Current MEFP recipient: Y/N
Current MEFP award amount: \$

**Funding Request for FY23: \$** 



Family Investment Administration (FIA)
Office of Nutrition Assistance Programs &
Bureau of Special Grants
311 West Saratoga Street, Room 232
Baltimore, Maryland 21201
(410) 767-7261

Maryland Emergency Food Program (MEFP)
Fiscal Year 2023 Grant Application
(July 1, 2022 - June 30, 2023)

DEADLINE: Friday, March, 18, 2022 at 4:00 PM

**Instructions**: Please carefully review the *Fiscal Year 2023 Maryland Emergency Food Program (MEFP) Grant Guidelines* document before completing this application. Inability to adhere to the MEFP Grant Guidelines and submissions of incomplete or inaccurate information will impact eligibility for future Grant funding. Serious compliance issues may result in the requirement that all funds be returned to the Department of Human Services. **All funding requests must equal or exceed \$2,000.00.** 

Section I - Provider Inf	formation	(please incl	ude as much	contact i	nformation a	s possi	ble)
Organization Name:							
Federal EIN/Tax ID nu	mber:						
Jurisdiction (County o	r Baltimo	re City):					
Food Program Address	<b>5:</b>						
City:		State:	Zip Cod	e:	Jurisdiction:		
Mailing Address:				c/o:			
City:		State: Zip Code:		e:	Jurisdiction:		
Organization Director:		<b>Direct Phone Number:</b>		Email Address:			
Food Program Director:		Direct Phone Number:		Email Address:			
Primary Contact:		Direct Phone Number:		Email Address:			
		•			•		
Section II - Program D	emograph	ic and Eligi	bility Inform	nation (Pa	ırt I)		
Program Type (choose one or more):							
<b>₽</b> Pantry	€ Soun Kitchen € Shelter € Senior Feeding			Senior Feeding			

€	Food Bank	€ Resid	lential Treatment	€ Otl	ier		
How	long has your orga	anization opera	ated a feeding progra	am?			
Wha	nt are your days of o	operation and s	service hours?				
			and Eligibility Info			e use co	omplete sentences
	se describe your o		uested. Use addition public and describe			your a	rea that your service
Do y	you have visible sig	nage, which w	vill direct visitors to	your service e	ntrance? Pl	ease de	scribe:
Are	your days and hour	s of operation	included on signage	?			
Aic	mere engionity req	unements for	those who request fo	11 SO, <b>pre</b>	ase describ	С.	
distr		food are provi	ss is used to track "tided, what process is buld receive?				
If a current MEFP Grant recipient: Use the following chart to document how MEFP funds were used to serve specific populations from July 1, 2021 - June 30, 2022. Recognizing that the current Grant period is still underway, please include actual numbers for July, 2021 - February, 2022 and estimate totals for March - June 2022, based on average monthly numbers.  If MEFP funds were not received during this period, please document how those populations were served by your food program, only (do not include other services such as clothing, employment or tax preparation).							
			N/A if you do not re				
	Groups	Total # Served	Disabled	Unemployed	Vetera	ins	Homeless
	Adults (18+)						
(	Children (0-17)						
	nilies/Households						
As i	nstructed above, pl	ease include a	ctual numbers for Ju	ıly - February	and estimate	e totals:	for March -June

<b>Units of Service Provided</b>	Average Mont	Average Monthly Distribution July			ly 1, 2021- June 30, 2022		
Meals							
Bags of Food							
Food Pantry: average monthly expenditure for bags of groceries \$							
Section III - Financial Information	and Program Res	sources					
Use the following chart to list current budget information for your food program. Please use the space allotted to document all grants, donations, fundraising, and other funding. Only list MEFP if you received FY22 funds.							
Туре	Supplier/Granto	HS)	S) Amount (\$)				
Federal (TEFAP est. value, other)							
State (MEFP, SNAEP, other) Local (County, City)							
Foundation and Private Grants							
Cash Donations and Fundraising							
Other Funding, if any							
<b>Donated Food (approximate</b>							
monetary value)							
<b>Total Resources for Food Program</b>	: \$						
Section IV - Projected Fiscal Year 2023 Program Data and Award Request							
Use the following chart to describe what populations will be served by your food program, with any funds received as a MEFP FY23 Grant. As noted in the FY23 Guidelines, Grant awards must equal or exceed \$2,000.							
Population Type (FY 23) - use	N/A if you do not i	record disabled, ur	nemployed	l, Vets a	nd/or homeless		
Groups Total # Served	Disabled	Unemployed	Vetera	ıns	Homeless		
Adults (18+)							
Children (0-17)							
Families/Households							
Units of Service	Projected Mont	Total FV	Total FY23 (7/1/2022 - 6/30/2023)				
Meals	110jected Wione	iny Distribution	Totall	123 (1/1	12022 0/30/2023)		
Bags of Food							
Please estimate #s of meals/bag							
******FY23 MEFP GRANT REC	QUEST: \$						

