

Food Share Agency Partner Temperature Check / Log Requirement effective December 31, 2018

Who is impacted? All Food Share Agency Partners that pick-up donations directly at a retail food rescue donor store.

What is changing? Currently, freezer blankets or coolers with ice packs are the materials required for transporting Food Rescue product. As part of the current Feeding America contract, **an additional requirement to check and log sample temperatures of refrigerated and frozen donations will be required at the point of collection at the retailer and at the point of delivery at your program site as of December 31, 2018.**

Why is this changing? Food safety is important to all of us to ensure the health of our clients. Proper transportation and temperature is critical to maintain food safety. Because foodborne illness is a serious issue, Food Share is committed to providing support and has resources available to Partner agencies regarding food safety. This change brings us all into compliance with current Feeding America requirements.

What are the new requirements?

Safe Transport REQUIREMENTS: Retail Food Rescue Agency Pick-up

- Use of Passive or Active Temperature Control Device based on travel distance:**
 - Less than 30 minutes, use a freezer blanket or cooler with ice packs.
 - Longer than 30 minutes, use a refrigerated truck.
- Track and Log sample temperatures to ensure that refrigerated/freezer items are transported safely and for best quality:**
 - A **sample temperature reading** is required for all frozen and refrigerated product. A sample consists of one box per department per visit.
 - Temperatures should be taken both at points of collection at the store and arrival at your destination/agency.
 - Temperatures should be written down and/or recorded into the new MEAL CONNECT program.
 - If the temperature upon pickup at the retailer or drop-off at the agency is too high (see guidelines below), you will need to make note of your actions taken.



Next steps - what does this mean for you?





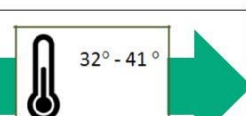

Attend Safe Food Transport Workshop for Retail Food Rescue Agency Pick-up: Your program is responsible for having one person complete the training and complete any necessary steps for documentation.

Acquire Proper Equipment: To properly adhere to these new requirements, all agencies must acquire and use proper transport and temperature equipment. Each Partner Agency will be responsible for purchasing these items if needed.

- i **Freezer Blankets (if needed):** Some Freezer Blankets requiring a deposit may be available from FOOD Share
- Infrared Thermometers:** FOOD Share will be stocking a limited supply of Infrared Thermometers and have some available that will require an agreement of a deposit but if none are available, Feeding America recommends the following vendor: <http://www.thermoworks.com/products/ir/>

Temperature Guidelines:

Please follow the temperature guidelines below for collections at the retailer and at your program site. **A sample temperature reading is required all frozen and refrigerated product. A sample consists of one box per department per visit.**

	If temperature is:	When it is collected at the store:	When it is received at your site:
Frozen Product		Suitable for consumption	Suitable for consumption
		-Do not collect. Alert Store Staff and FOOD Share Food Rescue staff. -Make notation and record on MEAL CONNECT online reporting system	-Do not refreeze -Refrigerate -Check for quality -Distribute within 48 hours
		-Do not collect. Alert Store Staff and FOOD Share Food Rescue staff. -Make notation and record on MEAL CONNECT online reporting system	Dispose
Refrigerated Product (includes cut produce)		Suitable for consumption	Suitable for consumption
		Suitable for consumption	Suitable for consumption
		-Do not collect. Alert Store Staff and FOOD Share Food Rescue staff. -Make notation and record on MEAL CONNECT online reporting system	Dispose

