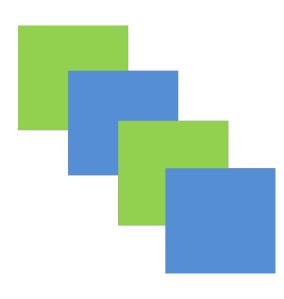


SENIOR FOOD & NUTRITION RESOURCES GUIDE 2019 EDITION



SENIOR INFORMATION & ASSISTANCE AREA AGENCY ON AGING



Dept. of Adult & Aging Services 6955 Foothill Blvd., 3RD Floor, Oakland, CA 94605 800-510-2020 or 510-577-3530 http://alamedasocialservices.org

Alameda County Food & Nutrition <u>Resources</u>

This guide is a reference guide (primarily for elders and those working with elders in Alameda County) for those who wish to learn about food and nutrition programs in our county and how to develop healthy nutrition habits.

Note: Information listed is subject to change without notice

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Note: Every effort is made to keep this information current. The Alameda County Area Agency on Aging assumes no responsibility for errors or omissions in compiling this information.

The Area Agency on Aging Senior Information & Assistance department is located at 6955 Foothill Boulevard, Suite 300, Oakland, CA 94605. Staff is available to answer your phone calls Monday through Friday, from 8:30am to 5:00pm. Callers may reach the office by dialing 1-800-510-2020.

General Food Information

Alameda County Community Food Bank

The primary purpose of the Alameda County Community Food Bank is to mobilize and distribute food to Alameda County's low-income residents. The Food Bank does this by providing direct services agencies that include food pantries, soup kitchens, residential programs, day programs, shelters and USDA distribution sites.

For more information, call the Food Helpline at 1-800-870-3663 (FOOD), 510-635-3663 or visit the website: <u>www.accfb.org</u>

CalFresh (Food Stamps)

CalFresh is the new name for California's Food Stamp Program. CalFresh is a Supplemental Nutrition Assistance Program (SNAP), a nutrition program that supplements the needs of low-income persons. The program uses a debit card format called Electronic Benefit Transfer (EBT) to purchase food at retail stores and farmers markets. To be eligible, you must meet income and resource limits. Seniors on SSI will become eligible starting in 2019, and any senior with a low income (\downarrow 200% of poverty) is eligible.

For more information or to apply for food stamps, contact the Alameda County Social Services Agency or the Alameda County Food Bank. Their number to enroll in food stamps is **Alameda County Community Food Bank:** 510-635-3663 ext. 2

Alameda County Social Services Offices:

- North County Multi-Service Center 2000 San Pablo Avenue, Oakland 510-891-0700
- Eastmont Self-Sufficiency Center
 6955 Foothill Boulevard, Suite 100, Oakland
 510-383-5300
- Medi-Cal Center
 8477 Enterprise Way, Oakland
 510-777-2300, 800-698-1118
- Eden Area Multi-Service Center 24100 Amador Street, Hayward 510-670-6000
- Fremont Outstation
 39155 Liberty Street, Suite C330, Fremont
 510-795-2428
- Livermore Outstation
 3311 Pacific Avenue, Livermore
 925-455-0747

Groceries

Mercy Brown Bag

The Mercy Retirement & Care Center's Brown Bag Program provides a bag of supplemental groceries twice a month to eligible low-income seniors. The bags are distributed at over 40 senior centers, senior housing sites and churches throughout Alameda County. Normally the bags consist of bread, fresh produce, assorted canned foods & other items depending on availability. Seniors must pick up foods themselves or send someone in for them. To register and for pickup site information, call: 510-534-8540 ext. 369

Alameda County Community Food Bank

The local food bank provides USDA (Dept. of Agriculture) groceries through many sites in Alameda County. Most distribution sites are through the local faith community. Call the Food Helpline for the site nearest you at 1-800-870-3663 (FOOD).

City of Alameda Food Bank (serves City of Alameda residents only)

Food distribution and food pantry, call 523-5850

Project Open Hand, Oakland Offices

Open to Wellness Program clients from 10-2 Monday thru Friday. Healthy Fruits, Vegetables, Eggs & Cheese

Tri-City Volunteers (serves Newark, Fremont, Union City residents)

Emergency Food Baskets and food distribution For more information call Fremont office: 510-793-4583

Local Senior Centers

Contact your local senior center to find out if they offer groceries for their constituents. **Call** the Area Agency on Aging Senior Information & Assistance phone number 1-800-510-2020 or 510-577-3530.

