



Agency-Enabled Donation Program Temperature Control Monitoring-

Purpose

Food safety is an essential part of managing food donations and distributions and it is principal to minimizing the risk of distributing or serving unsafe foods. In order to provide the highest quality products to our clients we must assure measures are taken to maintain the cold chain from receipt through distribution.

Program Summary

The agency-enabled (retail pick-up) donation program addresses required and recommended measures to establish safe and sanitary conditions for the receiving and shipping of chilled or frozen food and grocery products.

Safe and sanitary conditions ensure the Central Pennsylvania Food Bank is providing good quality, safe product to member agencies and their clients.

Receiving Requirements for Refrigerated and Frozen Items

Upon arrival at the donor you must record temperatures from a sample of the products you are picking up with a laser thermometer. A sample is defined as about 2-3% of the total of the product you are picking up. For example; if you are picking up 100 cases of product, you should record temperatures from 2-3 of the 100 cases. These temperatures should be recorded on the log provided in this program.

After recording temperatures from the required amount of product you will need to place product in either passive or active temperature maintenance. Passive temperature maintenance can be used when traveling for less than 30 minutes. This can be achieved by using a freezer blanket or insulated cooler. With the use of passive temperature maintenance, the use of ice packs is highly recommended. When traveling for periods more than 30 minutes, active maintenance must be used. Active maintenance is the use of refrigeration while in transit.

Upon arrival at your facility you must again record temperatures from a sample of the products you have picked up. These temperatures should be recorded on the same log used to record pick up temperatures.

Archiving Requirements

All temperature logs are required to be kept for a period of three years. These logs will become part of normal compliance inspections effective 11/1/2017.

Temperature Guidelines for Various Types of Foods

Refrigerated Products

| | |
|---------------------------------|---------------|
| Uncut produce | <60 degrees F |
| Cut or sliced produce | <41 degrees F |
| Eggs | <41 degrees F |
| Milk | <41 degrees F |
| Yogurt | <41 degrees F |
| Meats | <41 degrees F |
| Misc. Deli/Prepared/Dairy items | <41 degrees F |

Frozen Products

All frozen products should be received at or below 0 degrees F. All product should be frozen solid. Fish and shellfish product should be provided in separate packaging.

Thermometer Guidelines

Infrared thermometers have an accuracy of +/- 2 degrees. When taking your temperatures for the products you are receiving, please allow for this variance in temperature. When using infrared thermometers, you will need to take temperatures from about 6" away from product. You will need to try and avoid shiny surfaces if possible because these surfaces tend to give a false-high reading. Infrared thermometers only take surface temperatures, so wherever possible you will need to take temperatures from product itself as opposed to the external packaging.

Infrared thermometer temperature verification should be performed at least once per year. To test/calibrate (Ice Water Method), fill a glass or small container with ice cubes and water. Let stand for 5 minutes, then take a reading from 6 inches away. The temperature should read 32 degrees F. Please note: +/- 2 degrees is acceptable.