

Food Safety for Donated Foods!

Do not accept the following food items:

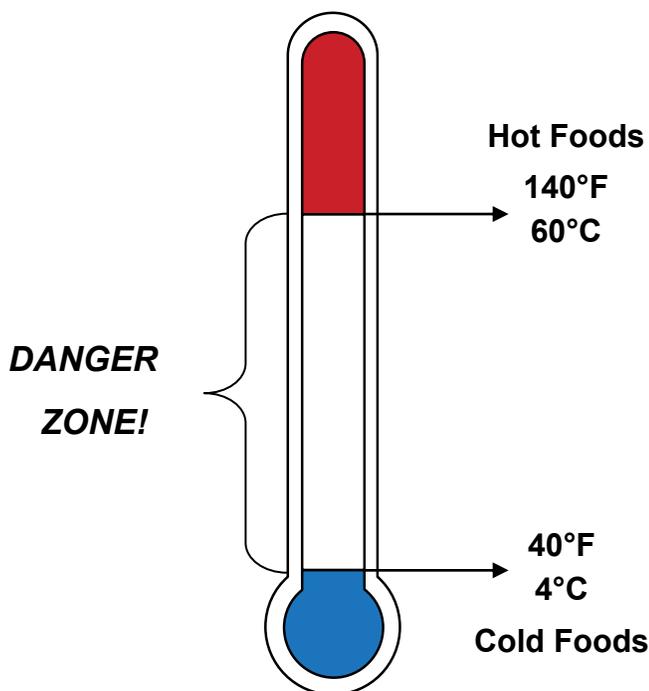
- ◆ Foods prepared at home.
All foods must be from an inspected kitchen/kitchen facility.
- ◆ Canned foods from a home kitchen such as jams, jellies, fruit, vegetables and combination foods.
- ◆ Un-inspected meat such as wild game or wild caught fish.
- ◆ Ungraded or cracked eggs.
- ◆ Foods that have been temperature abused.

Transporting foods safely:

Vehicles used to transport food should be maintained in a clean and sanitary condition to protect food from contamination. Keep all foods covered. Use clean containers/packaging for transporting (e.g., boxes for canned or jarred food).



PROPER HOLDING TEMPERATURES



KEEP HOT FOODS HOT:

Follow These tips to make sure that foods are kept hot:

- Use thermoses or special equipment designed to hold foods hot.
- Use thermometers to monitor temperatures and ensure that foods never enter into the temperature danger zone.

KEEP COLD FOODS COLD:

Follow These tips to make sure that foods that need to be refrigerated are kept cold:

- Coolers packed with ice packs or a bed of ice can be used to transport food products.
- Use a thermometer to monitor temperatures.

Donated foods can be placed into categories to determine their risk.

Risk increases with each category.

CATEGORY 1 to CATEGORY 5



———— INCREASING RISK —————>

1. Non-perishable Foods
2. Low Hazard Perishable Foods
3. Potentially Hazardous Foods
4. Prepared/Cooked Foods
5. High Hazard Foods

See risk ratings on next page...



The following categories can be used to provide guidance on what products should be accepted or rejected.

CATEGORY 1: Non-perishable Foods

This category includes foods that do not require refrigeration. For example, canned or bottled goods and dry goods such as flour, sugar, pasta and grains.

ACCEPT

- ✓ Products in original packaging.
- ✓ Bulk foods re-portioned into bags at an inspected facility.
- ★ If safety of cans or jars is in question, call the health unit for advice!

REJECT !

- ✗ Damaged cans (dents, bulges, damaged seams), missing labels.
- ✗ Packages that are ruptured, leaking and no longer intact.
- ✗ Expiry dates have passed on a product.
- ✗ Bulk food products with signs of rodent/insect infestation or contamination.

CATEGORY 2: Low Hazard Perishable Foods

Low hazard perishable foods include foods such as fruits, vegetables, baked goods, pastries (without cream fillings), prepared batter and dough mixtures. Extra care must be taken for fruits or vegetables that have been peeled, sliced or cut.

ACCEPT

- ✓ Whole, fresh produce should be packaged in bags or boxes.
- ★ Ensure that adequate refrigeration is available for perishable foods!

REJECT !

- ✗ Foods not properly refrigerated. Peeled, diced and cut vegetables and fruit must be refrigerated.
- ✗ Fruits and vegetables that have signs of decay or rot.

CATEGORY 3: Potentially Hazardous Foods

This group of foods must be kept at a temperature less than 4°C (40°F). Potentially hazardous foods include dairy products, eggs and egg products, tofu products, meat and meat products.

ACCEPT

- ✓ Fresh meat, poultry, eggs, seafood and deli meat in original packaging held at 4°C.
- ✓ Frozen meat, poultry, seafood and deli meat in original packaging held at -18°C (0°F).
- ✓ Milk and milk products (such as cheeses, yogurt etc.) must be in original unopened packaging and must be pasteurized. Milk and milk products must be stored at 4°C (40°F) or frozen -18°C (0°F) and distributed in original packaging.

REJECT !

- ✗ Uninspected meat such as hunted game or wild caught fish and products.
- ✗ Strong off odours, discolouration, thawed out meat, poultry or fish, or thawed out and refrozen meat, poultry or fish.
- ✗ Ungraded eggs or cracked eggs.
- ✗ Vacuum packaged fresh fish.
- ★ Large cuts of meat or whole animals may be received but further processing must be done in an inspected facility.

CATEGORY 4: Prepared/Cooked Foods

This category may include food products that have been prepared at an **inspected kitchen facility** and the food products have **not** been partially consumed.

ONLY ACCEPT PREPARED/COOKED FOODS IF THEY MEET THE FOLLOWING CRITERIA:

- ✓ Foods prepared in an inspected facility. And, the food product has not been partially consumed or served.
- ✓ Foods that have been cooked to proper internal temperatures.
- ✓ Food must be clearly identified by labeling.
- ✓ Foods must be at the following temperatures until served or given away:
 - at or below 4°C (40°F) (refrigerated)
 - at or below -18°C (0°F) (frozen)
 - at or above 60°C (140°F) (hot hold)
- ✓ Foods must be packaged in food safe containers/packaging

CATEGORY 5: High Hazard Foods

These are food products that cannot be accepted for distribution. These foods are at the highest risk because you cannot tell how these food products may have been handled and stored.

REJECT !

- ✗ Home prepared preserves such as jams, jellies, freezer jam etc.
- ✗ Home canned vegetables.
- ✗ Home canned meat/fish or combination products such as pesto.

REJECT !

- ✗ Uninspected meat such as wild game or wild caught fish. Ungraded eggs.
- ✗ Partially consumed foods such as food products from a buffet line or self-serve operation (salad bars etc.)
- ✗ Food products that cannot be identified or source is unknown.