

Excerpt pages from Agency Food Rescue Resource Guide-read full manual

III. Food Safety Requirements

This section will guide you through the necessary steps in order to ensure food rescue donations are handled in a food safe manner at all times.

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A. Pick-up and transportation

<p>1. Keep refer unit running, OR...</p> 	<p>2. Use Freezer Blanket</p> 	<p>3. Watch your travel time</p> 	<p>4. Record food temperatures</p> 	<p>5. Separate food by type</p> 
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1. Upon arrival at the Food Donor site, if you have a refrigerated truck keep the refrigerated unit of your vehicle running to maintain a food safe temperature.
2. Food can only transported in any clean and tidy vehicle
3. If you are transporting perishable product using a passive temperature device, such as a freezer blanket, the product must be delivered to your agency location **within 30 minutes** of product pick up
4. Ensure perishable product is being held at a safe temperature

Type of Food	Temperature
Refrigerated food	41°F or lower
Frozen food	Frozen solid. Recommend 0°F or lower
Cut produce	41°F or lower
Whole produce	Dry storage temperatures

- In the event that perishable donations are found unrefrigerated, ask how long they have been out of the cooler/freezer and take the temperature of the product. If the product temperature is out of its safe temperature zone, politely refuse the product
 - Maintain a **Food Safety Temperature Log** of perishable product using an infrared thermometer upon pick-up at grocery store and product arrival at agency destination. Please see Appendix I. for copy of temperature log
5. Transport product in a properly sorted manner
- Example: Raw meat product is separated by species and chicken is not stacked on top of beef, non-food product is kept separate from food products, and raw foods are kept separate from ready-to-eat products

B. Product Integrity Check

- All donated product must be sorted prior to being distributed to clients. Product integrity can be checked using the Sorting Guidelines found in Appendix IV.
- When sorting non-perishable items at your agency site, discard any product that shows signs of cross-contamination or infestation and follow the expiration date guidelines found in Appendix IV.
- Please see <https://www.foodsafety.gov/keep-food-safe/foodkeeper-app> or <http://www.eatbydate.com> for extensive databases of specific product date extensions.
- Remember: ***when in doubt, throw it out!***