

How to Serve Donated Food

As a volunteer for a charitable feeding organization, you should follow these basic food safety principles.

When receiving new food donations, make sure:

- > All food is from approved suppliers.
- Manufactured food is in original, sealed, and undamaged packages.
- > Food prepared at retail establishments is labeled with food name, date prepared, major allergens, and the establishment's contact information.

Food Type	Receiving Requirements	Foods to Avoid Foods that are in the danger zone (41°F - 135°F) Previously reheated foods Previously served foods	
Prepared Foods	Cold - 41° or below Hot - 135° F or above Frozen solid		
Chilled Prepackaged Perishables	41° F or below	 Foods that are above 41° F Damaged or bulging packaging Raw or unpasteurized dairy products and juices 	
Raw Meat Poultry, Fish	41° F or below (Unfrozen) Frozen solid	 Raw meat products that are above 41° F Frozen foods that are thawed (defrosted) 	
Whole Produce	Good Condition	 Food that is dirty or has significant decay Foods grown without good agricultural practices (Exposed to contamination) 	
Cut Produce	41° F or below	 Cut produce that is above 41° F Color change or decay 	
Baked Goods	Good Condition	 Moldy or stale products Evidence of damaged packaging (mice, rats) 	
Canned/Boxed Foods	Good Condition	 Leaking, damaged, or bulging packaging Open packages Home-canned products Packaged products that show evidence of insect or rodent damage or infestation 	



Preparing and Serving Food

- Don't handle food if you're feeling sick.
- > Wash hands frequently & always use gloves.

Keep your facility clean.

> Only use potable (drinkable) water.

Foods:	 Poultry (chicken, turkey, duck, fowl) Stuffing made with fish, meat, or poultry Stuffed meat, fish, poultry, and pasta Dishes made from previously cooked foods 	Temperature: 165°F Time: instantaneous	165°F
Foods:	 Ground meat, seafood, or ostrich meat Injected, marinated, or tenderized meats Eggs that will be hot-held for service 	Temperature: 155°F Time: at least 17 seconds	155°F
Foods:	 Whole seafoods Beef, pork, veal, lamb (steaks and chops) Roasts (4 minutes) Eggs that will be served immediately 	Temperature: 145°F Time: at least 15 seconds	135°F
Foods:	 Commercially processed, ready-to-eat food that will be hot-held Fruits, vegetables, grains, and legumes that will be hot-held 	Temperature: 135°F	

Reheating and Holding Food

- > Keep cold food at 41°F or colder.
- > Keep hot food at 135°F or hotter.
- > Only reheat food one time using a microwave, oven, or stove.
- Discard food that's been held without temperature control after four hours.