

Safe Food Transport

Basic training required by Feeding America



second harvest
HEARTLAND®

Overview

- How Are We Protected?
- Understanding Your Responsibility
- Three Critical Elements
- Additional Resources



How are we protected?

Agency
Partnership
+
Food Rescue
Agreements

The Bill Emerson
Good Samaritan
Food Donation
Act of 1996

Safe Transport
Training

Understand Your Responsibilities



The agency must develop and implement practices that ensure three critical elements:

Vehicles + Equipment

- Sanitary Condition
- Good working order
- Free of contamination

Before

Operations + Practices

- Loaded, transported, and delivered under adequate temperature control to ensure food safety

During

Temperature Logging

- Temperatures are logged
- Records retained for a period of 12 months

After



Vehicles and Transportation Equipment

Food Contaminants

- Physical
- Chemical
- Microbiological

Personal Hygiene

- Illness
- Soiled clothing and gloves
- Soiled arms and hands



Pests

- Protect vehicles during periods of non-use
- Regularly monitor the environment
- Discourage pest harborage by removing nesting material and food



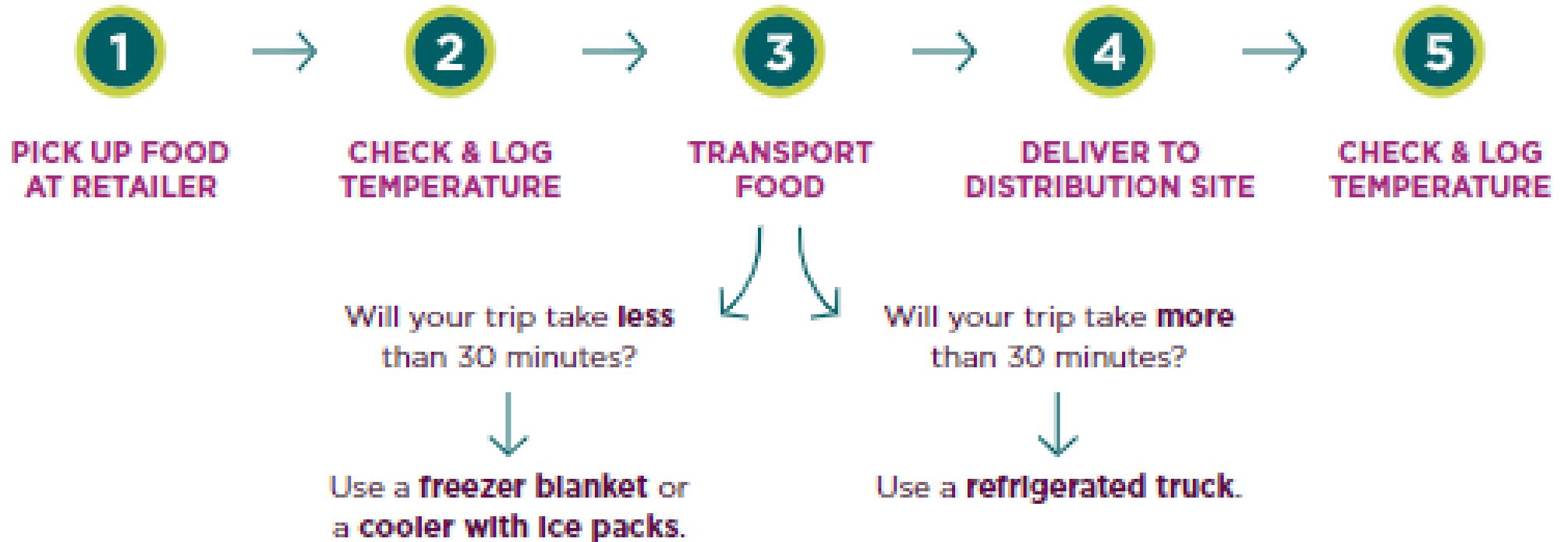
Transportation Operations and Practices

Temperature Control for Safety

- Meat, poultry, fish and other foods of animal origin, such as dairy
- Raw seed sprouts
- Cooked or otherwise processed foods of plant origin
 - Melons, salads, fresh salsa, meat substitutes



Transporting TCS Foods Safely



Temperature Logging

Temping TCS Food

- Aim the thermometer at solid food, if possible, instead of packaging
- Record one reading per pallet or category of TCS food



Frozen Product

- Frozen product with a temperature lower than 32° is suitable for consumption.
- Product higher than 41° should be refused at the collection site.
- Meat that is rock hard when pressed with your thumb is within a safe temperature.

FROZEN PRODUCT		
IF THE TEMP IS	WHEN IT'S COLLECTED AT YOUR STORE	WHEN IT'S RECEIVED AT YOUR SITE
 <p>Lower than 32°F</p>	 <p>Suitable for consumption.</p>	 <p>Suitable for consumption.</p>
 <p>32°F – 41°F</p>	 <p>Do not collect. Alert store staff and Second Harvest Heartland Food Rescue Staff.</p> <p>Leave behind a "Donation Left Behind" sheet at the store.</p>	 <ul style="list-style-type: none"> • Do not refreeze. • Refrigerate. • Check for quality. • Distribute within 48 hrs.
 <p>Higher than 41°F</p>	 <p>Do not collect. Alert store staff and Second Harvest Heartland Food Rescue Staff.</p> <p>Leave behind a "Donation Left Behind" sheet at the store.</p>	 <p>Dispose.</p>

Refrigerated Product

- If TCS product is higher than 41° at the time of collection, do not accept it.

REFRIGERATED PRODUCT		
IF THE TEMP IS	WHEN IT'S COLLECTED AT YOUR STORE	WHEN IT'S RECEIVED AT YOUR SITE
 Lower than 32°F	✓ Suitable for consumption.	✓ Suitable for consumption.
 32°F - 41°F	✓ Suitable for consumption.	✓ Suitable for consumption.
 Higher than 41°F	✗ Do not collect. Alert store staff and Second Harvest Heartland Food Rescue Staff. Leave behind a "Donation Left Behind" sheet at the store.	✗ Dispose.

In Summary

We are all responsible for acting in good faith.

- Before
 - Maintain clean vehicles in good working condition
- During
 - Identify TCS foods
 - Follow a safe process at the point of collection and in transit
- After
 - Process efficiently
 - Keep temperature records for your program site visit



Food Rescue Resources

Agency Zone

<https://agencies.2harvest.org/food-rescue>

Agency Customer Service

8:00am-4:00pm

651-209-7900

888-339-3663 (Toll Free)



END
HUNGER
together

