



*Ventura County's Food Bank*

A Member of **FEEDING<sup>™</sup>  
AMERICA**

**Agency-Enabled Retail Donations Webinar:**  
**\*NEW\* Mandatory Food Safety Temperature-Control Monitoring**  
**Wednesday, November 14, 2018**  
**6:30pm – 8:00pm**  
**Friday, November 16, 2018**  
**9:30am – 11:00am**

# Agenda

1. **Welcome & Introductions**
2. **Overview of Temperature Control Monitoring**
3. **Receiving Requirements for Refrigerated & Frozen Items**
4. **New Store Poundage/Temperature Log**
5. **Changes in Forms**
6. **Logging & Archiving Requirements**
7. **Temperature & Thermometer Guidelines**
8. **Available Temperature Control Resources**
9. **Q&A/Wrap Up**



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# Overview of Temperature Control Monitoring

- ❑ In order to provide the highest quality products to our clients, we must assure measures are taken to maintain the cold chain, from receipt through distribution.
- ❑ Per the requirement of Feeding America, and as an added level of food safety for your clients, all time/temperature sensitive foods (refrigerated and/or frozen) collected through the Agency Enabled Donation Program MUST have temperatures taken from samples at time of pickup and again at time of delivery/upon return to agency.
- ❑ All agency partners participating in the donation program will be required to sign an Agency-Enabled Contract (NEW), in compliance with Feeding America, FOOD Share, and the Agency-Enabled Donation program. This document will become a part of each partner agency's file.



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# Overview of Temperature Control Monitoring (continued)

- ❑ To assist in this process FOOD Share will provide two free Food Safety Thermometer Blankets and Infrared Food Safety Thermometer (temperature guns) to partner agencies participating in the Agency Enabled Donation Program who regularly pick up time/temperature sensitive foods
- ❑ As with other food safety and program implementation tools that the Food Bank provides, it will be the responsibility of the agency to maintain and safe-keep these items. Additional temp guns will be the responsibility of the agency to provide if needed.



# Receiving Requirements

- ❑ Upon arrival at the donor you must record temperatures from a sample of the products you are picking up with a laser thermometer (temperature gun).
- ❑ A sample is defined as about 2-3% of the total of the product you are picking up. For example; if you are picking up 100 cases of product you should record temperatures from 2-3 of the 100 cases.
- ❑ These temperatures are required to be eventually recorded on the new MEAL CONNECT online reporting system as described earlier.
- ❑ After recording temperatures from the required amount of product you will need to place product in either PASSIVE or ACTIVE temperature maintenance.

# Receiving Requirements - continued

- ❑ **PASSIVE** temperature maintenance can be used when traveling for less than 30 minutes. This can be achieved by using a freezer blanket or insulated cooler. With the use of passive temperature maintenance, the use of ice packs is highly recommended.
- ❑ When traveling for periods more than 30 minutes, **ACTIVE** maintenance must be used. Active maintenance is the use of refrigeration while in transit.
- ❑ Upon arrival at your facility you must again record temperatures from a sample of the products you have picked up. These temperatures should be recorded on the same log used to record donation pick-up temperatures.

# STORE POUNDAGE/TEMPERATURE LOG



NAME OF YOUR ORGANIZATION: ROLLING HILLS CHURCH

ACCT # PA0999-01 MONTH / YEAR: JANUARY 2019

STORE NAME, STREET & CITY		PRODUCT CATEGORY	#POUNDS	PRODUCT SAMPLE (EXAMPLE: CHEESE, YOGURT, FROZEN MEAT, FROZEN ENTRÉE)	TEMPERATURE UPON PICKUP FROM STORE	TEMPERATURE UPON RETURN TO AGENCY
EXAMPLE: Sprouts, Hillcrest – Thousand Oaks						
Store Name	VONS	Bread/Dessert Assorted	75			
Street	AVE DE LAS ARBOLES	Dairy Refrig Assorted	25	YOGURT	36	41
City	THOUSAND OAKS	Deli Refrig Assorted	100	REFRIG MEAT	32	37
DATE OF PICK UP: 1/5/19		Fresh Produce Assorted	150			
		Frozen Product Assorted	50	TAQUITOS	-9	0
DATE RECORDED ON 1/30/19 MEAL CONNECT:		Meat/Fish/Poultry Frozen, Assorted	90	MEAT	-15	-10
Day(s) of the Week Assigned: SAT./ TUES.		Non-Food Dry, Assorted	10	(ex: flowers, seasonal items, etc)		
		Rescue Food Unsorted	5	(ex canned, boxed, packaged dry goods)		
NOTES: Refused two cases of moldy strawberries		TOTAL:	505			

## Poundage Estimates (Based on quantities that would fit into a 9' x 20' Banana Box):

Produce – 40 lbs;

Canned Goods = 45 lbs;

Dairy/Deli=40 lbs;

Frozen Protein = 50lbs;

A gallon of milk weighs 8.5 lbs.

