

Acceptable Foods to Donate

Products acceptable for donation:

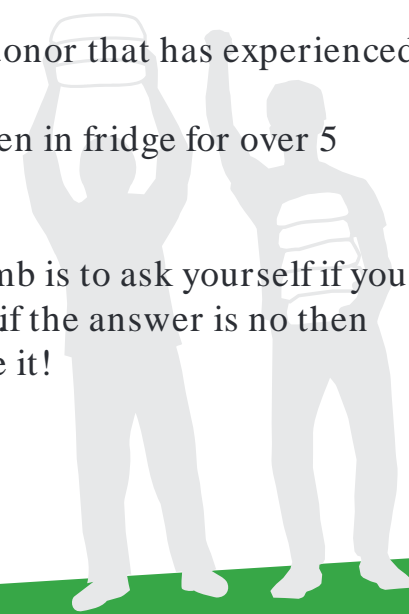
- Unserved prepared entrees, side dishes, and desserts
- Self-serve items from a buffet if approved by your food donor
- Unopened containers of food, beverages, condiments, sauces, and spices
- Fresh produce
- Dairy products
- Fresh chilled or frozen meat

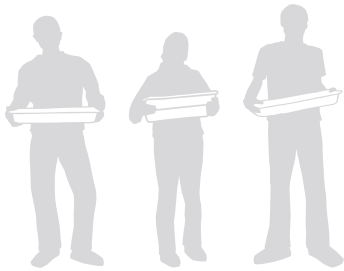


Products NOT acceptable for donation:

- Food that will not make it to the recipient organization's refrigeration within less than two hours in the Temperature Danger Zone (41-135 F)
- Home canned, vacuum-packed or pickled foods
- Perishable foods past a "use by" date, unless frozen
- Foods in sharply dented or rusty cans
- Foods in opened or torn containers exposing the food to potential contamination
- Unpasteurized milk
- Foods with an "off" odor or color
- Foods prepared, cooked, cooled, or reheated at home (except for baked goods that do not need refrigeration)
- Donations from a donor that has experienced a power outage
- Foods that have been in fridge for over 5 days

The best rule of thumb is to ask yourself if you would eat the food..if the answer is no then you shouldn't donate it!





FOOD RECOVERY NETWORK

**FIGHTING WASTE.
FEEDING PEOPLE.**

FOOD RECOVERY NETWORK – HACCP PLAN

UPDATED: 09.03.2013

I) Potential Hazards

A. Biological

1. Bacteria
2. Viruses

B. Physical

1. Hair
2. Dirt/Debris from Transport

II) Critical Control Points (CCP)

A. Temperature of food when received

B. Personal Hygiene

C. Transport Time

D. Temperature of food upon arrival to establishment

E. Preparation of food at establishment

III) Critical Limits

A. Temperature and condition of food when received

1. Food should be removed from hot – Holding at 135°F or above¹
2. Food should be removed from cold – Holding at 41°F or below¹¹
3. Food should be in safe, non-absorbent, leakproof pans
4. Food should be cooked before transport

FOOD RECOVERY NETWORK — HACCP PLAN

B. Personal Hygiene

1. Volunteers need to wash hands before handling food
2. Clean transport vehicles
3. Volunteers are required to wear gloves while handling food
4. Volunteers must have hair pulled back of shoulders or wear a hat/hair net

C. Transport Time

1. Transport shall take no longer than 2 hours total, (including time from removal of holding)

D. Temperature of food upon arrival to establishment

1. If total time for transport (removal of holding-transport), is 2 hours, temperature must be 70°F or below for hot food
2. Cold food must not be above 70°

E. Preparation of food at establishment

1. Establishment should be given instructions on proper reheating techniques.

IV) Monitor Your CCPs

- A. Check temperatures using a clean and sanitized thermometer**
- B. Log temperatures into a chart**
- C. Inspect Vehicle Cleanliness**

V) Identify Corrective Actions

- A. Work with both establishments to ensure safety**
- B. Correct policies/procedures as needed**

VI) Verify that the plan works

VII) Keep records/documentation on file

- A. Keep for 365 days.**





Kitchen and Food Safety Checklist for Students

This resource was developed collaboratively by Bon Appétit Management Company and Food Recovery Network

