

		- all 3 returned?
M/Conditions explained –Y/N	Copy of Conditions & Date/Food Instructions handed to applicant BEFORE shopping – Y / N	

LIFESOURCE COMMUNITY FOODCARE MEMBERSHIP APPLICATION FORM



MEMBERSHIP CONDITIONS:

1. Food and products may be **seconds**, have **damaged** packaging or depict a gone past "best before date", therefore I will not hold liable LifeSource Community FoodCare, LifeSource Community Care, LifeSource Christian Church, Foodbank NSW, OzHarvest, SecondBite, and all other manufacturers or suppliers.
2. **Members MUST always take note of the USE BY & BEST BEFORE dates and follow the INSTRUCTIONS** on all food/produce.
3. **Food from the FoodCare Café MUST BE EATEN THE SAME DAY, or thrown away.**
4. Shopping is allowed for FoodCare member's own personal/household needs only.
5. Food and products cannot be resold, exchanged or used in any form in the retail/commercial sector.
6. Prices are for Services provided and/or for Service and Handling Recovery Fees only. Any monies raised will be directed back into the Community as directed by LifeSource Community Care.
7. Some items are subject to (changeable) limits - depending on availability, and member household.
8. The continual supply of the same products cannot be guaranteed.
9. Only FoodCare shopping baskets & trolleys are allowed into the shopping area.
10. All bags are subject to search.
11. Shoplifting will not be tolerated – all items must be placed in a shopping basket/trolley and presented at the checkouts.
12. LifeSource Community FoodCare reserves the right to refuse service to anyone and to suspend or cancel membership at any time.
13. **Children must be supervised at all times.**

'BEST BEFORE' AND 'USE-BY' DATES & FOOD STORAGE/COOKING

Food labels have date marks to tell us about safe shelf life. These marks help us tell how long food can be kept before it begins to deteriorate. All food with a shelf life of less than 2 years must be date marked.

'Use-By' - Foods Must Be Eaten or Thrown Away by the 'Use-By' Date

- After this date foods may be unsafe to eat even if they look fine, because the nutrients in the food may become unstable or a build-up of bacteria may occur.
- It is illegal to sell foods after a 'use-by' date.
- Common 'use-by' foods include milk, sliced ham, and shaved meats.

'Best Before' - Foods Are Still Safe To Eat After the 'Best Before' Date as long as they are not Damaged, Deteriorated or Perished

- The 'best before' date simply indicates that the product may lose some of its quality after this date passes.
- Foods can be legally sold after a 'best before' date as long as they are not damaged, deteriorated or perished.
- You can expect these foods to retain their colour, taste, texture and flavour as long as they are stored correctly.
- Common 'best before' foods include canned foods, cereals, biscuits, sauces, chocolate, sugar, flour and frozen foods.

Storage requirements

- To make sure food lasts until its date mark, it's important to follow storage instructions, such as 'keep refrigerated' and 'store in a cool, dark place'.
- If a product requires specific storage instructions to remain safe until its 'use-by' or 'best before' date, manufacturers have to include this information on a label.
- It's also important to follow any preparation or cooking instructions shown on the label, including heating and defrosting times. Again, manufacturers have to provide preparation directions on food labels for any foods which require specific preparation to ensure they are safe.

- Following such instructions is extremely important because they can help you to kill any harmful bacteria which may be naturally present in some foods.
- For further information on safe handling of foods see: <http://www.foodauthority.nsw.gov.au>