



FOOD SAFETY



Prevent Contamination to Food

Types of common contaminants include:

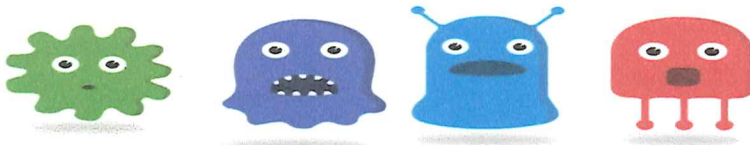
Physical: Wood, metal, glass, paint chips, hair, are physical contaminants.



Chemical: Cleaning chemicals, maintenance chemicals, pest control chemicals, etc.



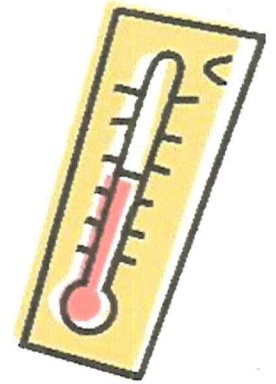
Biological: Bacteria, viruses, fungi, and parasites.



Always wash your hands before, during and after handling food
If you are sick, DO NOT WORK with food
No Smoking, Eating or Drinking in Food Storage Area

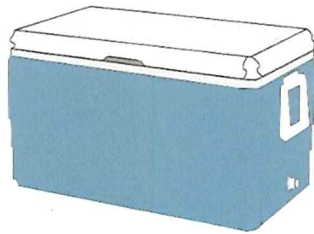


Temperature Control



- Store and transport refrigerated foods at 41°F, or less
- Store and transport frozen food at 0°F
- Store whole produce at 50°F, and cut produce at 41°F, or less
- Maintain a Cool, Clean, Dry, Place for food storage
- All freezers, coolers, and refrigerators must contain a thermometer
- Document temperature readings for your refrigerators and freezers

Picking Up Food from Food Bank



Pickups – trailers -- FOOD MUST BE COVERED

Pest Control: Insects/Rodents



Deny pests entry to the facility:



- Check all doors – windows – vents – pipes holes in walls for good SEALS
- Check all floors and walls for cracks
- Clean up food spills – Immediately
- Eliminate standing water
- Cover all garbage and trash containers



Pest Inspections should be documented at minimum each quarter

Storing and Distribution of Food

Store food and supplies properly.

Store items at least 6 inches off floor.

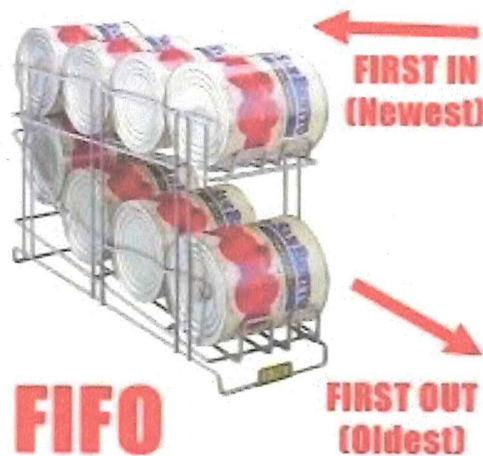
Store items at least 4 inches away from wall.

Store items 2 feet from ceiling

Dispose of garbage and trash quickly – make sure all containers are covered



All food must be label – USDA – GNAP – Regular
All food must be stored in a locked and secure facility



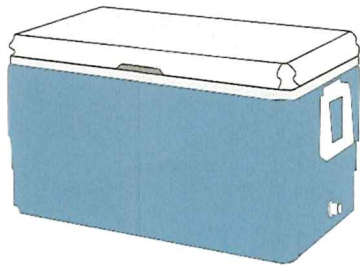
Rotate food to ensure that the oldest food is used first.

First in, First out (FIFO)

Receiving, Storing, & Delivering Food

Make sure the correct temperature

Pickups – trailers -- FOOD MUST BE COVERED



Recalls:

Your Agency should be prepared to handle a food recall or food safety issue

Container Food Safety

All food containers must be labeled and not have the following conditions:

Container is leaking

Container is swollen

Container is cracked

Container is badly dented

Lids are loose or missing

Safety seals are broken or missing

Container is rusty



When in doubt, Throw it out!

Foodborne Illnesses in the U.S.

The Centers for Disease Control (CDC)

“ Each year, roughly 1 in 6 Americans (or 48 million people) get sick, 128,000 are hospitalized, and 3,000 die of foodborne diseases.”

Be sure to adhere to all recalls and/or other food safety concerns as they arise.

These illnesses are preventable – You can help

