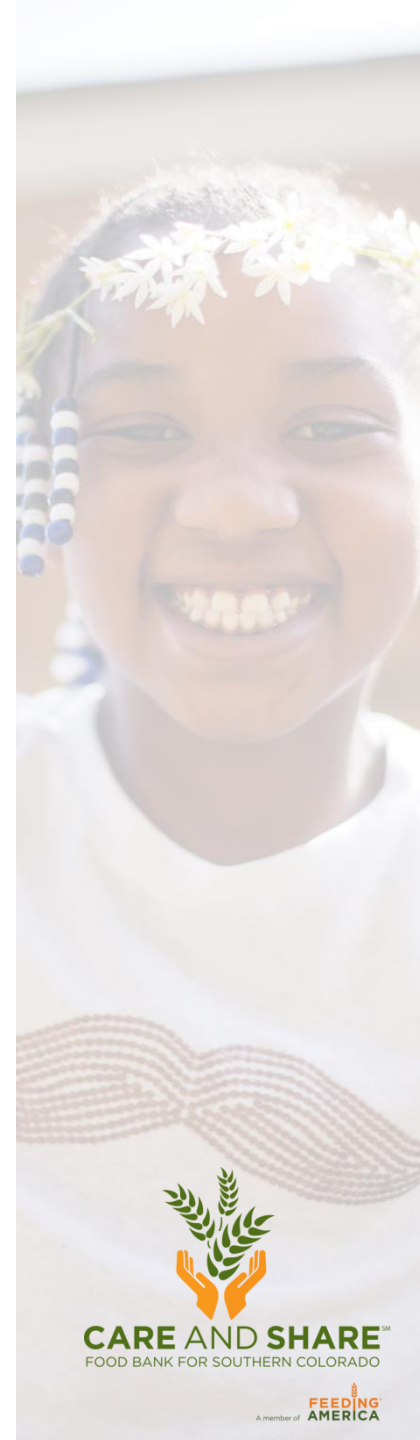


FOOD SAFETY TRAINING



CARE AND SHARE™
FOOD BANK FOR SOUTHERN COLORADO

A member of **FEEDING AMERICA**

YOU WILL LEARN...

- How to safely transport food
- How to receive all food safely
- How to sort food safely
- Which items you can keep
- How to repack food safely
- How to store food safely
- Proper temperatures for storage
- Proper distribution of food
- Pest control



LOADING AND TRANSPORTING FOOD SAFELY

Keep food at safe temperatures in unrefrigerated vehicles.



Use coolers with ice packs or cover food with thermal blankets

Keep travels time to less than 30 minutes

Prevent Contamination



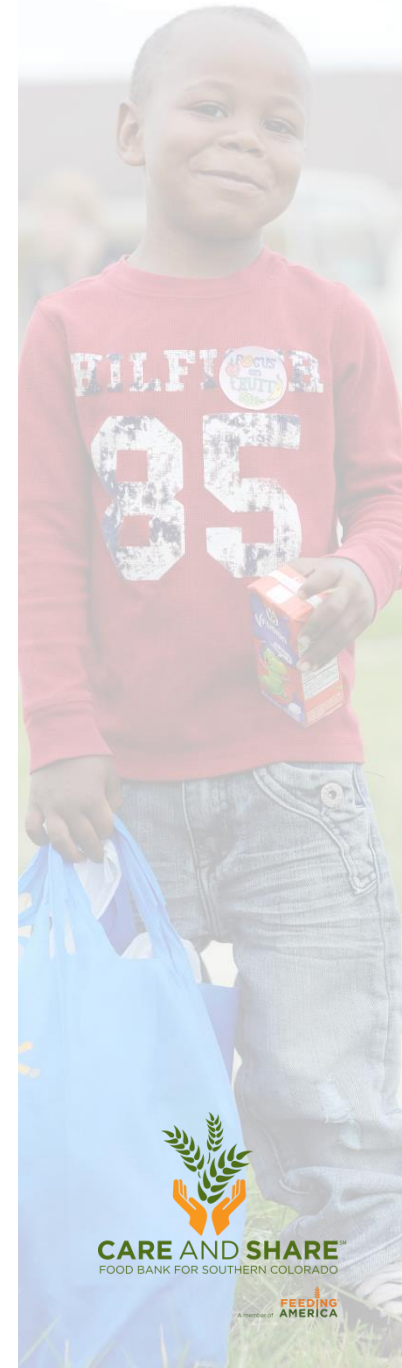
DON'T store raw food over ready-to-eat food



DON'T store allergens over other products



DON'T store chemicals with food products



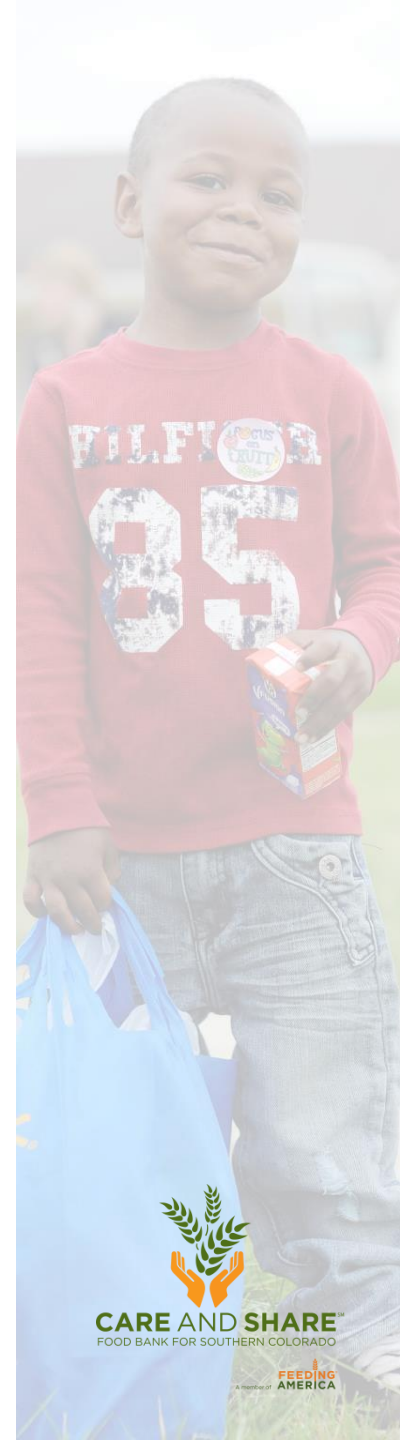
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RECEIVING FOOD



- Check food temperatures after arriving at your destination
- Check all refrigerated and frozen items for spoilage and damage
- Store refrigerated and frozen food in refrigerators and freezers as soon as you can



SORTING FOOD

Discard products if:

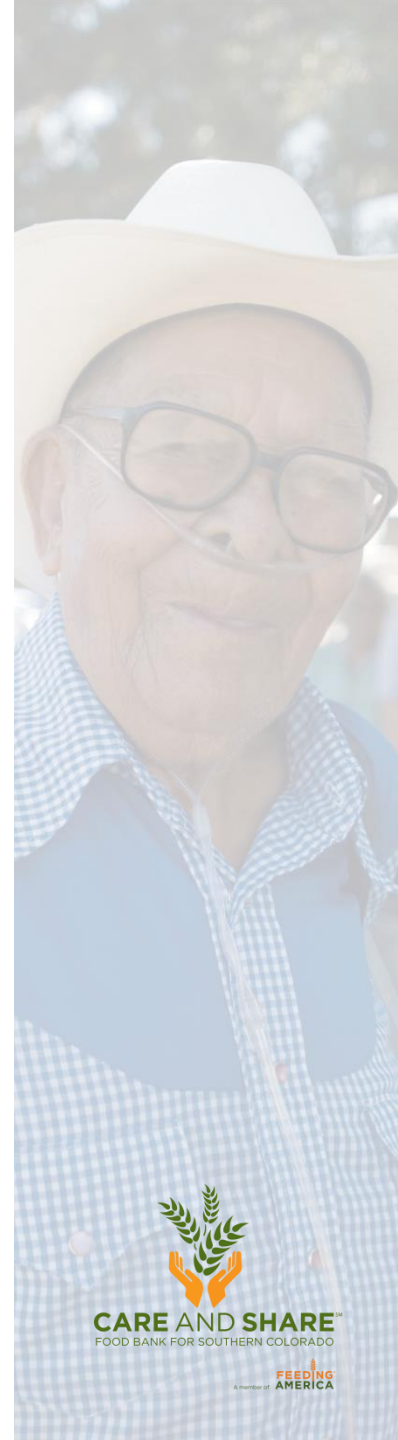
- The seal is pierced
- There is visual evidence of product contamination
- Glass jars with dents on the lids
- Jars with a raised center that may not spring back right after being depressed
- Severely damaged cans when the crease is folded onto itself
- Cans with dents deeper than a thumb nail or with sharp corners
- Cans if the dent is so deep it deforms the end of the can causing it to wobble
- Cans where rust remains after wiping
- Cans with the crease or dent is over a can seam
- Swollen cans

To review a more detail version of the [Sorting Guidelines](#), visit the [Food Safety](#) link on the [Agency Portal](#).



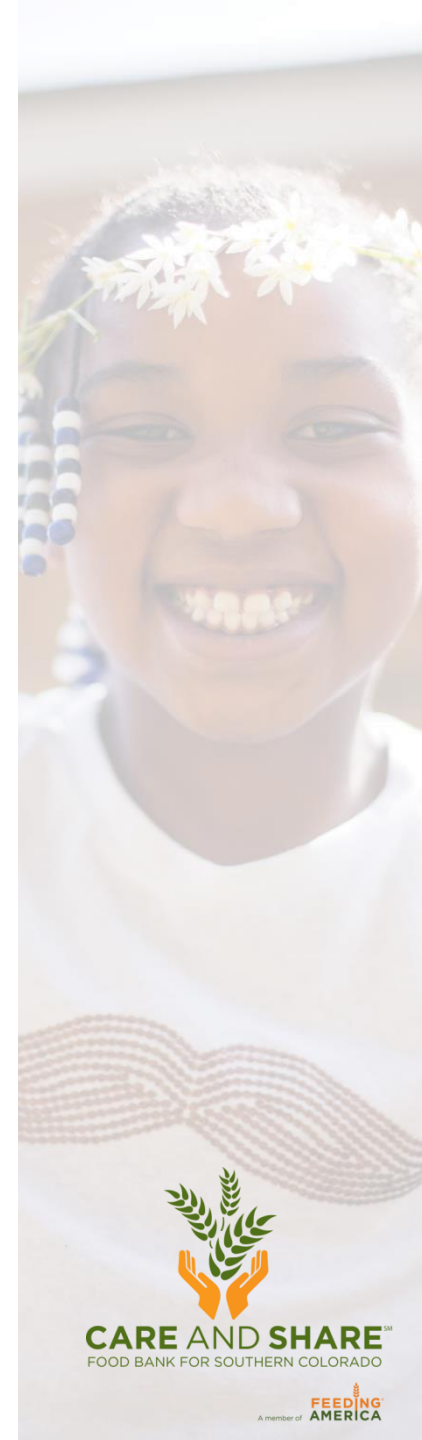
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ITEMS YOU CAN KEEP

- If the seal is slightly damaged but shows no evidence of tampering
- Cans with a flat dent on a seam no more than 1 / 4 inch (unless the dent is tipped inward)
- Pull-top can lids with dents can only be kept if the contents are dried foods with no leakage
- If the band is broken and the pop-up seal is intact
- Produce with some spots, soft areas or bruises is generally safe to use



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REPACKAGING FOOD

Care and Share Food Bank recommends that agencies **DO NOT** repack food items that are not boiled prior to consumption.

Repackaging Policy:

- Agency must have a sanitized workplace for repackaging
- Volunteers must wear gloves and hairnets
- Use new zip-lock bags only
- All individual packages must have:
 - Name of the food in the package
 - Quantity of food
 - Packaging date
 - Copy of nutrition facts label

For a more detailed description of the [repackaging policy](#), visit the Care and Share Food Bank [Agency Portal](#)



SHELF-STABLE FOOD STORAGE

- All food must be stored 4 inches off of the floor and 2 inches away from the wall
- The storage area must be clean and odor free
- All trash cans in the food storage area must have a lid
- All food should be stored with the oldest date in the front with older dates in the back
- Non-food and toxic items (soap, cleaning supplies, etc.) need to be stored separate from the food
- The storage area needs to be secure with limited access



REFRIGERATOR AND FREEZER STORAGE



Top—Ready to eat foods

2nd—Produce

3rd—Raw Fish

4th—Raw Beef & Pork

Bottom—Raw Poultry

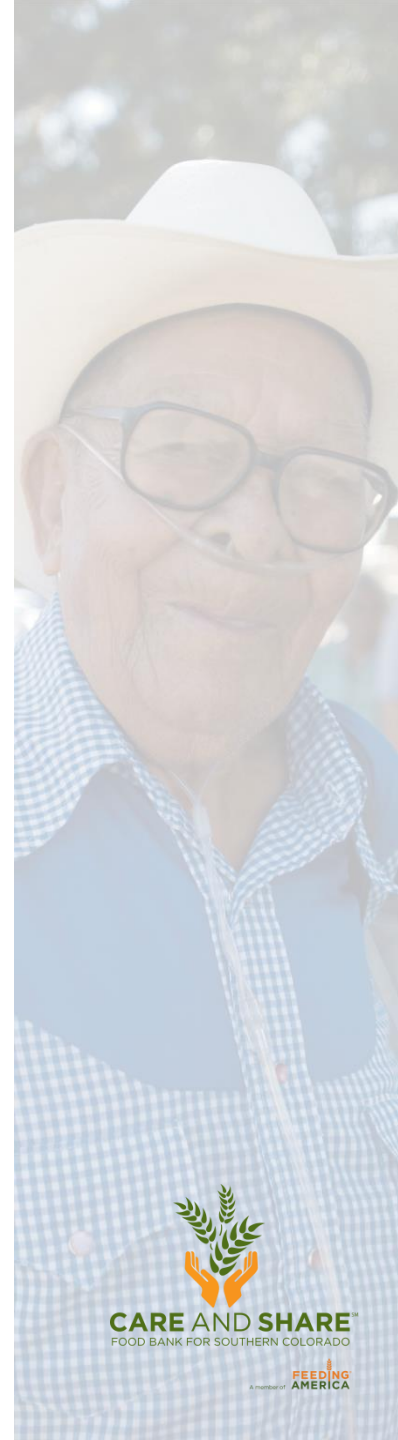
- Each refrigerator and freezer units needs to have a thermometer in it at all times to verify it is in the proper temperature range
- All units need to be clean and odor free
- Units need to have adequate air-flow
- Do not over-fill a unit with too much food
 - Defrost the freezer if there is too much frost build-up
 - Food in units needs to be stored with the oldest date in the front and the newest date in the back.

To avoid cross contamination, follow the order of food in this diagram.

PROPER TEMPERATURES

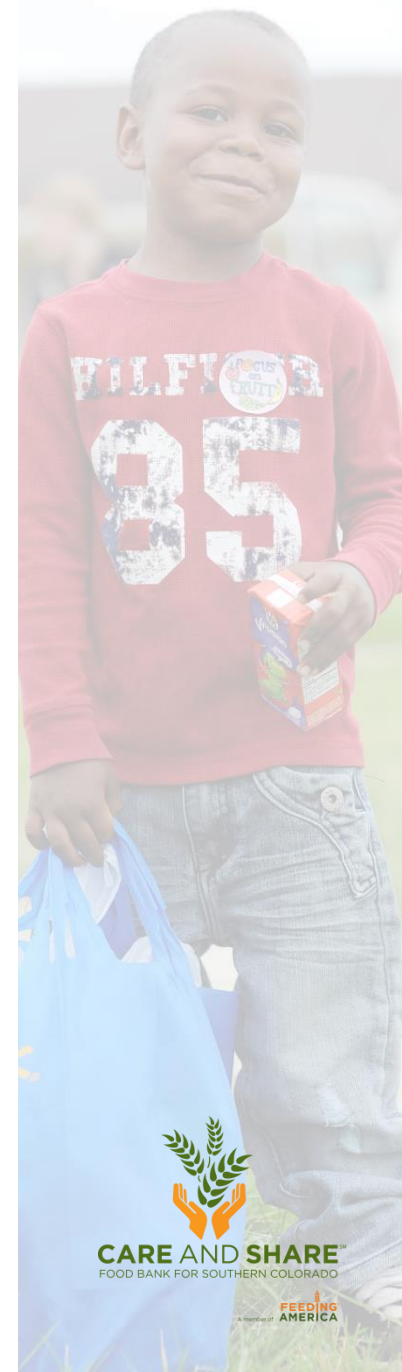
- All food storage should be temperature controlled
 - Refrigerator Units - 32° to 40°
 - Freezer Units – 0° to -10°
 - Storage area – 50° to 70°
- Each food storage area/unit should have the temperature checked and logged weekly

Care and Share Food Bank provides a [Temperature Control Log](#) on the [Agency Portal](#) at [CareandShare.org](#)



DISTRIBUTING FOOD SAFELY

- Do not let clients use bags or containers that show signs of contamination
- Make sure the food is not stored on the floor for any part of the distribution
- Ensure that the food is stored in refrigerator or freezer units until the food is distributed

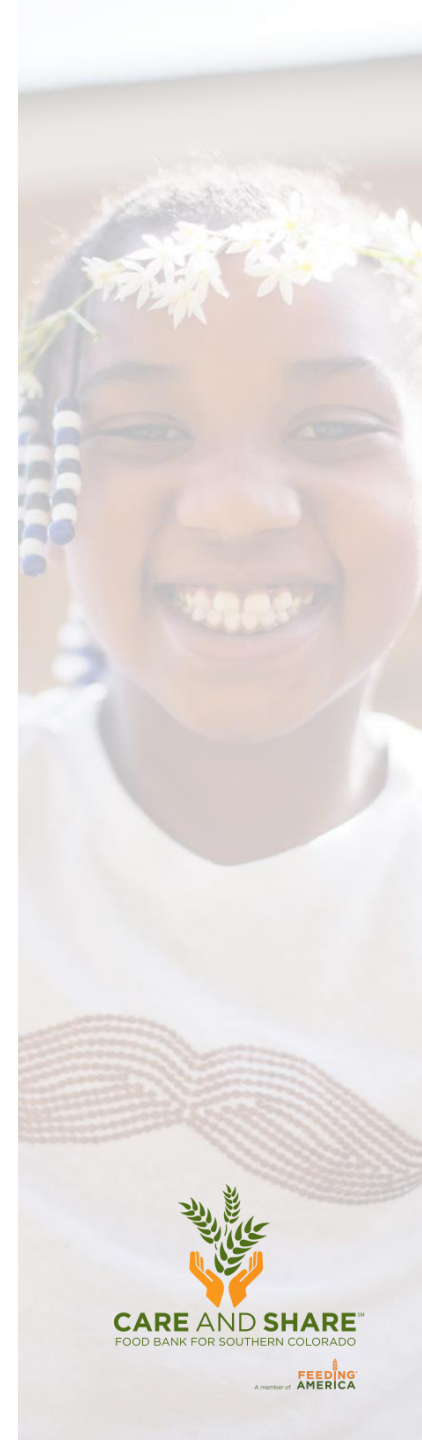


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PEST CONTROL

- Each food storage area needs to be inspected for signs of pests
 - All food storage sites need to keep documentation of the pest control process in place
 - Invoice from a certified pest control company to show a monthly service contract
 - Pest control logs filled out weekly by someone who manages the food storage
-
- Care and Share provides [Pest Control Logs](#) on the [Agency Portal](#)



ADDITIONAL FOOD SAFETY RESOURCES

- [Expiration Date Guide](#) (Excluded for USDA Programs)
- [Cleaning vs. Sanatizing](#)
- [Sorting Produce Guidelines](#)
- [SafeServe Food Safety Certification](#)
- [Fresh Produce Guide](#)
- [Calibrating and Using Infrared Thermometers](#)

All safety documents can be found on the [Food Safety](#) link on the Care and Share [Agency Portal](#).

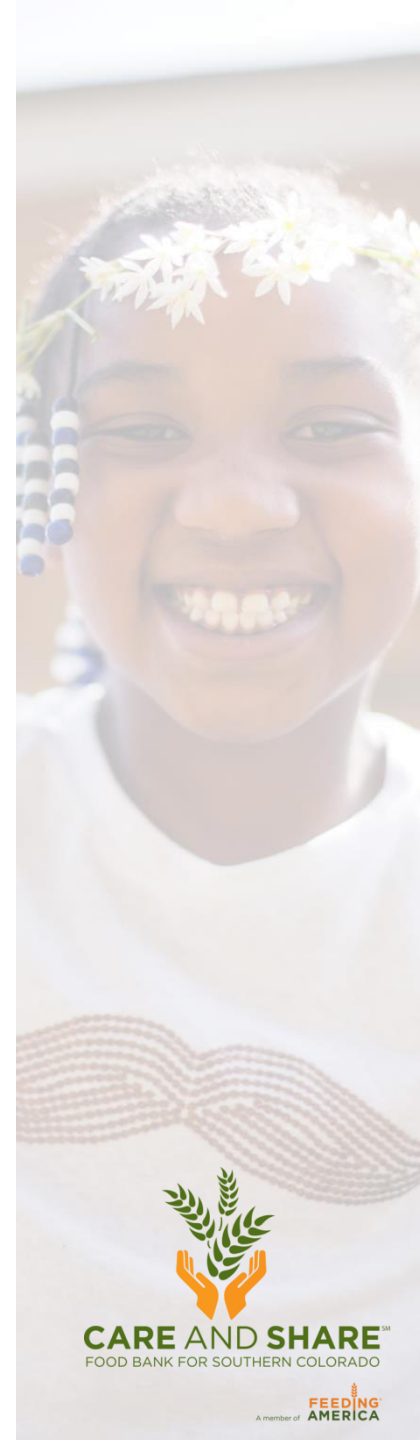


TEST YOUR KNOWLEDGE

To test your knowledge on food safety, click the food safety icon to take a quiz!



Good Luck!



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