



Restaurant Resiliency Program

October 1, 2021 – March 31, 2022

The Restaurant Resiliency Program (RRP) was launched to provide relief to the restaurant industry, which continues to face severe challenges from the COVID-19 pandemic. The RRP will provide the ten New York State regional food banks with the funding to source meals from qualified restaurants that will be delivered to emergency feeding programs associated with the food bank's network of providers, such as food pantries, soup kitchens, and shelters. The emergency food providers will work directly with eligible restaurants which have been approved by an agreement plan developed by NYS Department of Agriculture and Markets (AGM). Participating restaurants are required to show the capacity to develop meals aligning with MyPlate.gov standards, hold up-to-date licenses/operating permits, and have passed recent health inspections. RRP encourages participating restaurants to use New York ingredients where possible.

Participating restaurants will show a breakdown of total cost per meal to include the following eligible expenses:

- Food costs.
- Meal preparation/labor costs.
- Payments or leasing of space for food storage.
- Payments to community-based nonprofits or other organizations that work with restaurants to support sourcing, meal preparation and/or delivery of prepared meals. Payments must be limited to the actual costs of those activities.
- A separate line indicating delivery cost.

Approved plans will establish an award amount that may be adjusted over the grant period as needed. The restaurant's total cost per meal reimbursement rate that will be utilized cannot exceed that region's GSA per diem meal dinner amount [[here](#)]. Each plan requires approval from AGM and the regional food bank partner associated within the area of delivery.

Food banks may be reimbursed for up to 10 percent of their award as administrative costs as they directly relate to delivering the program. A restaurant's total award in this program is limited to 5% of a region's allocation. For example, The Regional Foodbank of Northeastern NY received an allocation of \$4,357,115. The maximum amount a restaurant can obtain in this region is \$217,855.

Reimbursement of Eligible Purchase:

1. Restaurants approved for participation will identify and make arrangements with emergency food providers to serve any of the zip codes in the below table. The

agreements referenced above will indicate the number of meals provided and the number of deliveries to each emergency food provider.

2. The restaurant will submit the arrangements to their regional food bank and AGM with a copy to the emergency food provider. AGM and the regional food bank must approve these arrangements for RRP meal services to begin.
3. Once the meals have been delivered, the restaurant will submit an invoice to the food bank signed by the restaurant and the emergency food provider. Emergency food providers must receive and retain a copy for their records to be made available to the state as needed upon request. Food banks will determine that these invoices are consistent with agreed arrangements and per meal costs.
4. Food banks will utilize these invoices to reimburse restaurants accordingly and submit monthly claims to HPNAP.

Please see the link below for a Table of Emergency Food Providers (Potential Distribution Partners) by Zip Code. Highlights indicate providers that are located in high-need regions of NYS.

Food Handling Requirements

- Meals must meet minimum nutritional standards which align with the Dietary Guidelines for Americans or MyPlate <https://www.myplate.gov/>.
 - Meals can be tailored to meet the cultural and other needs of the target population served and should align as best possible with MyPlate recommendations.
 - EFPs have the discretion to reject meal deliveries that do not adhere to the approved plan.
 - Failure to deliver meals in accordance with an approved agreement may result in removal from the program.
- The food safety standards below must be strictly adhered to. EFPs will be instructed to refuse orders, not complying with these outlined standards, and payment will not be made.
 - SANITATION
 1. Food handlers and preparers should wear hair coverings when in the kitchen/around food.
 2. Hands should be washed using proper techniques (a) before handling food, (b) when changing gloves, (c) after touching face/nose/mouth.
 3. Delivery vehicles should be clean and free from debris.
 4. Delivery drivers should refrain from smoking and use hand sanitizer frequently.
 5. Be mindful of cross-contamination when handling food.
 - PACKAGING/TEMPERATURE CONTROL
 - Refrigerated foods must be kept at 41°F or colder.
 - Food should be packed with ice packs and stored in appropriate containers to maintain temp.
 - Food should be temped at packing and upon arrival to the delivery destination.

- Food should be refrigerated immediately upon receipt.
- Refrigerated foods should be reheated to a proper temperature before serving.
- Hot food must be kept at 140°F or hotter.
 - Hot food should be stored with a heat source (hot box, electric bag, etc.).
 - Food should be temped at packing and upon arrival to the delivery destination.
 - If the hot food temps below 140°F, it should be consumed within two hours.
 - Delivery temps should be recorded by both the receiving agency and delivery driver for record-keeping.
- TEMP BEST PRACTICES
 - Thermometers should be regularly calibrated according to manufacturer directions.
 - Probe thermometers should be inserted halfway into the thickest point of the food being tested.
 - Thermometers should be sanitized between use
 - Gloves should be worn when temping foods to avoid contamination and should be changed after each meal temped.
 - Infrared thermometers are not appropriate for temping meals.
- LABELING
 - Meals should include labels that indicate primary ingredients as represented on the approved Meal Plan.
 - Allergens should be identified (i.e., Wheat, tree nuts, fish, eggs, soy, dairy products, etc.).
 - Halal, Kosher, and any cultural meals should be packaged appropriately and labeled.
 - Preparation standards should be observed when packing, delivering, and temping meals.
 - The restaurant name and address should be clearly labeled

For questions on this program please contact:

RestaurantResiliency.Information@agriculture.ny.gov

Restaurants can apply to the program through this website:

[Restaurant Resiliency Program | Agriculture and Markets \(ny.gov\)](#)

A listing of Eligible Food Providers can be found here:

<https://agriculture.ny.gov/system/files/documents/2021/10/emergencyfoodproviders.pdf>