Prepared Food Rescue: Evaluating food temperatures and quality

	If temperature is:	When it is collected at the donor:	When it is received at your site:
Frozen Product	Below 32° F	Safe for collection	Store appropriately
		Transport safely using temp controls	Use within safe food guidelines
	32° - 41 °	Check for quality, decline any items that are not acceptable Let SHH Food Rescue staff know if you declined part of the donation	Check for quality Refrigerate, do not refreeze Use within 48 hours
	Above 41 ° F	Do not accept Let SHH Food Rescue staff know you declined part of the donation	Dispose of product
Refrigerated Product	Below 32° F	Safe for collection Transport safely using temp controls	Store appropriately Use within safe food guidelines
	32° - 41°	Safe for collection Transport safely using temp controls	Store appropriately Use within safe food guidelines
	Above 41 ° F	Do not accept Let SHH Food Rescue staff know you declined part of the donation	Dispose of product