If granted, how do you propose that these funds will be used? Please provide details of the need for MEFP funds. If your organization is requesting an increase, please explain the need for the increase. If additional services will be provided, what additional services will you provide with the increase in funding?
Please describe the organizational structure of your emergency feeding program (for example: is there a Board of Directors; is it part of a national organization; and/or do you operate within a church, government or community organization)?:
Provide the name of the person responsible for maintaining data and submitting quarterly reports to DHS/MEFP?
What person(s) from your organization has authority to purchase food with MEFP funds?
Section V - Accessibility and Inclusionary Practices Information
How does your facility comply with the Americans with Disabilities Act (ADA) requirements concerning accessibility for handicapped individuals? <b>Please provide details or explain exemption from ADA</b> .
Has any ADA or licensing-related complaint been filed against your program since July 1, 2020? If so, please explain:
Does your organization post and/or provide fliers on the Earned Income Tax Credit (EITC)? Do you provide other services that encourage clients to become self-sufficient? <b>Please describe</b> :
Section VI - Storage and Safety Practices (Part I)
Explain your food storage procedures for your perishable and non perishable MEFP food; including methods for separating MEFP-funded food and adherence to state/federal storage protocols.

What is your procedure for identifying and discarding expired, damaged or otherwise inedible food?
Are you able to purchase food that is produced, grown and harvested in the State; for example, from one or more
of the following: stores that sell "locally grown" or "locally produced" produce or meats; Capital Area Food
Bank or Maryland Food Bank; "gleaning" organizations such as Community Food Rescue, Hungry Harvest, or
Gather Baltimore; and/or local Farmers Markets? Please provide details:
How will your MEFP food be secured against theft or misuse?
Section VI - Storage and Safety Practices (Part II)
Who is responsible for the maintenance and cleaning of your facility (including food distribution area, kitchen
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	your procedures for preventing rodent/pest problems and provide the name of the professional inator that you use?
	VII - Check List and Verification of Accuracy
	signing this Fiscal Year 2023 Maryland Emergency Food Program application, please read each d attest that the following statements are accurate:
€	I have reviewed the Maryland Emergency Food Program FY23 Guidelines document prior to
	completing this application. I have understood and followed all instructions provided therein.
€	I have included a recent (five years or less) copy of my organization's tax-exempt designation issued
	by the U.S. Internal Revenue Service. If my program/organization is designated as a subordinate in a group tax-exemption status ruling provided to my parent organization, I have included a signed official statement from said parent organization verifying my program/organization's inclusion in this ruling.
€	If I am a new applicant, or have not received MEFP funding since State Fiscal Year 20 (July 1,
	<b>2019 - June 30, 2020)</b> , I have included a W-9 for the applicant organization and two letters of support from outside organizations (check MEFP Guidelines for requirements).
€	I have listed my MEFP grant award request on page 1 and page 3 of this application as
	\$ and am aware that grants below \$2,000 will not be considered.
€	I have made photocopies of my MEFP application packet for my files.
€	I understand that I will be asked to verify the information provided in this application during an
	unannounced or scheduled site visit conducted by a Bureau of Special Grants staff member prior to or during Fiscal Year 2023.
€	By accepting MEFP funding, I agree to submit quarterly reports, including all of the following:
	Quarterly Activity Report form, with units of service provided; Receipt Documentation log, with receipts reflecting MEFP eligible purchases only; and proof of payment of those receipts. I also understand that failure to submit these reports, submitting illegible or inaccurate original receipts or any other MEFP funding mismanagement may require me to return my MEFP grant
	money and disqualify my program/organization for subsequent funding through MEFP.

€ I have arranged to submit my application, by one of the following means: the postal service of my choice, email (preferred method) to BureauOf.SpecialGrants@maryland.gov, or in person at the Department of Human Services, no later than 4:00 pm on March 18, 2022. I understand that late submissions will not be accepted. If sending by mail, my application must be addressed to: Maryland Department of Human Services 311 W. Saratoga Street Baltimore, Maryland 21201 Attention: Annette Jones-Wilson, 2<sup>nd</sup> Floor Email submissions should be sent to: <u>BureauOf.SpecialGrants@maryland.gov</u>. Section VIII - Provider Statement I certify that the information provided above is accurate and correct. I understand that failure to provide an accurate representation of my program and/or the requested supplemental documentation may result in significant penalties, up to and including removal from my organization from consideration for MEFP funding. Name of Program Director Date For DHS Use Only Date Stamp: FIA/BSG Reviewer: Date: