Help for Today
Hope for Tomorrow
A Word From Our CEO

Spring is here

I was reading over my article from the Spring 2016 newsletter and it was describing our conversations at that time with several schools around the concept of relationship building with parents in our School Pantry Program. Two years have gone by and this program has continued to expand. We are now involved with 22 schools in seven counties, and we have conversations underway with two more schools that will be announcing an opening date soon. Gathering data is an on-going part of this slow-burn, long-term engagement which will guide our direction as we note mile-markers along the way. We will keep you posted on the outcomes as we continue to quantify these data points and gather the personal stories of those engaged in the relationships. Time will tell the progress of the children who are being positively impacted and will eventually break the cycle of poverty. Two years from now I may be writing about children who are attending college or working in a full-time job and supporting themselves who once were headed toward a dead-end future with very little hope for change.

Looking forward to summer,

Tim

What is AIB?

What is AIB (American Institute of Baking) International?

AIB International is an organization with a mission to empower the food industry to elevate their food safety capabilities and develop common regulatory requirements and best practices for food safety through: Personnel and Operational Methods, Maintenance for Food Safety, Cleaning Practices, Pest Management Systems, and Food Safety Programming.

Why does Second Harvest have an AIB audit?

We are dedicated to upholding best practices for food safety, and a third party audit provides a fresh perspective on our food safety program. This ensures that we continue to improve as new standards and common regulatory requirements evolve and change. We are audited bi-annually by AIB.

What was Second Harvest’s AIB audit score?

We were audited in March 2018 and received a 935! A passing score is 700 out of 1,000.

How does Second Harvest keep up with AIB standards?

The AIB management team at Second Harvest maintains copious amounts of logs to proactively ensure that best practices are being maintained year round. Over a year’s time, roughly 30 binders are filled with revised policies and procedures. The warehouse team ensures that the warehouse facilities are clean and safe for food storage. All staff members are trained on AIB requirements on a quarterly basis.

Why is food safety so important?

Part of our mission is to provide help for today by feeding the hungry, and we must ensure that the food we provide is wholesome and fit for consumption. Food safety is essential as we work to make our community healthy and strong.
Forward S.T.E.P.S.

What makes our Initiative unique?

We focus on Relationships, Resources and Reciprocity to support families who want to move from surviving to thriving on a sustainable economic path.

“Relationships are key if we want to move the needle and empower individuals from daily instability toward longer term stability.” - Dorica Watson, Community Engagement Manager

School Pantry

Montpelier is not a large community but what it lacks in size it certainly makes up for in heart. The School Pantry Program at Montpelier Elementary is a shining example of that heart. Leading the school pantry is Jim Fox, Kathy Kellogg, and Nikki Lightle. Together they are working to build relationships with the students and families in their school through the distribution of food, which also helps alleviate food insecurity for families.

Second Harvest, along with Mr. Fox and his team, hopes that this will not only help keep kids from going hungry but also change the way that they think about school and their futures. When parents are more engaged with their child’s education, grades increase and behavior improves, and we are already seeing this impact! We believe that this program is planting the seeds for a better tomorrow so that children will grow up to lead stable, fulfilling lives.
Since he first visited Second Harvest in January 2018, James Muriuki spent almost 200 hours volunteering his time at the food bank.

After graduating from Texas Tech’s graduate program, James decided he not only needed to add some volunteer experience to his resume, but also give back to the community.

“I am a true believer of empowering people towards food self-sufficiency as a way of addressing food insecurity,” said James.

James’s Master’s thesis on food consumption and food security played a large part in his decision to volunteer at a food bank. After moving to Muncie, James used Google to find the closest food bank and found Second Harvest.

During his time at Second Harvest he was able to work in many areas of the food bank doing a variety of jobs, such as training in the office and warehouse, building boxes, sorting and packaging food, and working at monthly Tailgate distributions. He even supported the food bank during the 2nd Annual Chocolate Celebration.

The nine weeks James spent at Second Harvest allowed him to learn a lot about himself, teamwork and helping others. He hopes to carry the skills learned at Second Harvest, such as efficient multitasking, into the rest of his life.

Anyone can be a volunteer
There is no wrong way to help Your community

Give
Provide for the needs of others

Do
Provide time or skill-based support

Advocate
Drive for systemic change

Engage
Build relationship

Second Harvest Food Bank of East Central Indiana
6621 N. Old SR 3 I Muncie, IN 47303 I (765) 287-8698

Visit curehunger.org to get more info on events in your community and how you can join the fight to end food insecurity.