



## Quarterly 5 in 5 Leadership Update

Dear Agency Partners,

“How we handle what’s ahead of us will be determined by what we learned from everything that’s behind us. For if we learned nothing, what’s behind us will be the exact same thing that’s in front of us.”

- Craig D. Lounsborough

Q2 2023:

- We distributed 10,687,599 lbs. of food in Clark, Nye, Lincoln and Esmeralda counties.
- Three Square began creating handbooks for of the Agency Partners, The Emergency Food Assistance Program (TEFAP) and Retail Rescue. We are close to publishing and can’t wait to share these curated resources to help ensure clarity on topics and inclusion on best practices.

Q3 2024, we’ll continue to build on our partnership. You can expect:

- More frequent visits from Agency Services Coordinators.

- Opportunities to network with the Agency Partner Council and other Agency Partners in your region.
- Informational town halls about other programs offered through Three Square.
- In-person and virtual opportunities to discuss and share distribution best practices.
- Improved communications.

Lastly, the holidays are behind us. However, we are still expecting two additional batches of Albertsons Gift Cards. Once we receive them, you will hear details regarding allocation.

As we navigate the evolving landscape, strengthening our collaborations is our top priority. We commit to delivering even more value, quality and reliability. Here's to another year of success together!

Tai McIntosh, MBA  
Director of Distribution

**Team Spotlight:**  
**Edmund Wong | Chief Operating Officer**



As Chief Operating Officer, Edmund Wong is directly responsible for expanding Three Square's mission of providing wholesome food to hungry people throughout Southern Nevada, increasing the organization's food procurement and warehousing as well as assuring the quality of food distributed to agency partners. In his role, Wong oversees organizational growth within the food bank with an emphasis on building upon operations and culture.

Prior to joining Three Square, Wong served as the CEO and Vice President of Food and Beverage for the Culinary Academy of Las Vegas, a non-profit hospitality training institute focused on job skill enhancement and workforce development. A graduate of the Vancouver Community College renowned Culinary Apprenticeship

program, he brings more than 20 years of experience in strategic planning and operations in the food and beverage industry.

Passionate about involvement in the community, Wong was previously on the Advisory Council Board for the College of Southern Nevada; part of the Hospitality Mentor Program at the University of Nevada, Las Vegas; and a prior member of the James Beard Foundation, a non-profit organization dedicated to celebrating and supporting the community behind America's food culture. When he is not working to further Three Square's vision of a community where no one is hungry, Wong enjoys spending time with his family and golfing.

### **Ryan Sims | Agency Services Coordinator**



As our newest Agency Services Coordinator, Ryan serves as a liaison between Three Square and our Agency Partners. He is responsible for communicating with, supporting, and developing Agency Partners to further our combined mission of ending hunger in our community. Over the next 90 days, he will be making his way out to meet face-to-face and get to know you better.

#### **Fun Facts about Ryan:**

- He is from California. His favorite sport teams are the LA Lakers and San Francisco 49ers.
- His favorite snacks are Sour Patch Kids and cookie dough ice cream.
- His favorite movie series is Toy Story.

#### **Agency Spotlight: TEFAP (The Emergency Food Assistance Program)**

In November, the Nevada Department of Agriculture conducted a review of Three Square's administration of TEFAP. During this **process**, a site review was conducted with 13 agencies. We would like to thank each of the agencies for their time and attention during the review.



**Advocacy & Research: Government Shutdown**

On November 16th, 2023, Congress passed a bipartisan continuing resolution, avoiding a government shutdown. Under this resolution, some departments and agencies have been funded through January 19th, 2024, while the remaining departments and agencies have been funded through February 2nd, 2024. The Department of Agriculture, which administers benefits like the Supplemental Nutrition Assistance Program (SNAP) and the Special Supplemental Nutrition Program for Women, Infants, and Children (WIC), falls into the former funding deadline. While this could negatively affect Three Square's operations and its ability to serve our neighbors, it is also important to note that no two shutdowns have historically been the same, making it difficult to estimate the consequences until we inch closer to the shutdown. Furthermore, regardless of whether a shutdown happens or not, SNAP beneficiaries will still receive their benefits through the close of February; WIC recipients are likely to continue receiving their benefits; The Emergency Food Assistance Program (TEFAP) should continue to see deliveries uninterrupted for the time being; etc. In sum, Three Square will continue to monitor the impacts of a potential shutdown and will pivot when necessary in order to continue serving the community.

If you have additional questions or begin to encounter feedback related to a government shutdown, please contact the Agency Services team ([agencyservices@threesquare.org](mailto:agencyservices@threesquare.org)) and Gabby Everett, Director of Advocacy & Research ([geverett@threesquare.org](mailto:geverett@threesquare.org)).

**FYI: Food Safety Tip: Temperature Logs**

One of the most important and easily forgotten parts of food safety is keeping a temperature log for your cold storage. Maintaining a proper temperature log ensures food remains in the safe zone. Bacteria grows most rapidly in the range of

temperatures between 40 F and 140 F, doubling the number in as little as 20 minutes. Here are some tips on maintaining a proper temperature log.

### **1. Do Them at the Same Time Every Day**

It is important to have a process in place. Set reminders and make a habit of checking the temperature of your cold storage before distribution to ensure your cold storage is at the proper temperature to keep food safe.

### **2. Split Them Up**

Split up the responsibility of updating the temperature logs between your staff and/or volunteers to help get them done quicker. One of the biggest reasons that these logs don't get updated is because of the time it takes to do them. Ideally, you're getting them done right before you serve the food. So, if you're able to split up the task and get multiple people involved, you can reduce the time it will take to get them done. And, when you have multiple people involved in the process, more people will be aware of the need for proper temperature logs!

### **3. Keep Your Reports for at least 2 years (unless specified for the TEFAP program, which is 4 years)**

Health inspectors typically ask to see the last 30 days within your reports. However, when we conduct site visits, we may check further back. For agencies on the TEFAP program, auditors may ask to see the last 4 years of temperature logs. Reference: [3 Ways to Use Cooking and Cooling Logs to Ensure Safe Food Temps \(freshcheq.com\)](https://www.freshcheq.com/3-ways-to-use-cooking-and-cooling-logs-to-ensure-safe-food-temps/)

### **FYI: Save the Date**

The Annual Agency Appreciation Breakfast to celebrate the achievements of all agency partners will take place at Three Square on February 23, 2024. Formal invitation to follow.

### **Take Action: Excess TEFAP Inventory**

We are looking for TEFAP agency partners to store additional food. If you have the capacity to store more food safely, please email the Agency Services team at [agencyervices@threesquare.org](mailto:agencyervices@threesquare.org) to schedule an additional delivery no matter your space limits.

### **Learn More: Allocated Orders**

Do you primarily order from Agency Express only? Would you like a larger variety of foods to select from? If so, our Food Allocations Coordinators can build orders for you on a more regular basis. Email the Agency Services team at [agencyervices@threesquare.org](mailto:agencyervices@threesquare.org) to learn more.

## [Events & Webinars](#)

### **Agency Appreciation Breakfast**

February 23, 2024

### **Agency Partner Council Quarterly Meeting**

March 13, 2024

June 28, 2024

### **Regional Mixers**

February 5, 2024

March 19, 2024

April 8, 2024

### **Town Halls**

Coming Soon

## **Upcoming Deadlines**

### **Monthly Statistics**

#### **Deadlines:**

February: Thursday, February 1,  
2024

March: Friday, March 1, 2024

April: Monday, April 1, 2024

### **Grants**

#### **Fund for Healthy Nevada Grant (FHN)**

Use of Funds: Fresh Produce Bags

July 1, 2023 – June 30, 2025

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