Dry items = 35 lbs

MEAL CONNECT REPORTING LINK: <https://mealconnect.org/login>




# Changes in Forms

Discard the old Community Donations Report Form beginning on 1/1/19

COMMUNITY DONATIONS REPORT		
<p>The national headquarters of Albertsons, Vons, Ralphs, and Panera Bread who are all Feeding America members, have asked for its affiliated foodbanks to obtain the total poundage amounts of donated goods obtained by our approved partner agencies from their stores. To assist them with their request, please record an estimate of the types and amounts of food you collect from Albertsons, Vons, Ralphs, and Panera Bread each month (Ballpark weights are shown at the bottom of the report.) You can return this form by email to <a href="mailto:pcastro@foodshare.com">pcastro@foodshare.com</a>, by fax to (805) 604-1542, attaching it with your monthly report, or in person. The information for our county will be sent to the national headquarters of these stores, and we will send a note of appreciation for the donations local stores are providing to our member agencies. We <b>THANK YOU</b> for your time and the information that shows how local donations strengthen your programs and greatly benefit people in need.</p>		
Name of Agency:	Account #:	
MONTH/YEAR:		
RETAIL DONOR:		PICKED UP BY
CONTACT:		
ADDRESS:		
GOODS RECEIVED	Estimated Pounds	Pick-Up Days
Bread		
Dairy and Deli		
Rescued Food (Pasta, canned food, grocery items)		
Produce		
Frozen Protein (Meats or Fish)		
OTHER:		
TOTAL:		
RETAIL DONOR:		PICKED UP BY
CONTACT:		
ADDRESS:		
GOODS RECEIVED	Estimated Pounds	Pick-Up Days
Bread		
Dairy and Deli		
Rescued Food (Pasta, canned food, grocery items)		
Produce		
Frozen Protein (Meats or Fish)		
OTHER:		
TOTAL:		

- Record of Cold Box Temperatures Form is to be kept on agency site and completed each day for every cooler unit that contains product



**AGENCY ON-SITE RECORD OF COLD BOX TEMPERATURES**

Refrigerator # \_\_\_\_\_ or Freezer # \_\_\_\_\_

Date	Refrigerator	Freezer	FOOD Share Warehouse Product	Date	Refrigerator	Freezer	FOOD Share Warehouse Product

\*\*\*To be kept on file for 3 years

Food Storage Recommended Temperatures:

Refrigerated = 32-40 degrees

Frozen = 0 degrees or below



# Logging & Archiving Requirements

- ❑ Store temperatures **MUST** be recorded on a temperature log: **ONCE** at the time of donor pick up and **AGAIN** upon delivery to agency storage beginning on 1/1/19.
- ❑ If hard copy temperature logs are initially being used by the person picking up a store donation, these must be reported on MEAL CONNECT by month's end.
- ❑ On-site agency temperature logs kept on each agency's cooling unit(s) must be produced for inspection upon agency site visit.
- ❑ Donations that are not sensitive to time/temperature control (Bakery, Dry Goods, Produce) do not require temperature monitoring and/or temperature logs.



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# Temperature & Thermometer Guidelines

## REFRIGERATED PRODUCTS:

Uncut produce	<60 degrees F
Cut or Sliced Produce	<41 degrees F
Eggs	<41 degrees F
Milk	<41 degrees F
Yogurt	<41 degrees F
Meats	<41 degrees F
Misc. Deli/Prepared/Dairy Items	<41 degrees F

## FROZEN PRODUCTS:

All frozen products should be received at or below 0 degrees F. All product should be frozen solid. Fish and shellfish product should be provided in separate packaging.

**\*\*PLEASE NOTE\*\*** PRODUCT THAT FALLS OUTSIDE OF TEMPERATURE GUIDELINES MUST BE DESTROYED FOR OPTIMAL FOOD SAFETY.



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# Temperature & Thermometer Guidelines - continued

## Thermometer Guidelines

- ❑ Infrared thermometers have an accuracy of +/- 2 degrees. When taking your temperatures for the products you are receiving, please allow for this variance in temperature.
- ❑ When using infrared thermometers, you will need to take temperatures from about 6" away from product.
- ❑ You will need to try and avoid shiny surfaces if possible because these surfaces tend to give a false-high reading.
- ❑ Infrared thermometers only take surface temperatures, so whenever possible you will need to take temperatures from the product itself that is inside the box as opposed to temping the outside of the box itself.
- ❑ Infrared thermometer temperature verification should be performed at least once/year using the Ice Water Method (temp should read 32 degrees F, +/- 2 degrees).



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# Dairy Products





# Frozen Meat



# Available Temperature Control Resources

- ❑ Freezer Blanket
- ❑ Infrared Food Safety Thermometer Gun
- ❑ Refrigerator/Freezer Thermometers
- ❑ Food Safety Training/Classes
- ❑ Poundage/Temperature Log Template Sheet
- ❑ On-site Agency Record of Cold Box Temperatures Log Sheet
- ❑ Reference Materials and Program Guidelines



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# Thank You!

**For questions or more information, please contact:**

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