Safe Transport Requirements

Safe Transport REQUIREMENTS for Retail Food Rescue Agency Collection

- Use of Passive or Active Temperature Control Device 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 product. A sample consists of one item per department per visit.
  - Temperatures must be recorded at points of collection at the store upon arrival at your destination/agency.
  - Temperatures must be written down and the logs saved for a year, to be presented at the monitoring site visit.
  - If the temperature upon collection at the retailer or arrival at the distribution site exceeds temperature limits (see guidelines on next page), you will need to make note of your actions taken.

All Food Rescue Agency Partners Must:

- View Safe Food Transport Webinar for Retail Food Rescue Agency Collection: The training webinar, including more information on how to take and track temperatures, can be found at: https://www.youtube.com/watch?v=yrZkExpWC5E
  - Each program is responsible for having one person complete the training and JOT form.
    https://form.jotform.com/52806026069960
- Acquire Proper Equipment: To properly adhere to these new requirements, all agencies must acquire and use proper transport and temperature equipment. Each Partner Agency will be responsible for sourcing these items if needed.
  - Freezer Blankets (if needed): Freezer Blankets are available on Agency Express and can be added to any future food bank order.
  - Infrared Thermometers: We will not be stocking Infrared Thermometers on our Inventory List. Feeding America recommends the following vendor: http://www.thermoworks.com/products/ir/
Please follow the temperature guidelines below for collections at the retailer and upon arrival at the distribution site. **A sample temperature reading is required for all frozen and refrigerated product. A sample consists of one item per department per visit.**

### Temperature Guidelines

<table>
<thead>
<tr>
<th>Product Type</th>
<th>If Temperature Is</th>
<th>When It Is Collected at the Store</th>
<th>When It Is Received at Your Site</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Frozen Product</strong></td>
<td>Below 32°F</td>
<td>Suitable for consumption</td>
<td>Suitable for consumption</td>
</tr>
<tr>
<td></td>
<td>32°F - 41°F</td>
<td>- Do not collect. Alert Store Staff and SHH Food Rescue staff. &lt;br&gt;- Use the “Donation Left” sheet at the store.</td>
<td>- Do not refreeze  &lt;br&gt;- Refrigerate  &lt;br&gt;- Check for quality  &lt;br&gt;- Distribute within 48 hours</td>
</tr>
<tr>
<td></td>
<td>Above 41°F</td>
<td>- Do not collect. Alert Store Staff and Second Harvest Heartland Food Rescue staff. &lt;br&gt;- Use the “Donation Left” sheet at the store.</td>
<td>Dispose</td>
</tr>
<tr>
<td><strong>Refrigerated Product</strong></td>
<td>Below 32°F</td>
<td>Suitable for consumption</td>
<td>Suitable for consumption</td>
</tr>
<tr>
<td>(Includes cut produce)</td>
<td>32°F - 41°F</td>
<td>Suitable for consumption</td>
<td>Suitable for consumption</td>
</tr>
<tr>
<td></td>
<td>Above 41°F</td>
<td>- Do not collect. Alert Store Staff and Second Harvest Heartland Food Rescue staff. &lt;br&gt;- Use the “Donation Left” sheet at the store.</td>
<td>Dispose</td>
</tr>
</tbody>
</table>