



## 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:

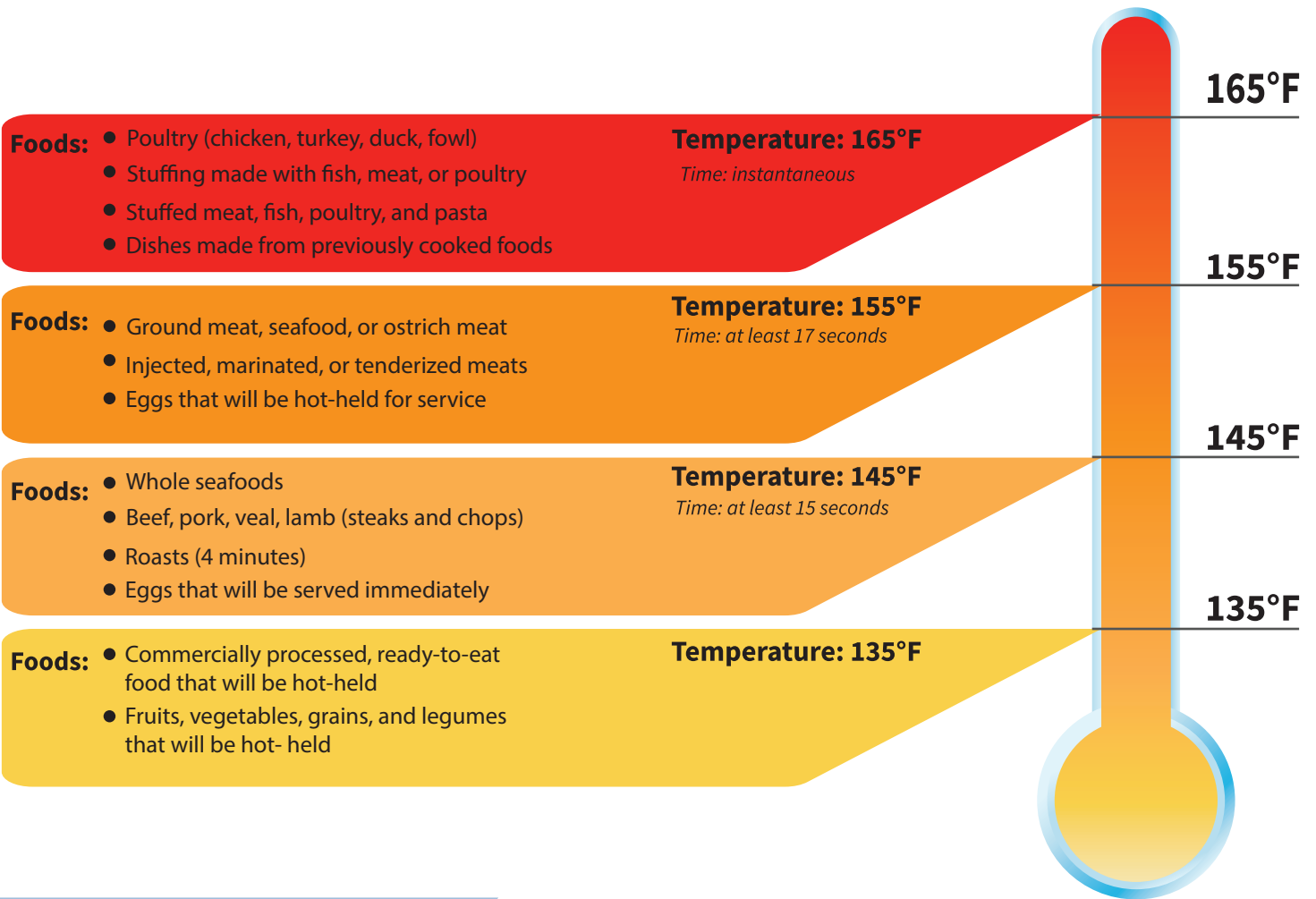
- > All food is from approved suppliers.
- > Manufactured food is in original, sealed, and undamaged packages.
- > Food prepared at retail establishments is labeled with food name, date prepared, major allergens, and the establishment's contact information.

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"> <li>● Foods that are in the danger zone (41°F - 135°F)</li> <li>● Previously reheated foods</li> <li>● Previously served foods</li> </ul>
Chilled Prepackaged Perishables	41° F or below	<ul style="list-style-type: none"> <li>● Foods that are above 41° F</li> <li>● Damaged or bulging packaging</li> <li>● Raw or unpasteurized dairy products and juices</li> </ul>
Raw Meat Poultry, Fish	41° F or below (Unfrozen) Frozen solid	<ul style="list-style-type: none"> <li>● Raw meat products that are above 41° F</li> <li>● Frozen foods that are thawed (defrosted)</li> </ul>
Whole Produce	Good Condition	<ul style="list-style-type: none"> <li>● Food that is dirty or has significant decay</li> <li>● Foods grown without good agricultural practices (Exposed to contamination)</li> </ul>
Cut Produce	41° F or below	<ul style="list-style-type: none"> <li>● Cut produce that is above 41° F</li> <li>● Color change or decay</li> </ul>
Baked Goods	Good Condition	<ul style="list-style-type: none"> <li>● Moldy or stale products</li> <li>● Evidence of damaged packaging (mice, rats)</li> </ul>
Canned/Boxed Foods	Good Condition	<ul style="list-style-type: none"> <li>● Leaking, damaged, or bulging packaging</li> <li>● Open packages</li> <li>● Home-canned products</li> <li>● Packaged products that show evidence of insect or rodent damage or infestation</li> <li>● <b>Expired infant formula</b></li> </ul>



## 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.

\*Disclaimer: Information on this infographic is not attempting to describe a state/local regulation. For further information, please contact the state or local public health authority responsible for food safety.