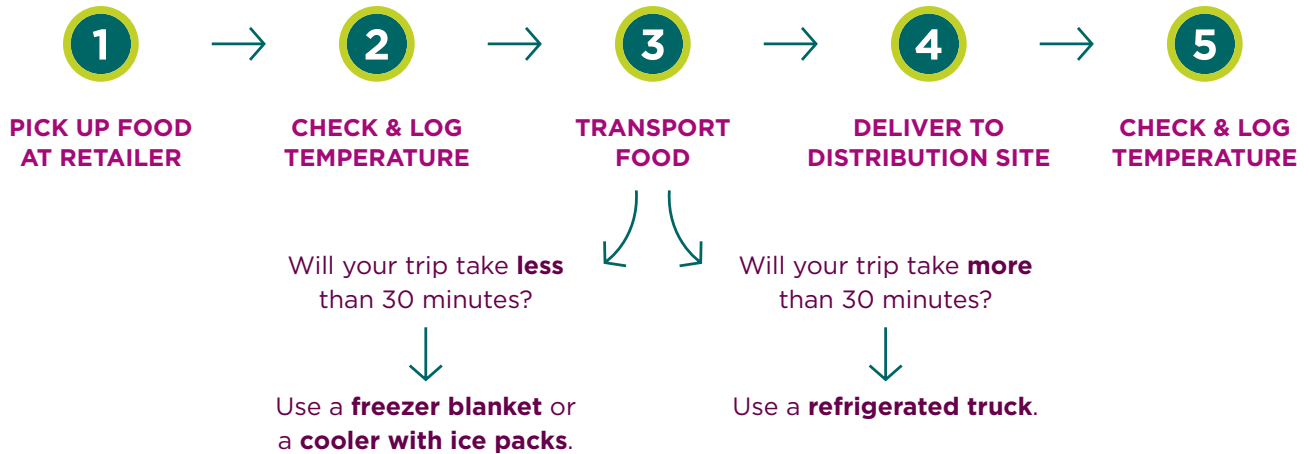


# SAFE FOOD TRANSPORT FOR TEMPERATURE SENSITIVE PRODUCTS



## Use passive or active temperature control devices based on travel distance:

- Shorter than 30 minutes: use a freezer blanket or cooler with ice packs.
- Longer than 30 minutes: use a refrigerated truck.

## Track and log sample temperatures to ensure refrigerated/freezer items are transported safely and for best quality:

- A sample temperature reading is required for all frozen and refrigerated products. One item per department, per visit.
- Temperatures must be recorded at points of collection (at the store upon arrival and at your destination/agency).
- Temperatures must be written down and the logs saved for a year, to be presented at the compliance site visit.
- If the temperature exceeds the limits (see guidelines on next page), make note of your actions taken.



### SAFE FOOD TRANSPORT TRAINING

All food rescue partners are encouraged to watch the [Safe Food Transport](#) webinar. You can access the link in the Food Rescue section of Agency Zone.

### PROPER EQUIPMENT

All agencies must acquire and use proper transport and temperature equipment. Each agency partner will be responsible for sourcing these items. For more information on ordering equipment, please visit the Food Rescue section of Agency Zone.