

Same Day & Mobile Food Distribution Guidance

What type of program are these requirements for? Any distribution that [potentially hazardous food](#) is left outside of refrigeration or freezer before and/or during distribution. Some samples of these programs are Food Outreach, mass distribution, SHARE Program, mobile food shelf, etc.

How do these requirements affect same-day or mobile distributions? Additional steps are required to help ensure that refrigerated and frozen food is safe for distribution. These steps are outlined in [this document](#) and can be found on Agency Zone by visiting here <https://agencies.2harvest.org/food-safety/>. *NOTE: If your program already deploys equipment like coolers or refrigerated vehicles, please review these guidelines for additional support. Contact Agency Relations if you have any questions or want to discuss your current food safety methods.*

[For a full list of all food safety requirements click here](#)

Important requirements that are included in the above guidance you need to be aware of:

- Tools and guidelines for keeping cold food cold
- Monitoring and recording food temperatures (sample temp log attached or [click here](#))
- When to dispose of food items that may no longer be safe

Agency Relations team is available to support you at orders@2harvest.org or 651-209-7990/Toll Free 833-856-0149 with questions or if you need additional support.

Compliance and best practice tips:

- People in charge of food safety and people in leadership roles that provide oversight of staff/volunteers during distributions should review these requirements
- Include these requirements in your food safety training for staff and volunteers. Plan initial training and how you'll provide ongoing and refresher training.
- Consider this a job for staff or volunteers and assign checking and logging temperatures as a task for 1-2 people.
- Infrared thermometers work really well for checking temps on food. We recommend purchasing from Amazon or auto parts stores for the best deal.
- Consider providing clipboard and pens to staff/volunteers to make recording temps easy.
- Freezer blankets can be [purchased from SHH](#) and should cover the entire pallet.
- If your distribution is outside, using tents and shade can help keep cold foods cold longer.
- Take only a little food out at a time or only as needed to avoid it sitting out for too long.
- Tips for consumers are included in the new requirements that you can use as a handout or to provide guidance around food safety.