



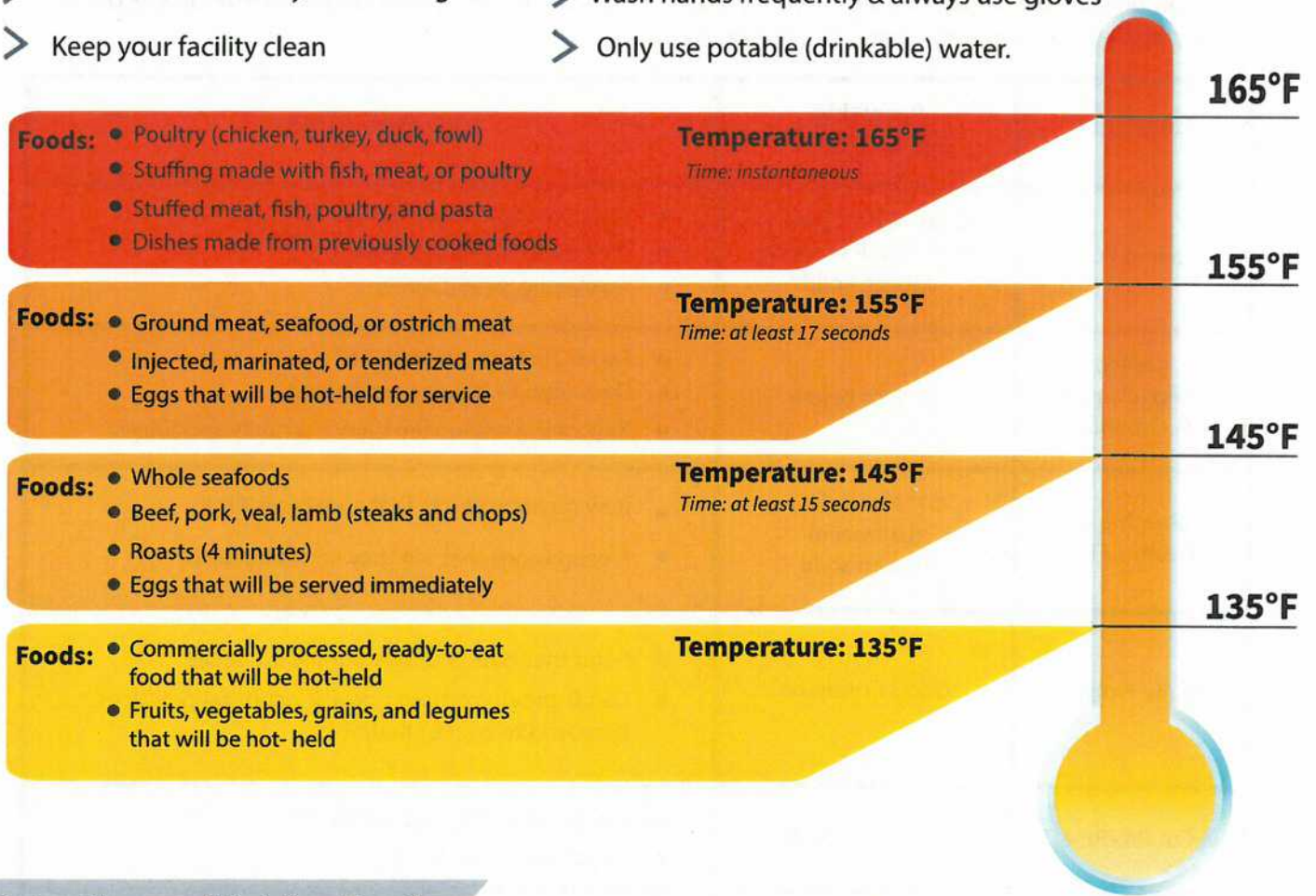
Repackaging Food

If you repackage any food, label it with the food name, date prepared, and major allergens among the ingredients. Do not vacuum pack any food.



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



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