Farmers Markets

Contact the AAA at 1-800-510-2020, or 510-577-3530 or go here for the latest information about farmer's market sites in Alameda County, or go here: www.acphd.org/media/348717/farmers-market-guide-eng.pdf

Restaurant Meals Program

The Restaurant Meals Program allows homeless, older (age 60 or over), and disabled CalFresh households to use CalFresh benefits to purchase prepared meals at participating restaurants. Local fast food restaurants participating in the service will display a sign on their door or window indicating they are an Alameda County Restaurant Meal location.

Resource Lists

Alameda County Public Health / Nutrition Services: 510-268-4222

Information about farmer's markets and other programs; www.healthylivingforlife.org

Buy Fresh Buy Local: 510-832-4625

Community Alliance with Family Farmers publishes print and online directories about local fresh food outlets. <u>http://guide.buylocalca.org</u>

Dining Services

Lots of restaurants offer senior discounts; however the best deals are usually at your local senior centers or other senior meal sites in your communities. There are also community meal programs open to all ages.

Community Meal Programs

St. Vincent de Paul

675 - 23rd Street, Oakland 510-451-7676, Tues-Sat 10:45am-12:45pm (closed Sundays, Mondays, and 1st Wednesdays of each month)

Open Heart Kitchen

Go to <u>www.openheartkitchen.org</u> for locations; 925-580-1616 (Livermore, Pleasanton, and Dublin locations)

Senior Group Dining

Meal sites at senior centers and other locations all over Alameda County provide nutritious hot meals. Several sites serve meals Monday through Friday, however, some locations have different schedules. Call your local site to see if they require reservations. There may be a suggested donation at each site; however, no one is turned away if they are unable to pay. It is a wonderful opportunity to socialize with others while enjoying a hot delicious meal. It is also more fun than eating home alone!!!

Participants in the group dining meal program have the opportunity to socialize while enjoying nutritionally balanced meals. As part of the program, nutrition education is also made available.

A list of Senior Group Dining Sites is on the following page, or you may call the Area Agency on Aging Senior Information number for the site nearest you, **1-800-510-2020 / 510-577-3530**.

Senior Group Dining Sites

The site locations for Senior Group Dining are listed below. A few sites require advancereservations, so remember to sign up in advance. If you have any questions about mealtimes or other details, call the number listed for the meal site. All sites serve lunch Monday thru Friday unless otherwise noted.

NORTH COUNTY

Alameda

*Mastick Senior Center: 510-747-4503

Albany

*Albany Senior Center (4 PM Dinner: M-F): 510-524-9122

Berkeley

*North Berkeley Senior Center: 510-981-5190

*South Berkeley Senior Center: 510-981-5170

Emeryville

*Emeryville Senior Center: 510-596-3730

*J-Sei (formerly Japanese American Services of the East Bay): 510-732-6658

Oakland

- * The Altenheim Senior Housing (T, Th, F): 510-531-6389
- * Bancroft Senior Home, 510-534-7761
- * Beth Eden Senior Housing (M, W): 510-832-0235
- * Downtown Oakland Senior Center: 510-238-3284
- * East Bay Korean American Senior Service Center (T-SA): 510-763-1879
- * East Oakland Senior Center: 510-615-5731
- * Fruitvale/San Antonio Senior Center: 510-535-6123
- * Hong Lok Senior Center (7th & 11th St. sites): 510-763-9017
- * J.L. Richards Terrace (Th,F): 510-465-9646
- * Northgate Terrace: 510-465-9346
- * North Oakland Senior Center: 510-597-5085
- * Palo Vista Dining Site: (510) 510-562-7538
- * St. Mary's Center (M-F, Su): 510-923-9600
- * Vietnamese American Community Center of the East Bay (T-F): 510-891-9999
- * West Oakland Senior Center: 510-238-7016

CENTRAL COUNTY

Castro Valley

*Kenneth C. Aitken Senior & Community Center (M-Th): 510-881-6738 *United Methodist Church (T, Th): 581-5073

Hayward

*Glad Tidings (W): 510-881-0300, ext.222 *Hayward Senior Center (T-Th, F*): 510-881-6766 *Hayward Villa, 27287 Patrick Avenue, 510-785-3663 *Josephine Lum Lodge: 510-881-0300, ext. 222 *Salvation Army Center: 510-881-0300, ext. 222 *South Hayward Parish (M): 510-881-0300, ext. 222

