

FRESH PROGRAM

Food Recovery Enhanced



WASTE NOT OC
COALITION

Food the Need

Food Safety Trained Volunteers Equals Confident Donors



Even though there are Good Samaritan laws written to protect donors from liabilities associated with donating food, donors also do not want to risk their own brand image. Larger companies that donate food spend a lot of money on internal food safety programs just to protect brand image.



Donors feel much more confident if the volunteers used to handle their donated foods also are well trained in food safety. The FRESH program not only wants you to be trained in the basic food safety principles, it is designed to train you specifically to recognize food safety challenges encountered specifically with donated food products. Whether it is recognizing if a dented canned food product is still safe or the cereal with an expiration date 30 days past is still okay to accept, this training will not only help you as the volunteer make the right decision, it will instill confidence in



the donor that their food is being treated as if it was still theirs. As a volunteer, you play a key role in keeping the recipients of the food you help collect and serve and also whether donors feel comfortable with donating.

The People Served are at Greater Food Safety Risk !

The children, the elderly, the immune-compromised are vulnerable populations more susceptible to foodborne illnesses than the general public. ⁽³⁾ These groups become even more susceptible when they suffer from hunger or food insecurity.



It is so important then to take special precautions when selecting, transporting, storing, preparing and then ultimately serving foods to this vulnerable population of

food insecure individuals. As a volunteer, taking this specialized food safety course places the health and safety of the hungry and food insecure literally in your hands. Volunteers play a special and important role in helping this group. Some volunteers have prior or current food safety knowledge and some may not. Completing this specialized food safety course helps maximize your efforts while safeguarding the ones you are helping.

Taking the time to complete the FRESH training is the best thing you can do to safeguard the ones you serve and instill confidence in the donors who supply the food.

A study was conducted at Louisiana State University in 2004 ⁽¹⁾ to determine the effectiveness of food safety education on volun-

teers who serve at various food recovery agencies. The findings



revealed that a curriculum focused on food safety issues specific to rescued food was more effective than standard food safety/food handler courses. (Waggoner, 2004). While general food safety courses cover food safety hazards encountered in a fixed setting, such as a restaurant, the training does not explore in detail the risk factors associated with collecting and transporting of the food.

WASTE NOT OC & THE FRESH PROGRAM

MODULE 2— Why Food Safety is Important!



Special points of interest:

- In a report completed by the Food Waste Reduction Alliance (FWRA) in 2014 ⁽⁴⁾ Liability Concerns surrounding the protection of brand image was identified as the most serious barrier to donating food within the wholesale and retail industry.
- The report was sponsored by the National Restaurant Association, the Food Marketing Institute, the Grocery Manufacturers Association and supported by Feeding America.
- FWRA aims to increase donations to food banks and reduce the amount of waste going to our landfills.