



*FRESH FROM THE FARM*, HEALTHY FUNDRAISING FOR ONTARIO  
SCHOOLS  
PROGRAM POLICIES FOR SCHOOLS AND END USERS, SEPTEMBER 2018

- Depending on the circumstances *Fresh from the Farm* will reimburse the value of any missing product or product that does not meet stated quality specifications.
- Reimbursement will be in the form of a gift card and the value must be \$5.00 or more.
- For quality credits the end user must have followed all recommended storage instructions.

Participant	Issue	Policy
school champion or authorized school personnel	quantity or quality issue	Authorized school personnel must report any issues to <a href="mailto:contact@freshfromfarm.ca">contact@freshfromfarm.ca</a> within 48 hours of the school delivery. Mark the issue on the paperwork provided by the driver for reference.
end user	quality issue	Customers should contact the school champion directly regarding product quality issues. The school champion must email <a href="mailto:contact@freshfromfarm.ca">contact@freshfromfarm.ca</a> within 7 days of the date product was delivered and picked up by the customer.



Healthy Fundraising  
for Ontario Schools

## STORAGE GUIDELINES

As a recommended best practice, all fruits and vegetables offered through *Fresh from the Farm* should be washed prior to consumption.

Product	Store in Refrigerator	Store at Room Temperature	Tips
Carrots	✓ Up to 3 weeks in crisper	x	Store in ventilated plastic bag for best quality. Peel, chop and blanch before freezing for longer term storage. <a href="http://www.eatrightontario.ca/en/Articles/Budget/All-about-carrots.aspx#.V6jxX5grKhc">http://www.eatrightontario.ca/en/Articles/Budget/All-about-carrots.aspx#.V6jxX5grKhc</a>
Onions	✓ Up to 2 months	✓ Up to 4 weeks	Store in ventilated mesh bag. Can be peeled, chopped and frozen for longer term storage. <a href="https://www.ontario.ca/foodland/page/onions">https://www.ontario.ca/foodland/page/onions</a>
Potatoes	x	✓ 1-2 weeks at room temperature; 2-3 months in cold cellar	Do not expose to cold temperatures. Protect from light to avoid greening. <a href="http://www.ontariopotatoes.ca">http://www.ontariopotatoes.ca</a>
Sweet Potatoes	x	✓ 1 week at room temperature	Do not expose to cold temperatures for best shelf life and quality. <a href="https://www.ontario.ca/foodland/food/sweet-potatoes">https://www.ontario.ca/foodland/food/sweet-potatoes</a>
Apples	✓ In perforated plastic bags up to several weeks	x	Store refrigerated, in ventilated plastic bag for best shelf life and quality. <a href="http://onapples.com">http://onapples.com</a>