Personal Hygiene

- If sick, do NOT participate
- Wash hands up to your elbows with warm water and soap and put on gloves before handling food
- Wear long pants, clean clothes, closed-toe non-slip shoes and no jewelry
- Wear a bandage if you have a cut
- Must have hair pulled back off shoulders and wear a hat/hairnet
- Wash hands again and replace gloves after you do any of the following: use the restroom, sneeze, touch your hair, face, clothes or body, handle raw meat or eggs, bus dirty dishes, eat or drink or use cleaning chemicals
- Do not eat, drink, smoke or chew gum near prep or service areas
- Protect food from contaminating items (staples, insects, water drippage, etc.)

Kitchen Safety

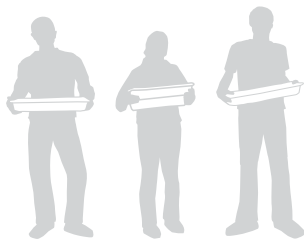
- Stop and knock twice before opening any door to ensure no one gets hit
- Wear slip resistant shoes if possible, be careful not to slip and fall on wet floors
- Communicate: when turning corners or walking behind a person make sure to yell "corner" or "behind"
- Be aware of hot pans, burners, ovens, and surfaces that may be hot
- Never run in the kitchen

Controlling Time and Temperature

- **Make sure food is not between 41°F and 135°F for more than 2 hours max**
- Food from hot line -- Receive and hold at 135°F or above
- Food from cold storage -- Receive and hold at 41°F or below
- Check temperature when receiving using a clean and sanitized thermometer. If food is just barely inside Food Temperature Danger Zone (between 41°F and 135°F, ask a dining services representative to verify that food has not been in Danger Zone for longer than a few minutes).

Transportation

- Use safe, non-absorbent, leak proof pans or reusable containers
- Never put pans full of food on the ground
- Use thermal bags to maintain hot or cold temperature of food; do not mix hot and cold food in the same bag
- Use a clean transport vehicle; food should be isolated and nowhere near cleaning supplies, other chemicals, dirty clothes, trash, etc.
- If ever in doubt about whether these procedures were followed, do not donate the food



Millions of pounds of food and groceries go to waste each year. To encourage companies and organizations to donate healthy food that would otherwise go to waste, they are protected from criminal and civil liability under the Good Samaritan Food Donation Act.

FOOD DONORS ARE PROTECTED FROM LIABILITY

The Federal Bill Emerson Good Samaritan Food Donation Act

On October 1, 1996, President Clinton signed this act to encourage donation of food and grocery products to non-profit organizations for distribution to individuals in need. This law:

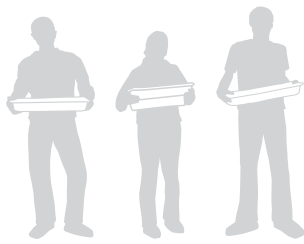
- ➔ Protects you from liability when you donate to a non-profit organization;
- ➔ Protects you from civil and criminal liability should the product donated in good faith later cause harm to the recipient;
- ➔ Standardizes donor liability exposure. You or your legal counsel do not need to investigate liability laws in 50 states; and
- ➔ Sets a floor of “gross negligence” or intentional misconduct for persons who donate grocery products. According to the new law, gross negligence is defined as “voluntary and conscious conduct by a person with knowledge (at the time of conduct) that the conduct is likely to be harmful to the health or well-being of another person.”

Credit: this document was adapted from FeedingAmerica.org





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THE BILL EMERSON FOOD DONATION ACT

One Hundred Fourth Congress of the United States of America

At the Second Session

Begun and held at the City of Washington on Wednesday, the third day of January, one thousand nine hundred and ninety-six.

An Act

To encourage the donation of food and grocery products to nonprofit organizations for distribution to needy individuals by giving the Model Good Samaritan Food Donation Act the full force and effect of law.

Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled,

Section 1. CONVERSION TO PERMANENT LAW OD MODEL GOOD SAMARITAN FOOD DONATION ACT AND TRANSFER OF THAT ACT TO CHILD NUTRITION ACT OF 1966.