San Leandro

*Ashland Community Center (Tuesdays only): 510-881-6755 *San Leandro Senior Center: 510-825-9793

San Lorenzo

*Eden Japanese Center (2nd & 4th Th): 510-276-9786

EAST COUNTY

Dublin

*Dublin Senior Center: 925-556-4511

Livermore

*Livermore Senior Center: 925-373-5764

Pleasanton

*Pleasanton Senior Center: 925-931-5365 *Ridge View Commons (Dinner: M-F): 925-484-5131

SOUTH COUNTY

Fremont

*Fremont Multi-Service Senior Center: 510-790-6600 *Afghan Elderly Association, (W): 510-574-2059

Union City

*Ralph & Mary Ruggieri Center: 510-675-5497

*Tropics Mobile Home Park (T, Th): 510-471-8550

Older Americans Act meal program sites () provide meals under provisions of the Older Americans Act; thus, persons age 60 and older are eligible (payment may be required for people under 60). Participants are encouraged to make a suggested donation but are not turned away for lack of ability to make a donation. Meal programs at the centers not checked with an asterisk may require a fee, and different age limits may apply.

Home Delivered Meals

There are several home delivered meal programs in Alameda County. They deliver meals to seniors who are homebound and are unable to provide for themselves. These programs provide temporary support until you are able to provide for yourself. Eligibility for services is reassessed periodically.

Hot meals are provided Monday through Friday. A few programs have meals available for Saturday and Sunday. There is a suggested donation, however services will not be denied if you are unable to make a contribution.

The programs available for home delivered meals are listed below. Call your local program for more information.



City of Alameda - Alameda Meals on Wheels: 510-865-6131

Albany: 510-524-9124

Berkeley: 510-981-5250

Emeryville: 510-596-3730

Oakland, Piedmont - SOS Meals on Wheels: 510-460-5855

Hayward, Castro Valley, San Leandro, San Lorenzo - *SOS Meals on Wheels:* 510-582-1263

Fremont, Newark, Union City - Life ElderCare: 510-574-2092

Livermore - Spectrum Community Services: 925-421-4657

Dublin, Pleasanton, Sunol - Spectrum Community Services: 925-931-5385

*Homebound and critically ill non-seniors may call Project Open Hand at 510-622-0221. Qualification is based on primary diagnosis and symptoms.

Eat Well & Stay Healthy

Many older adults have trouble eating well because of various reasons. The following ideas may help you to do something about it.

If you have trouble chewing…

Because of tooth loss, gum problems, and/or ill-fitting dentures, older adults tend to eliminate certain food groups such as meats and fresh vegetables and fruits, and thus poor nutrition may follow.

What to do:

Try these foods to obtain nutrients:

- Ground meat; scrambled eggs
- Milk, cheese, yogurt, and foods made with milk, such as pudding and cream soups
- Fruit juices; canned fruits, such as applesauce, peaches, and pears
- Vegetable juices; creamed or mashed cooked vegetables
- Cooked cereals; rice; bread pudding; soft cookies

If you have an upset stomach…

Too much gas and other stomach problems may make you stay away from foods, especially milk, you think cause the problem. This means you could be missing out on important nutrients, such as vitamins, calcium, fiber, and protein.

What to do:

- In general, cooked foods that contain milk may not bother you. Try cream soups, pudding, yogurt, and cheese.
- Avoid eating vegetables that cause gas such as beans, cabbage, and broccoli. Try other vegetables, such as green beans, carrots, and potatoes, as well as vegetable juices.

If foods have no taste at all...

Taste and smell sensitivities tend to diminish with age and may make eating less enjoyable. Sometimes due to the medications, many older adults may find their foods having no flavor or tasting bad too.

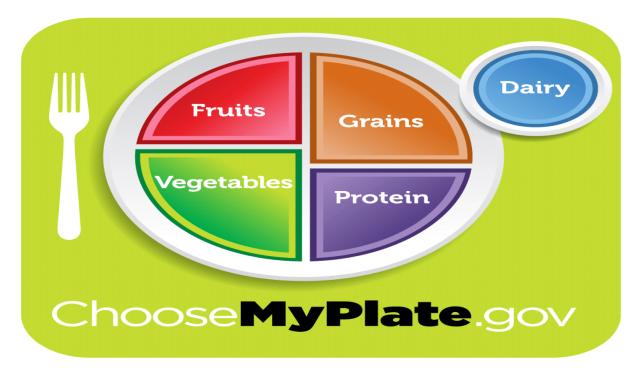
What to do:

