

Same Day & Mobile Distributions

Food Safety Expectations

What is a “Same Day or Mobile Distribution?” Any distribution where potentially hazardous food is left outside of a refrigerator or freezer unit before and/or during distribution. Additional steps must be taken to make sure that cooler/freezer food is safe for distribution.

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The Bill Emerson Good Samaritan Act

The Bill Emerson Good Samaritan Act ensures that Agency Partners and Second Harvest Heartland are protected from potential liability were someone to become ill from eating food we provided, if we are acting “in good faith.” Good faith means that we are being proactive in managing recalls, meeting standard food safety practices, and ensuring that volunteers and staff are trained in food safety as relevant to the type of food program.

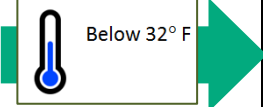
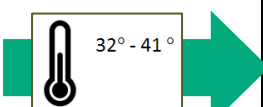
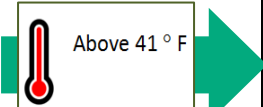
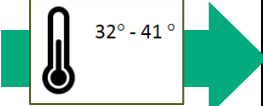
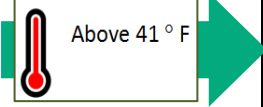
Keeping Cold Food Cold: Cold items should be stored using one of the following temperature controls:

- **Freezer Blankets:**
 - Best for pallets and/or boxes
 - Freezer blanket must cover cold food completely to be effective
 - Tuck corners under or between boxes to avoid air pockets between product and blanket
 - Only uncover product to distribute or temp food
 - For outdoor distributions, keep covered items out of direct sunlight
 - Distribute items from the edges and top first to retain proper temperature
- **Coolers & Icepacks:**
 - Best for miscellaneous packages of perishable foods
 - Icepacks should be placed under and on top of food items
 - Food should be packed close together to avoid air pockets
 - Only open coolers to distribute or temp food; each time the cooler is opened it raises the overall temperature inside
 - For outdoor distributions, keep coolers out of direct sunlight
 - Distribute items from the edges and top first to retain temperature
 - Coolers should be washed and sanitized before the next distribution day
 - It is a best practice to designate some coolers to be used for meat only

Monitoring Food Temperatures:

- Check the temperature of each type of food on arrival, and hourly throughout the distribution
 - Check 2-3 packages or cases of each item to get an average
 - Record the temperatures of each type of food on a temperature log
- Using an infrared thermometer is the recommended method for monitoring food temperatures
 - Infrared thermometers can be purchased here: <http://www.thermoworks.com/products/ir/>
 - How to use an infrared thermometer:
 - Follow the manufacturer's directions for the specific thermometer you are using
 - Infrared thermometers need to be calibrated to verify correct readings. Follow the manufacturer's directions for calibration
 - Please note that infrared thermometers only measure surface temperatures
- If frozen items seem to be no longer solid, check the temperature; dispose of the product if it is above 41 degrees
- Depending on the size of your distribution, one or more staff/volunteers should be designated to monitor food temperatures throughout the distribution

Temperature Zones:

	If temperature is:	
Frozen Product	 Below 32° F	Suitable for distribution
	 32° - 41°	Do not re-freeze. Put into refrigerator and distribute/serve within 2 days.
	 Above 41° F	Dispose
Refrigerated Product (includes cut produce)	 32° - 41°	Suitable for distribution
	 Above 41° F	Dispose

Sample Temperature Log:

		Arrival	Hour 1	Hour 2	Hour 3	Hour 4	Hour 5	Hour 6	Hour 7
Date	Item	Temp/ Initials	Temp/ Initials	Temp/ Initials	Temp/ Initials	Temp/ Initials	Temp/ Initials	Temp/ Initials	Temp/ Initials
10/15/20	Frozen packaged chicken	3°/DW	6°/DW	15°/DW	17°/DW	20°/DW			
10/15/20	Cut Celery	3°/DW	10°/DW	20°/DW	33°/DW	42°/DW Discarded			

When to dispose of Food Items:

- Discard any refrigerated or frozen food that has a temperature of above 41 degrees
- Discard any foods that have been contaminated by raw meat juices

Additional Food Safety Expectations:

- **ALL** food must be up and stored 6 inches off floor and/or ground.
- Pallets of items should stay stacked and wrapped for as long as possible to retain temperature.
- Store meats separate from other perishable items.
- Schedule your delivery and distribution as close together as possible to minimize the amount of time perishable product is outside of proper refrigeration.
- If an item from SHH doesn't have a label, call SHH right away. Do not distribute any item without a label. Whole, unprocessed fruits and vegetables are exempt from this (ex. apples, potatoes).
- SHH highly discourages repacking of bulk items into smaller quantities due to potential food safety risk. Programs interested in repacking should reach out to the city/county health inspector.
- Train all staff/volunteers on safe food handling and temperature recommendations.

Resources:

http://www.fsis.usda.gov/wps/portal/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/barbecue-and-food-safety/CT_Index

http://www.fsis.usda.gov/wps/portal/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/keep-food-safe-food-safety-basics/ct_index

http://www.fsis.usda.gov/wps/portal/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/freezing-and-food-safety/CT_Index

Tips for Consumers:

- Frozen foods that have reached 32 degrees should not be refrozen; they should be cooked and eaten within 2 days
- Plan to take food home as soon as possible and store in the refrigerator
- Thaw foods in one of the following ways:
 - Under cool continuous flowing water
 - Through the cooking process
 - In a microwave as part of the cooking process
 - Under refrigeration at 41°F or below
- Safe internal temperatures for cooking:

Product	Minimum Internal Temperature & Rest Time
Beef, Pork, Veal & Lamb – Ground	160 °F
Beef, Pork, Veal & Lamb – Steaks, chops, roasts	145 °F and allow to rest for at least 3 minutes
Chicken and Turkey – all cuts and types	165 °F
Eggs	160 °F
Fish & Shellfish	145 °F
Leftovers – any precooked food	165 °F