(a) Conversion to Permanent Law. -- Title IV of the National and Community Service Act of 1990 is amended --

1. by striking the title heading and sections 401 and 403 (42 U.S.C. 12671 and 12673); and
2. in section 402 (42 U.S.C. 12672) --

(A) in the section heading, by striking "model" and inserting "bill emerson"

(B) in subsection (a), by striking "Good Samaritan" and inserting "Bill Emerson Good Samaritan:"

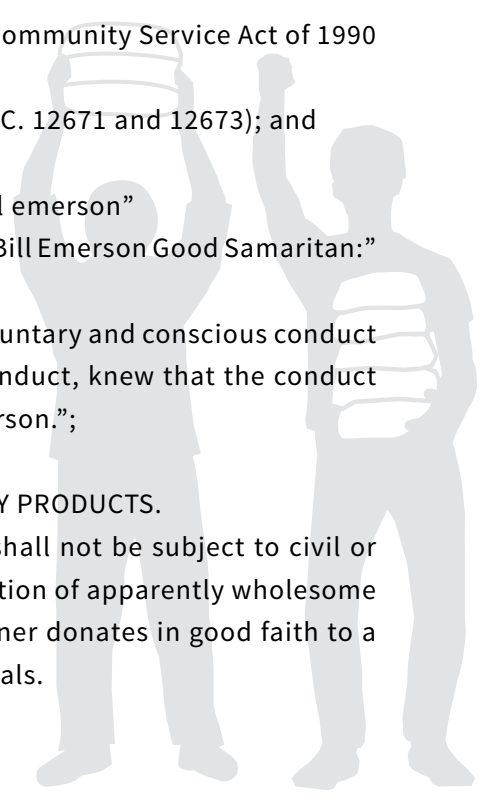
(C) in subsection (b)(7), to read as follows:

"(7) GROSS NEGLIGENCE. -- The term 'gross negligence' means voluntary and conscious conduct (including a failure to act) by a person who, at the time of the conduct, knew that the conduct was likely to be harmful to the health or well-being of another person.";

(D) by striking subsection (c) and inserting the following:

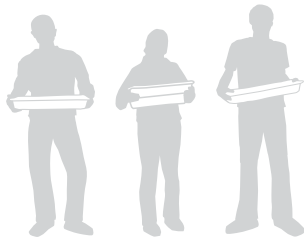
"(c) LIABILITY FOR DAMAGES FROM DONATED FOOD AND GROCERY PRODUCTS.

"(1) LIABILITY OF PERSON OR GLEANER. -- A person or gleaner shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of apparently wholesome food or an apparently fit grocery product that the person or gleaner donates in good faith to a nonprofit organization for ultimate distribution to needy individuals.





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FOOD DONORS ARE PROTECTED FROM LIABILITY

“(2) LIABILITY OF NONPROFIT ORGANIZATION. -- A nonprofit organization shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of apparently wholesome food or an apparently fit grocery product that the nonprofit organization received as a donation in good faith from a person or gleaner for ultimate distribution to needy individuals.

“(3) EXCEPTION. -- Paragraphs (1) and (2) shall not apply to an injury to or death of an ultimate user or recipient of the food or grocery product that results from an act or omission of the person, gleaner or nonprofit organization, as applicable, constituting gross negligence or intentional misconduct.”; and

(E) in subsection (f), by adding at the end the following: “Nothing in this section shall be construed to supersede State or local health regulations.”.

(b) TRANSFER TO CHILD NUTRITION ACT OF 1966. -- Section 402 of the National and Community Service Act of 1990 (42 U.S.C. 12762) (as amended by subsection (a))

1. is transferred from the National and Community Service Act of 1990 to the Child Nutrition Act of 1966;
2. is redesignated as section 22 of the Child Nutrition Act of 1966; and
3. is added at the end of such Act.

(c) CONFORMING AMENDMENT. -- The table of contents for the National and Community Service Act of 1990 is amended by striking the items relating to title IV.

Newt Gingrich
Speaker of the House of Representatives
Strom Thurmond
President of the Senate Pro Tempore
Approved 10/01/96
William J. Clinton
President of the United States
P.L. 104-210

