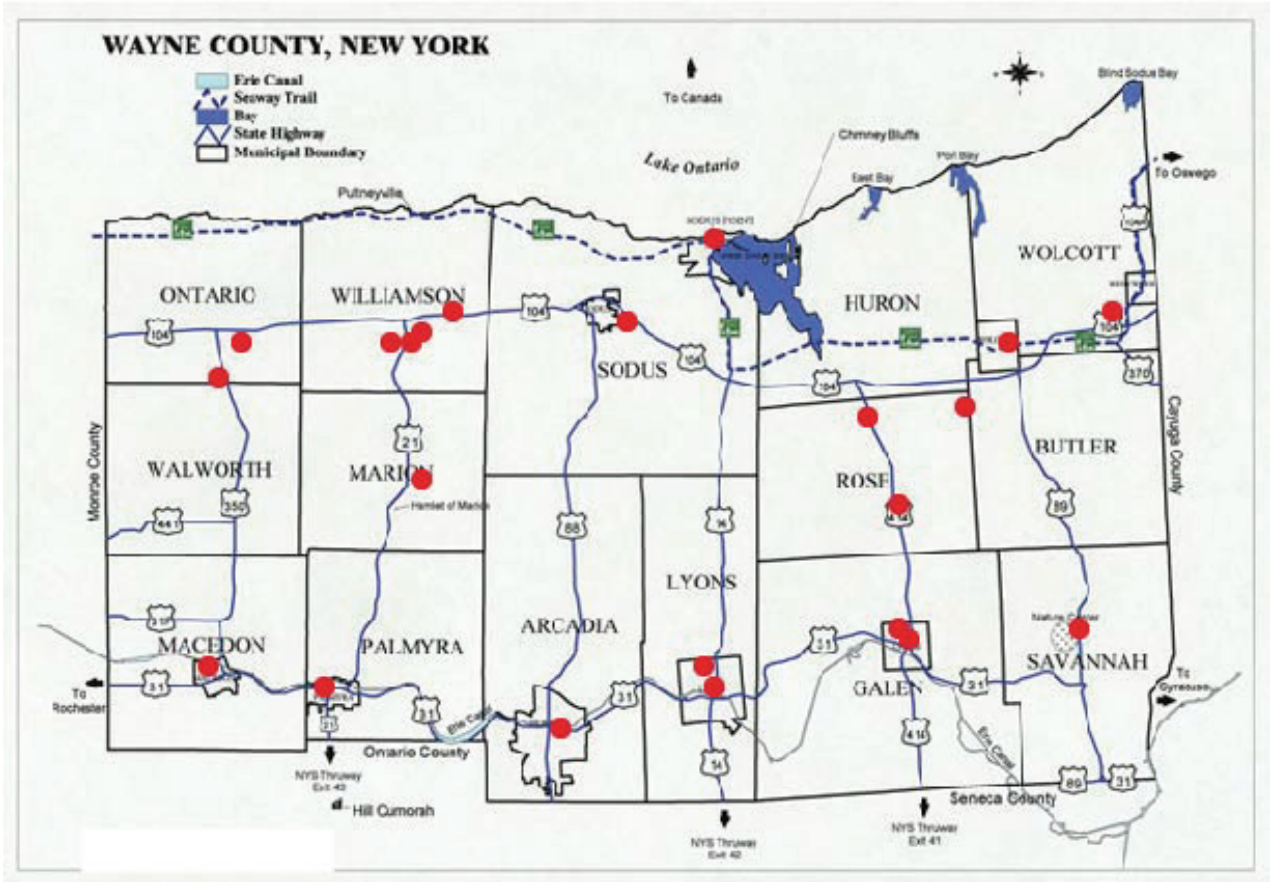
## *Directions*

1. Boil noodles according to package instructions. Save 1/4 c. of cooking water to loosen sauce later, if needed. Drain noodles toss with oil so they don't stick.
2. Heat medium skillet over medium heat. Cook bacon pieces until brown and crisp.
3. Add the noodles to the skillet and coat with bacon and bacon fat. Turn off the heat. Beat eggs with fork. Mix in cheese.
4. Pour egg-cheese mixture to skillet and toss with bacon and noodles.
5. Divide between bowls. Garnish with scallions, fresh ground pepper and a drizzle of hot sauce, if desired.



