

## FRESH PROGRAM

Food Recovery Enhanced Safe Handling



WASTE NOT OC  
COALITION

Feed the Need

WASTE NOT OC & THE FRESH PROGRAM

# MODULE 1— The Intro to FRESH & Waste Not OC

## Waste Not OC's History & Role in Helping to End Hunger & Food Insecurity?

The Waste Not OC coalition was formed in 2012 as a true public-private partnership. Dr. Eric Handler, Orange County's Health Officer and founder, wanted Environmental Health to be an integral part of the coalition. This is what sets Waste Not OC apart from other coalitions. For the first time, a health department was leading the charge to end food hunger and food insecurity.

Environmental Health plays



several pivotal roles as part of the coalition. Health Inspectors serve as the "referees" in determining whether food is suitable and safe for donation. They also serve as an educational resource in supply-

ing food safety guidelines and leading specialized training like FRESH to assist volunteers in making wise food safety choices and making the donors of the food feel confident that the end recipient of the food will not become ill from their donated food products.



## So What Exactly is FRESH?

FRESH is a specialized food safety training program designed specifically for you, the volunteer. FRESH is based on several different studies that suggest that additional specialized food safety training is needed to be given to volunteers that handle donated foods. <sup>(1)</sup>

Many non-profits require their volunteers who handle various food product to take and pass food handler training programs. These are the same training programs that food workers in restaurants must take. So isn't that enough? If it is good for restaurant workers, why the additional training found in FRESH?

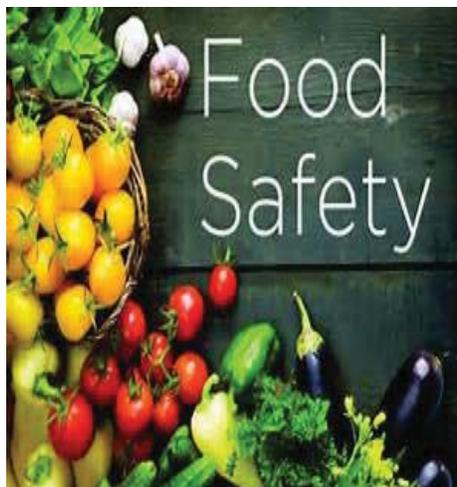
The reason is that FRESH will not only cover basic

food safety training; it will also cover specialized training that only the volunteers who handle donated foods during collection and transportation will encounter. Your environment, as a volunteer, in picking up and transporting donated food is much more complicated in ways that food handlers in stationary or fixed-site restaurants will never encounter.

In a recent study, brand image of companies who could donate plays heavily into a company's decision on whether to donate or not. Companies spend considerable time, effort and finances on hiring food safety professionals and training their staff to protect them from possible foodborne illness

outbreaks. Even though there are laws, such as the Good Samaritan Act, that limit liability to companies that donate their food in good faith, nothing protects their brand imagine if a foodborne illness was traced back to food they supplied <sup>(2)</sup>, . This is another reason why FRESH is so essential. The additional specialized training you will receive arms you with food safety knowledge to better your chances of not committing an act that could cause an unintentional outbreak.

FRESH will allow you to feel good that you are doing everything possible to protect the less fortunate that you serve and also instill confidence in companies that supply you with the food you will serve to your customers.



### Special points of interest:

- *Knowing "WHY" FRESH is important as a training component*
- *Understanding just how important you are as a volunteer and that food safety is in your hands....literally*
- *Situations in a field setting requiring food safety knowledge are different and more challenging than ones encountered in a restaurant*