- Increase the flavor of food by adding herbs and spices. Here are some common herbs and spices and the foods they complement.
 - * Basil green beans, potatoes, tomato dishes
 - * Cilantro soups, stews, marinades
 - Rosemary mushrooms, summer squash, poultry, fish
 - * Sage peas, zucchini, eggs, fish, beef

MyPlate Guide for Americans

In general, older adults are careful about what they should eat. But dietary recommendations from the government can be a bit complicated and confusing. The new guidelines for balanced nutrition from the United States Department of Agriculture (USDA) are simplified to allow for more flexibility in food choices and to make dietary recommendations more understandable.

Aim for about 1/2 of your plate as fruits and vegetables, about 1/4 of your plate as whole grains, about 1/4 of your plate as protein foods. Include a glass of low-fat or non-fat milk, a slice of cheese or a cup of yogurt with that and you have created a wonderfully balanced meal!



Older adults need to pay particular attention to making sure their food choices are nutrient-dense. Don't waste Calories by eating foods that have little nutritional value. Limit sodium by limiting processed foods. Seniors also need to drink plenty of fluids, usually about 8 glasses a day. Most seniors will need supplemental Vitamin D and Vitamin B-12.

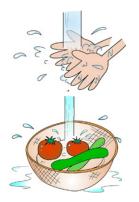
Aging requires that we need to remain as physically active as possible. Strength training at least twice weekly and doing stretching and flexibility exercises as well as aerobic exercise 3-4 times a week are all crucial to good health. Start slowly and build up your muscles. The benefits are wide-ranging, and the results are seen surprisingly fast!

4 Keys to Keep Food Safe

Older adults, along with young children, pregnant women, and people with impaired immune systems, are more vulnerable to **foodborne illness**. As we age, our immune system weakens making it harder to fight off bacteria and diseases. Also, we have less stomach acid to control harmful bacterial growth in our intestines as we get older. Infections from foodborne illness can be difficult to treat and can reoccur. Further, diabetes, kidney diseases, and some cancer treatments may even add to the risk of getting sicker from food poisoning.

However, the good news is that **FOODBORNE ILLNESS CAN BE PREVENTED** if we follow proper food safety practices. Older adults can protect themselves by practicing the following simple food safety guidelines at home:

Key 1: KEEP CLEAN



- Wash hands properly with soaps and warm water for at least 15 seconds before and after touching any food.
- Rinse all fresh fruits and vegetables under warm running water before serving and eating, including rind and inedible skin.
 Bacteria on the outer rind can be transferred to the inner flesh when the food is cut or peeled.

Key 2: SEPARATE RAW and COOKED

• Use two cuttings boards: one for raw meat, poultry and seafood; the other for washed fresh produce and ready-to-eat foods like breads.





- Wash counters, cutting boards, and utensils with hot soapy water after contact with raw food items.
- Always place cooked and ready-to-eat foods on the top shelf; raw meat, seafood, and poultry on the bottom shelf of the refrigerator.

Key 3: COOK THOROUGHLY



- Cook food thoroughly, especially meat, poultry, seafood, and eggs.
- Use a food thermometer to be sure foods have reached a safe minimum internal temperature.
- Reheat leftovers to 165°F or until hot and steaming.

Cooking Guidelines

Food Type: Beef Roast (rare) Minimum Internal Temperature & Time Required: 130°F for 112 minutes or 140°F for 12 minutes

Food Type: Beef Roast (medium), Pork Roast, and Ham Minimum Internal Temperature & Time Required: 145°F for 4 minutes

Food Type: Beef/ Pork (other than roast), Eggs, Fish Minimum Internal Temperature & Time Required: 145°F for 15 seconds

Food Type: Ground Beef/ Pork/ Game Minimum Internal Temperature & Time Required: 155°F for 15 seconds

Food Type: All Poultry (Chicken, Turkey) and Stuffed Meats Minimum Internal Temperature & Time Required: 165°F for 15 seconds

Minimum cooking temperature for microwaved foods: 165° Minimum temperature when reheating food: 165°

Key 4: KEEP TEMPERATURE RIGHT

- Keep hot foods HOT and cold foods COLD because bacteria grow rapidly between 41° to 135°F.
- Never leave cooked food out of refrigeration over 2 hours.

Rule of Thumb:

Eat it, Refrigerate it, or Throw it!