# WAYNE COUNTY-BASED FOOD PANTRIES

There are 22 active food pantries in Wayne County.  
Nearly 75% of the pantries are connected to Foodlink.



# SURVEYED PANTRIES

## CLYDE UNITED METHODIST CHURCH FOOD PANTRY

84 Sodus St. Clyde, NY 14433

*Hours of Operation: 3rd Tuesday of Every Month — 2:00 p.m. - 4:00 p.m.*



- 5 volunteers support this pantry
- Serves approximately 20 families a month
- Serves residents from:
  - Village of Clyde
  - Town of Galen
- Not connected to Foodlink





## ST. JOHN'S PANTRY

43 West Dezensg St. Clyde, NY 14433

*Hours of Operation: Every Monday and Thursday — 10:00 a.m. - 12:00 p.m.*



- 2 volunteers support this pantry
- Serves approximately 12 families a month
- Serves residents from:
  - Village of Clyde
  - Town of Galen
- Serves clients once every month for a maximum of two consecutive months. Referral needed for third consecutive month.
- Connected to Foodlink — Food is delivered biweekly as needed.



# LYONS COMMUNITY FOOD PANTRY

11 Queen St. Lyons, NY 14489

Hours of Operation: Monday through Friday — 11:00 a.m. - 1:00 p.m.



- 3 volunteers and 1 full-time staff member help support this pantry
- Serves approximately 120 families a month
- Serves residents from:  
Lyons
- People are allowed to pick up food once every 30 days
- Connected to Foodlink, Aldis, and Wegmans



# LYONS HELPFUL HEARTS COMMUNITY CLOSET, INC.

42 William St. Lyons, NY 14489

*Hours of Operation: Monday through Friday — 10:00 a.m. - 4:00 p.m.;*

*Saturday — 9:00 a.m. - 2:00 p.m.*



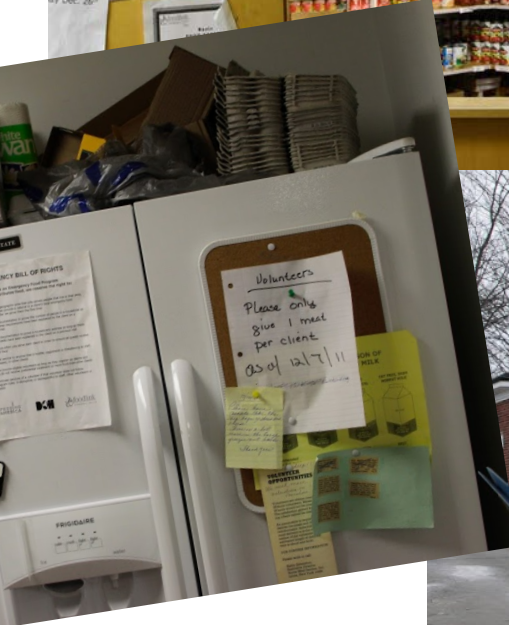
- 1 staff member along with 6 volunteers support this pantry
- Serves approximately 120 families a month
- Serves residents from:
  - Wayne County (Proof of residence required, no referral needed, one visit per month)
- Connected to Foodlink — Food is delivered biweekly from Rochester.



# MACEDON FOOD PANTRY

52 West Main St. Macedon, NY 14502

Hours of Operation: Wednesday, Friday, Saturday — 12:00 p.m. - 1:00 p.m.



