



Welcome to Farm to Fork Meals

At Farm to Fork Meals, our mission is to make starting and maintaining meal delivery service for your clients as easy as possible. This packet is a resource for case managers, caregivers, and health plan partners who help seniors, disabled, and homebound individuals receive nutritious, ready-to-enjoy meals delivered right to their homes.

In This Packet You'll Find:

- Contact information and referral instructions
- Program overview and client benefits
- Resources to share with your clients

Since our founding, Farm to Fork Meals has been committed to delivering high-quality, fully cooked meals that support health, independence, and dignity. We proudly serve communities across South Florida and partner with Medicaid, Medicare Advantage, and other health programs.

Healthy meals made simple—delivered with care.





Important Contact Information

Intake Department

Processes all new referrals, renewals, and cancellations.

✉ Email: intake@farmtoforkmeals.com

☎ Phone: 877-800-1410

Our intake team will review each referral, confirm details, and coordinate meal deliveries.

How to Set Up a New Client

- **Submit a Referral**
 - Send referral information to intake@farmtoforkmeals.com. Please include the client's name, date of birth, contact information, delivery address, and health plan or program details.
- **Confirmation & Intake**
 - Our team will verify eligibility and confirm delivery schedules
- **Meal Delivery**
 - Meals are delivered directly to the client's home, fully cooked and ready to heat. Each delivery is packaged with care to ensure safety and freshness.



Helpful Tip:

Keep this page handy for quick access to our intake contact information when referring clients or following up on active cases.





Program Overview

Farm to Fork Meals: Partnering to Support Your Clients

Farm to Fork Meals partners with case managers, health plans, and caregivers to ensure seniors, disabled, and homebound individuals receive nutritious, fully cooked meals delivered to their homes. Our goal is to make meal coordination simple, reliable, and worry-free.

Program Highlights

Fully Cooked Meals – Clients simply heat and enjoy—no cooking or prep required.

Consistent Service – Meals are delivered directly to the client’s door on a regular schedule.

High-Quality Ingredients – Each meal is made with care using wholesome ingredients for better flavor and nutrition.

Local to South Florida – Prepared and delivered from within our community for dependable, timely service.

Dedicated Support – Our intake team works directly with case managers, caregivers, and clients to ensure smooth coordination and responsive assistance.

How to Start a Client

Email:

intake@farmtoforkmeals.com

Phone:

877-800-1410

Provide client details including:

- Name, DOB, address, and contact number
- Health plan or program information
- Any special delivery notes



Welcome to Farm to Fork Meals

We're excited to have you as part of our meal program. Our goal is to make mealtime easy, reliable, and enjoyable—so you can stay healthy, comfortable, and independent at home.



How it Works

Contact Your Case Manager

If you're interested in receiving home-delivered meals, start by reaching out to your case manager. They'll determine your eligibility and send your referral to Farm to Fork Meals.

We'll Contact You to Get Started

Once we receive your referral, our intake team will call to confirm your details, answer any questions, and schedule your first delivery.

Meal Delivery to Your Door

Your meals will arrive right at your doorstep, safely packaged and ready to enjoy. We'll notify you when your first delivery is on its way.

Fully Cooked & Ready to Heat

No cooking required! Each meal is fully prepared—just warm it in the microwave and enjoy a delicious, nutritious meal in minutes.



Helpful Tips

Storage:

- Keep meals in the fridge up to 7 days or freeze up to 30 days.
- For best results, thaw overnight in the fridge before heating.

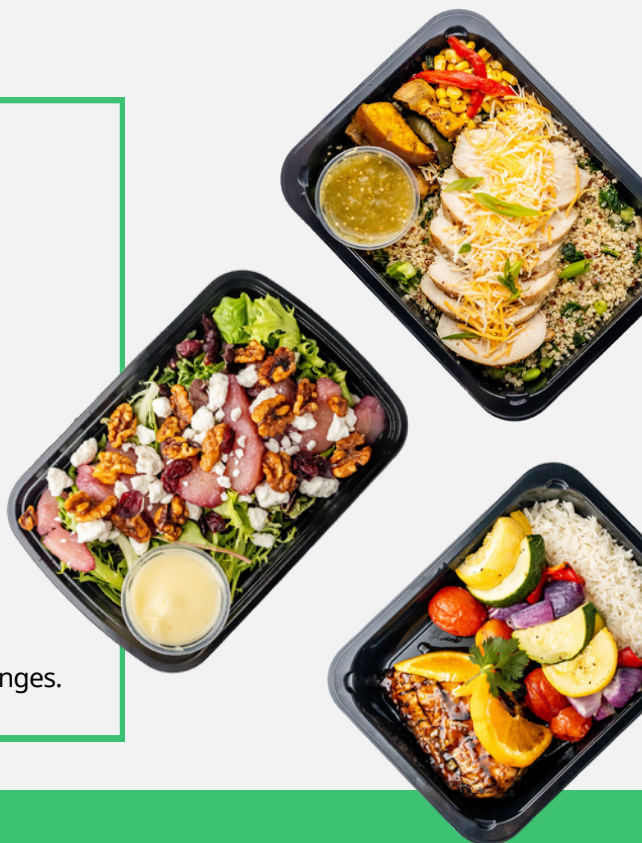
Heating:

- Peel back one corner of the film and microwave for 2–3 minutes.
- Let cool slightly before eating.

(Do not place trays in the oven or on the stovetop.)

Best Practices:

- Be home or have someone available for delivery.
- Refrigerate or freeze meals right away.
- Keep trays upright to avoid spills.
- Use a plate under the tray for extra support.
- Contact your case manager or Farm to Fork Meals if your info changes.



To Get Started or inquiries,
reach out to us at:



intake@farmtoforkmeals.com



877-800-1410