**Fisher House Program Needs Listing**

**Goods**

**Laundry Items –** Laundry detergent ***must Be High Efficiency***, i.e. Tide (HE) powder/liquid), fabric softener, stain removers, Dryer Sheets

**Kitchen** – Dishwashing liquids. Cascade tabs. Knifes, Wooden Spoons, Measuring Cups and spoons.

**Baked Goods** – Pies, cakes, cookies, candy bars etc.

**Canned Goods – Corn, Soups, Fruit, Misc**

**Frozen Meals-** (breakfast, lunch, and dinner), Large Zip Lock Food storage containers

**Healthy Snacks-** Fruit, granola bars, yogurt, etc.

**Coffee K-Cups** - all flavors, Tea K-Cups all flavors.

**Holiday Candy -** Mints, Holiday Treats

**Dart /Taxi/Lift/ Uber- Transportation Tickets** – Gift Cards for Gasoline, Misc. Gift Cards for local grocery stores, Phone Cards

**Misc.** - Standard light bulbs, Bath Robe Plain (white terrycloth), Pajamas for men, women and children, House Slippers for men, women and children, Shower Shoes for men, women and children, Gift Bags all sizes, Diapers for Babies and Toddlers, LED Lamp Bulbs, Socks, All Batteries, Phone adapters/Charging cables

**DVD’s and Games-** New release DVD movies for all ages. Blue ray and 3D also

**Toys –** Electronic Games, Puzzles, Board games

**Disposable Food Handlers Gloves**

**Services**

**Beautification** – Landscaping project for Fisher House perimeter. Plant a tree, plant flowers pull weeds, general area clean up.

**Organization –** Clean and organize our storage areas

**Health, Wellness, and Nutritional Educator-** A licensed professional offering voluntary services to Fisher House guests

**Meals for Guests -** for the Fisher House guests. Please prepare for 40-50 people.

**Licensed Chef(s) and or Culinary Licensed Chef(s) and Student(s) from culinary schools - Licensed** chef(s) and or licensed chef(s) and culinary students offering voluntary services to prepare meals for Fisher House guests.

**Holiday Goods and Services**

**Meals for Guests-** Please, prepare for 35-40 people.

**Children Holiday Presents**- New and unwrapped.

**Infection Control Food Preparation, Handling and Storage**

1. All donated food items are subjected to clearance by Fisher House Manager or Voluntary Service to assure that foods accepted from outside organizations meet established food safety criteria.
2. ***Please Note:*** Catering is preferred.
3. Food must be labeled with the name, address and phone number of the donor.
4. Potentially hazardous food must be kept at an internal temperature of 140 degrees Fahrenheit or above prior to being displayed (chicken, beef, fish) and must be supplied by a commercial establishment.
5. During transportation, food and food utensils must be kept in covered containers, completely wrapped or otherwise packaged to protect against contamination.
6. Food items must arrive at either a holding hot or holding cold temperature. (If the item is supposed to be hot, it should arrive so).
7. Food containing crème fillings are not permitted.
8. Staff and volunteers will utilize protective hand covering when preparing and serving food for refreshments.

***Please send all donations to:*** *VA North Texas Health Care System*

*Voluntary Service (135)*

*Attn: Fisher House*

*4500 S. Lancaster Road*

*Dallas, Texas 75216*

***\*\*Make Checks payable to VA North Texas Health Care System (please notate that the donation is for the Fisher House in the memo section of the check).***

***\*\*Please feel free to contact Fisher House Program Manager, Lydia Henderson (214-857-2574) or Voluntary Service at (214-857-0428) for further assistance with donation(s).***