



St. Francis of Assisi Catholic Church Mobile Loaves & Fishes News

Volume 6, Issue 5

June 2021



John Tondre in action

Mr. Clean

After years of barbecuing chicken, the outside wall of the **MLF** kitchen became very grimy near the barbecue pit. We found a cleaning product to dissolve the grime, and **John Tondre** brought his pressure washer to clean it off. I thought we would just do the worst parts, but when John got going, he cleaned the entire wall, the concrete, the truck, and the kitchen tables! Thank you John for making the kitchen a more pleasant place to volunteer.

Glenn Darilek □

Meal Preparation Procedures Revised June 3, 2021

Prior to starting prep, please have one member record the temperature of the main refrigerator in the prep room, the walk-in cooler, and the standup freezers in the back clothing storage area. Inform the **Core Team** [mlfnw@sfasat.org] or **Glenn Darilek**

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[gtdarilek@gmail.com] if the temperature is out of range. One log book is located on the door of the freezer in the main kitchen.

If there are any general maintenance issues in the kitchen or other **MLF** areas (e.g. leaks, electrical problems, etc.), contact the **Core Team** [mlfnw@sfasat.org] .

Prep Start

- All prep team members need to wash hands and wear gloves. Gloves are located in the corner cabinet above utensil drawers..
- All prep members should have head covers, hats, or hairnets.
- Sanitize tables with bleach water spray and wipe down.
- Check the meal calendar on refrigerator for the appropriate number of meals for your run.

Drinks

- During bagged meal service time, use only bottled drinks or juice boxes.

Turkey & cheese sandwiches

- Use one slice of cheese, two slices of turkey, and then bag in zip lock bags.
- Check walk-in cooler to see if any sandwiches are left over from a prior run.
- Use cheese and turkey from main kitchen refrigerator first. Once that is depleted, cheese and turkey from the walk-in cooler are used. If any is left at end of prep, bag turkey in a sandwich bag, cheese in a bread sack, and place in refrigerator in main kitchen.
- Bread is stored in stand up white freezer in main kitchen. Additional bread is in back freezers in storage area.
- Sandwich bags are in cabinet near refrigerator

Peanut butter & jelly

- Frozen bread is easier to spread ingredients on.
- Peanut butter on one side of bread with jelly on top. Add top slice of bread after spreading jelly.
- Open jelly jars or squeeze bottles are in refrigerator and peanut butter is on shelf in cabinet next to refrigerator.
- If you run out of either, extra supplies are on shelf

Peanut butter & jelly

- in clothing area, to the left of the door on shelves.
- If squeeze jelly is not in stock, use potato masher to loosen jelly once you dump it from can into tub.
- Bag sandwiches with zip lock bags and place in large white trays.

Fruit

- Evenly split up the number of meals between bananas, apples and oranges, unless the bananas are very ripe, then use as many as your run requires.
- Wash apples before bagging in meals.

Chips

- Boxes of chips are on shelf in clothing storage area.

Desserts

- Most desserts are stored in the silver metal cabinets in the clothing storage area.
- Other desserts are stored in the walk-in cooler. Use any desserts in the cooler first.
- Use one package of sweets per meal.
- If no pre-packaged items are available, use cookies. One serving is three cookies per baggie. Use the smaller (4x6") zip lock bags.

Eggs

- Add one egg per meal bag. Some teams will leave the egg out of the bag and deliver the boiled eggs in a carton. Check with your team leader before including them in the meal bag.

Other

- Mini-bags of carrots are stored in the walk-in cooler. When available, add one bag of carrots to each meal.
- Include one condiment package in meal bags.
- When available, include one box of raisins or bag of dried fruit per meal bag.

Loading the truck

- Place 3-4 buckets of ice in the bed on the passenger side .
- Place hard boiled eggs (found in refrigerator in kitchen) on the ice bed. Be careful to only stock hard BOILED eggs. The carton should be dated, in main fridge or overflow egg fridge. Also, the eggs should have a marker line on them. If you are not sure, spin an egg. If it spins, it is hard boiled. If it is raw, the egg will only wobble.
- Since eggs are always in limited supply, please take only one egg per meal.
- Place turkey and cheese sandwiches on ice bed.
- Place juice boxes in the ice bed. All other items are placed on shelves on the passenger side of the truck.

Loading the truck

- Check the bag supply, napkins, and condiments and replenish if needed. Mustard, mayo, salt, and pepper are in cabinets above utensil drawers.

Clothing side of the truck

- Try to place clothing appropriate to the community being served (i.e. lots of kids, no men, only men).
- Add toiletry items as we have them in stock. Try to place an amount adequate for all to receive something but not so much that people will take items beyond their need.
- Add reading material as appropriate.

General Housekeeping

- Once all prep duties are complete, sweep the floor in the kitchen.
- Wash any dishes, tubs, cutlery, etc. used during prep. Follow the sanitizing instructions for all utensils. Place all wet towels on the drying rack or in the laundry basket.
- Wipe down the tables and counters.
- Remove all trash and recycling materials (including cardboard boxes) from the kitchen and deposit them in the commercial garbage dumpsters.
- Mop the floor if needed.

HELP WANTED

Openings – June 1, 2021

Our **MLF** ministry needs help for these crucial roles: **Core Team** members for the **Core Team Director**, **Site Coordinator**, **Special Intentions Leader**, **Treasurer**, and **Day Volunteer Coordinator** (see [Job Descriptions](#)). If you can assist with any of these jobs, email **Julie Mellin** @ volunteermf@gmail.com

Contact Us

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MLF website: www.sfasat.org/MLF/index.htm

MLF News files: www.sfasat.org/MLF/mlfnw.htm

IN MEMORIAM

Our **MLF** ministry mourns the passing of Nancy Scofield. As a SFA parishioner, she worked with Tuesday **MLF** teams and assisted with stocking clothing for truck runs. On May 18, 2021, Nancy entered her eternal rest. Her life was blessed with three children and several grandchildren. Please join us in prayers of comfort and support for the entire Scofield family.