Safe Food Handling for Donation

For Markets, Restaurants and Businesses
Preparing or Serving Food

WHY DONATE FOOD?

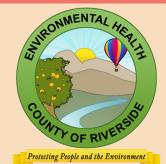
Over 16 million people in California struggle to secure food and YOU can help fill this gap by donating your surplus wholesome food to local nonprofit or charitable hunger relief groups. In addition to helping reduce food insecurities, other benefits include potential tax deductions for your business and lowering the amount of food waste going to the landfills.

YOU ARE PROTECTED

Donors such as yourself are protected under the:

- Federal Bill Emerson Good Samaritan
 Food Donation Act
- California Health and Safety Code, Section 114433

CONTACT US



www.rivcoeh.org • (888) 722-4234

CHECKLIST FOR SAFE HANDLING

- □ Keep cold food refrigerated at 41°F or below and frozen foods at 32°F or below.
- ☐ If possible, freeze food before donating.
- ☐ Always examine food for signs of decay, spoilage, mold or unusual or foul odors.
- ☐ Label, package and store food products separately to prevent cross contamination.
- ☐ Never donate items that have been thawed and refrozen.
- ☐ Never donate items that have been cooked, cooled and reheated.
- ☐ Keep packaged items in their original packaging.
- Examine canned and dry packaged food for tears, holes, dents, broken seals, infestation and spoilage.

EXPIRATION DATE GUIDELINES

FOOD I

DO NOT DONATE AFTER



YOGURT
SOFT CHEESE
HARD CHEESE
LUNCHEON MEAT
POWDERED MILK
EGGS
DRY CFREAL

FOOD IN JARS
CANNED FOODS: ACIDIC (TOMATO PRODUCTS)
CANNED FOODS: NON-ACIDIC
BREAD PRODUCTS
RICE/PASTA (DRY)

4-7 DAYS PAST STAMPED DATE
7-10 DAYS PAST STAMPED DATE
1 WEEK PAST STAMPED DATE
3-4 WEEKS PAST STAMPED DATE
4-6 DAYS PAST STAMPED DATE IF UNOPENED
6 MONTHS PAST DATE IF REFRIGERATED
3-5 WEEKS PAST STAMPED DATE
6-12 MONTHS PAST DATE IF UNOPENED
12 MONTHS PAST STAMPED DATE
12 MONTHS PAST STAMPED DATE
3 YEARS PAST STAMPED DATE
7 DAYS PAST DATE IF REFRIGERATED AT FIRST
12 MONTHS PAST STAMPED DATE

DONATION SAFETY MEASURES

- Businesses that wish to donate food must have a public health permit.
- Foods that have been previously served to a consumer cannot be donated.
- Donated foods should be immediately served and consumed if an organized event or charitable organization does not operate under a public health permit.
- Food must be protected from potential contamination at all times through the use of sanitary, food-grade containers, and by ensuring that transport vehicles are clean and free of vermin.

HANDLING POTENTIALLY HAZARDOUS FOOD

- Prior to donation and transport, cold foods must be kept in the safe temperature range of 41°F or below, hot foods at 135°F or above, and frozen foods at 32°F or below.
- When a refrigerated vehicle is not available, the food items should be labeled "Process Immediately" and must not be out of the safe temperature zone for more than 2 hours, otherwise foods should be held below 41°F while in transport.
- Temperature should be checked using a thermometer to ensure food designated for donation has the proper temperatures prior to transport.
- Donations consisting of Non-Potentially Hazardous Foods can be delivered anytime with no requirement for temperature controls or time in transit.