

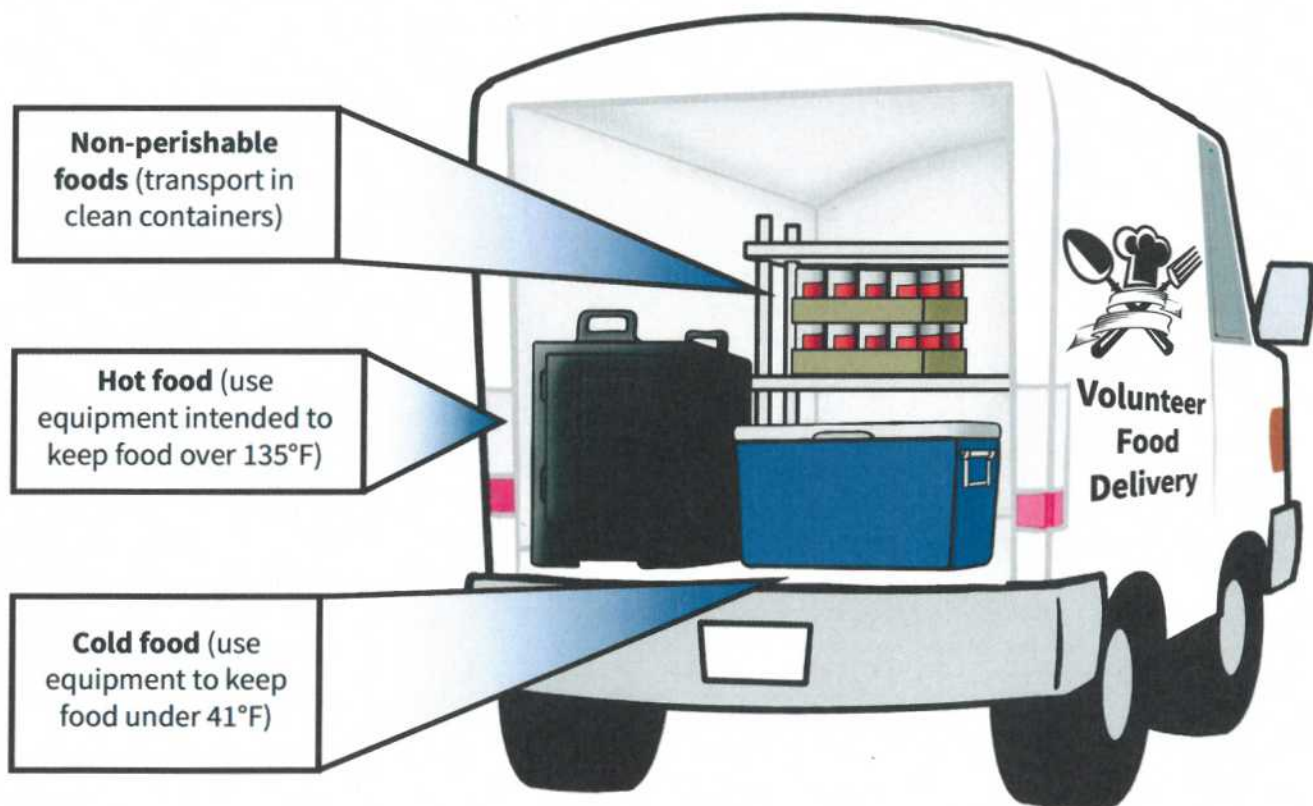


How to Transport Donated Food

When transporting donated food in any vehicle, make sure to follow these principles.

- Use an insulated cooler, insulated blanket, frozen ice packs, hot box, or refrigerated compartment to control food temperatures. Each container should be cleaned and sanitized after every use.
- Store foods with lower cooking temperatures above foods with higher cooking temperatures (i.e. store salad above raw chicken).
- Keep hot foods hotter than 135°F and cold foods colder than 41°F.

You may handle three types of food: Non-perishable foods, hot foods and cold foods.



Consult your local regulatory authority if you have questions about safely transporting hot or cold food.



Personal Health and Hygiene

When volunteering to transport donated food, remember to use good hygiene practices.

Tie long hair back and wear a hairnet or ball cap when handling food.

Wear clean clothes when handling food.

Wash your hands for at least 20 seconds before handling any food!

Keep electronic devices put away while handling food.



Keep your fingernails clean and short.

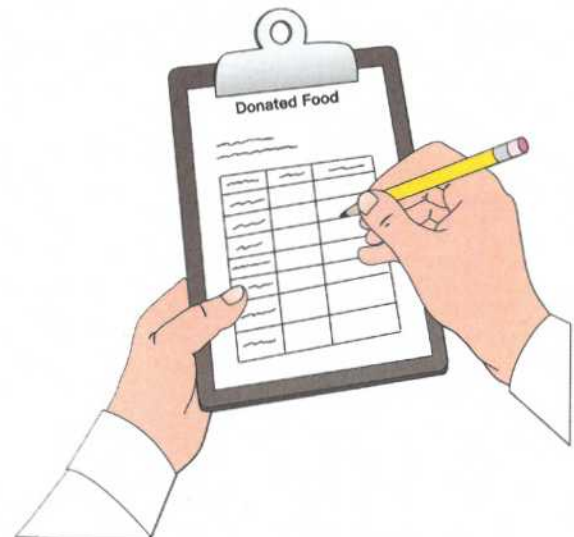
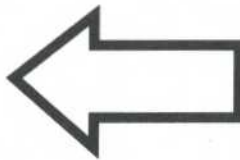
Take off any jewelry except plain wedding bands that could touch food.

Don't handle food if you're feeling sick.

Keep Records for Donated Food

If you are volunteering with an established charitable feeding organization, make sure to follow their procedures. If the organization does not have any record-keeping procedures, follow the template below.

- > Name and location of food donor
- > Date the food was prepared/harvested
- > Type of food donated
- > Food temperature at pickup
- > Name of the person who transported the food
- > Name and location of delivery destination
- > Name of person accepting the delivery
- > Food temperature at delivery



Keep records for at least the past two years. Some charitable feeding organizations may need you to provide records when you deliver donated food.