- 30 Volunteers support this pantry
  - 2 work a shift at a time.
- Serves approximately 80 families a month
- Serves residents from:
  - Macedon
  - Walworth
- Serves clients once every month
- Connected to Foodlink
- This pantry also runs a large Christmas program that provided for 144 families in 2018.





## MARION FOOD PANTRY

Second Reformed Church, 3757 Mill St. Marion, NY 14505

*Hours of Operation: Thursday — 6:00 p.m. - 7:00 p.m.;*

*Saturday — 9:00 a.m. - 10:00 a.m.*



- 20 Volunteers support this pantry
- Serves approximately 12 families a month
- Serves residents from:  
Wayne County
- Not connected to Foodlink

## NEWARK FOOD CLOSET

301 East Miller St. Newark, NY 14513

Hours of Operation: Monday through Friday — 10:00 a.m. - 12:00 p.m.



- 60 volunteers support this pantry
  - 3 staff per day (1 registration/2 food)
- Serves approximately 120 families a month
- Serves residents from:
  - Newark
  - East Palmyra
  - Port Gibson (Wayne County Side)
  - Front Door agency for Foodlink
- Serves clients once every month, as needed.
- Connected to Foodlink — Food delivered biweekly as needed.





# COUGAR CUPBOARD (NORTH ROSE-WOLCOTT HIGH SCHOOL)

11631 Salter Colvin Rd. Wolcott, NY 14590

*Hours of Operation: By appointment only*



- 4 NRW Employees support this pantry
- Serves approximately 5 families a month
- Serves residents from:
  - North Rose-Wolcott Central School District
- Connected to Foodlink

# NORTH ROSE UNITED METHODIST CHURCH FOOD PANTRY

5050 Main St. North Rose, NY 14516

*Hours of Operation: By appointment only*



- 1 volunteer helps support this pantry
- Serves approximately 4 families a month
- Serves residents from:  
    North Rose
- Allowed one visit per month
- Not connected to Foodlink



## ONTARIO FOOD PANTRY

1932 Ridge Rd. Ontario, NY 14519

*Hours of Operation: Monday — 6:30 p.m. - 7:30 p.m.*



- Approximately 30-40 Volunteers help support this pantry.  
(Supported by a combination of Churches in Ontario)

First Baptist Church of Ontario

First Presbyterian Church of Ontario Center

Immanuel United Church of Christ

Living Word Assembly of God

North Ontario United Methodist Church

Saint Maximilian Kolbe Parish

- Serves approximately 40-60 families a month

- Serves Residents from:

Wayne Central School District

- Referral needed from a participating church, School Nurse, Social Services or the Department of Aging. After referral, clients can come 6 times

before a 2nd referral is required.

- One visit a month allowed, if necessary.

- Not connected to Foodlink

## COVENANT LIFE FELLOWSHIP FOOD PANTRY

1574 Hennessey Rd. Ontario, NY 14519

*Hours of Operation: By appointment only*



- 6 volunteers help support this pantry
- Serves approximately 20 families a month
- Emergency Pantry that supports all of Wayne County and surrounding areas.
- Connected to Foodlink

## PALMYRA-MACEDON FOOD PANTRY

Zion Episcopal Church, 120 East Main St. Palmyra, NY 14522

*Hours of Operation: Monday — 6:00 p.m. - 8:00 p.m.*

*Wednesday— 6:30 p.m. - 8:00 p.m.*

*Thursday — 3:00 p.m. - 5:00 p.m.*



- 36 volunteers help support this pantry
- 3 volunteers on staff for open pantry nights
- Serves approximately 120 families per month
- Serves Residents from:
  - Macedon
  - Walworth
  - Palmyra
  - Farmington
- Allowed one visit per month, referral needed for more frequent visits.
- Connected to Foodlink —Food is delivered Bi-Weekly



## ROSE EMERGENCY FOOD PANTRY

4101 Main St. Rose, NY 14516

*Hours of Operation: First and Third Thursday of Every Month — 8:00 a.m. - 11:00 a.m.*



- 6 volunteers help support this pantry
- Serves approximately 35 families a month
- Serves Residents from:
  - North Rose
  - Rose
- Connected to Foodlink — Food is delivered biweekly.



