



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:

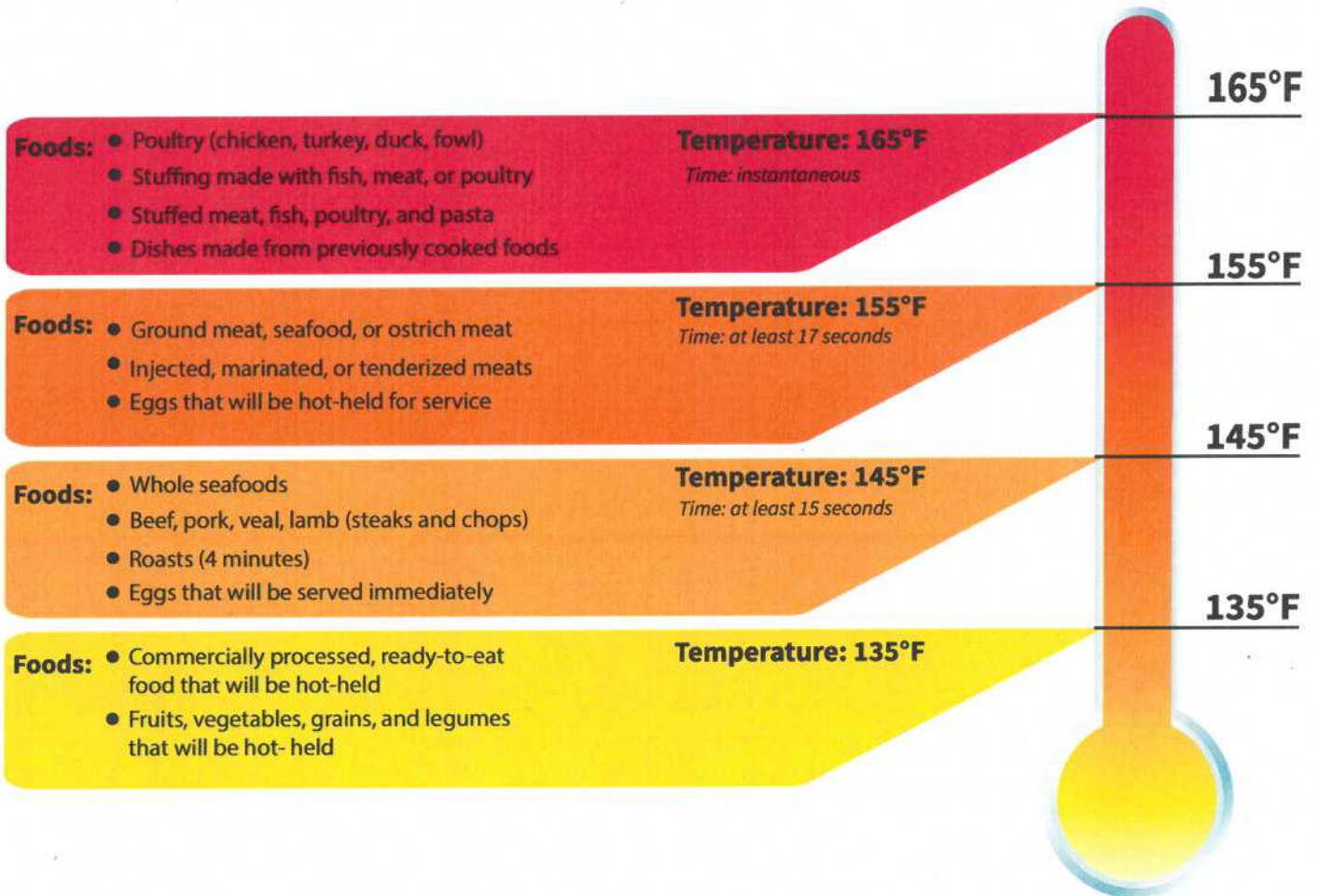
- > All food is from approved suppliers.
- > Manufactured food is in original, sealed, and undamaged packages.
- > Food prepared at retail establishments is labeled with food name, date prepared, major allergens, and the establishment's contact information.

Food Type	Receiving Requirements	Foods to Avoid
Prepared Foods	Cold - 41° or below Hot - 135° F or above Frozen solid	<ul style="list-style-type: none"> ● Foods that are in the danger zone (41°F - 135°F) ● Previously reheated foods ● Previously served foods
Chilled Prepackaged Perishables	41° F or below	<ul style="list-style-type: none"> ● 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	<ul style="list-style-type: none"> ● Raw meat products that are above 41° F ● Frozen foods that are thawed (defrosted)
Whole Produce	Good Condition	<ul style="list-style-type: none"> ● Food that is dirty or has significant decay ● Foods grown without good agricultural practices (Exposed to contamination)
Cut Produce	41° F or below	<ul style="list-style-type: none"> ● Cut produce that is above 41° F ● Color change or decay
Baked Goods	Good Condition	<ul style="list-style-type: none"> ● Moldy or stale products ● Evidence of damaged packaging (mice, rats)
Canned/Boxed Foods	Good Condition	<ul style="list-style-type: none"> ● 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.



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.