## SAVANNAH FOOD PANTRY

New Life Christian Center— 1912 Rte. 89 North Savannah, NY 13146

*Hours of Operation: Third Wednesday of Every Month— 6:00 p.m. - 8:00 p.m.*



- 36 volunteers help support this pantry
- Serves approximately 8 families per month
- Serves Residents from:
  - Savannah
  - Butler
  - South Butler
- Allowed one visit per month and proof of address is required.
- Not connected to Foodlink.



## SUCCESS CENTER (SODUS FOOD PANTRY)

7190 Ridge Rd. Sodus, NY 14551

*Hours of Operation: Monday through Friday — 8:30 a.m. - 4:30 p.m.*



- 6 members support this pantry, including 2 volunteers and 4 staff.
- Serves approximately 45 families per month
- Serves Residents from:
  - Sodus (Proof of residency and income required)
  - Serves residents of Wayne County with a DSS referral
- One food box allowed every 3 months, which contains 3-5 days worth of food.
- Connected to Foodlink — Food delivered biweekly.





# SODUS POINT UNITED METHODIST CHURCH FOOD PANTRY

7490 South Ontario St. Sodus Point, NY 14555

*Hours of Operation: By appointment only.*



- 5 volunteers help support this pantry
- Serves approximately 8 families a month
- Serves Residents from:
  - Sodus
  - Parts of Williamson
- Not connected to Foodlink

# WAYNE COUNTY RURAL MINISTRY COME-UNITY CENTER

4170 Ridge Rd. Willamson, NY 14589

*Hours of Operation:*

*Tuesday through Friday — 10:00 a.m. - 11:45 p.m.;*

*Saturday — 9:00 a.m. - 12:00 p.m.*



- 14 Members support this pantry, including 10 volunteers and 4 staff.
- Serves approximately 120 families per month
- Serves Residents from:  
Wayne County (Address verification required)
- Residents allowed one visit every 30 days.
- Connected to Foodlink.
- Lunch is served for residents Tuesday-Friday at 12:00 p.m.



# WILLIAMSON UNITED METHODIST CHURCH FOOD PANTRY

4146 East Main St. Williamson, NY 14589

*Hours of Operation: Monday — 9:00 a.m.- 12:00 p.m., 6:00 p.m.-7:00 p.m.*

*Tuesday through Friday— 9:00 a.m. - 12:00 p.m.*

*& emergency appointments*



- 12 volunteers support this pantry.
- Serves approximately 60 families per month
- Serves Residents from:
  - Williamson (2 times a month if necessary)
  - Wayne County (1 time a month if necessary)
- Connected to Foodlink — Food delivered biweekly.

## WOLCOTT FOOD PANTRY

Wolcott Presbyterian Church - 11988 West Main St. Wolcott, NY 14590

*Hours of Operation: By appointment only.*



- 15 volunteers help support this pantry.
- Serves approximately 105 families per month
- Serves Residents from:
  - North Rose
  - South Butler
  - Savannah
  - Wolcott
- Residents allowed one visit every month.
- Connected to Foodlink — Food is ordered/delivered as needed



# UNSURVEYED PANTRIES

## THE RED CREEK COMMUNITY FOOD CUPBOARD

7026 Main St. Red Creek, NY 13143

## PATHSTONE EMERGENCY FOOD PANTRY IN WILLIAMSON

4075 Ridge Rd. Williamson, NY 14589

## FAIRVILLE PRESBYTERIAN CHURCH FOOD PANTRY

Rte. 88 Newark, NY 14513

*Currently not in service*

## DAILY BREAD FOOD PANTRY IN WILLIAMSON

4496 NY-104, Williamson, NY 14589