



Food from Unapproved Sources

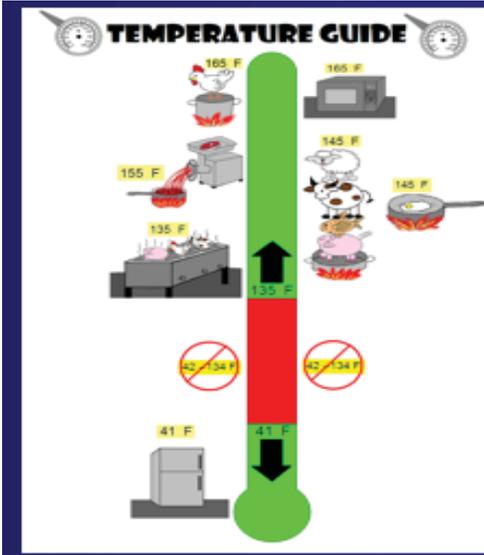
4. Know Where the Food Comes From!

A basic and essential component of food safety is knowing where the food comes from. Not only can it affect the overall safety and quality of the food, but the Good Samaritan laws that limit liability for donated food do not apply if the food comes from an unapproved source and thus deemed to be unwholesome. What are the "approved sources" donated food may come from? See the "Special Points of Interest" section below.

Inadequate Cooking & Cooling

5. If You Cook It Right, Most Bacteria Will Die! Then make sure to Cool it Right if Food is Intended to be Consumed Later.

Raw foods, especially raw meat products such as chicken and hamburger could possibly contain harmful bacteria such as E. Coli and Salmonella. Proper cooking kills potentially hazardous bacteria. Each type of food products have their own proper internal cooking temperature that must be attained in order to kill the bacteria. Here is the proper cooking chart:



- Hot held foods – 135°F
Eggs, pork, whole pieces of beef and lamb – 145°F
Ground beef/pork - 155°F
Raw poultry – 165°F
Anything cooked in a microwave oven–165°F
Maintain cooking temperatures for a minimum of 15 seconds.

Chemicals

6. Hazardous Chemicals and Food Do Not Mix.

Keep pesticides, cleaners, degreasers and other harmful chemical agents separate from food during storage, transportation and preparation. If you suspect food has come in contact with chemicals, discard the food. Do not take any chances.



Special points of interest:

Where Can Donated Food Come From? The Approved Sources!

- Restaurants, markets and churches with a health permit
Schools
Special events that have been catered by a licensed food vendor

* In General, foods prepared inside a private home CANNOT be safely donated. Any salvaged food from a flood or fire also cannot be donated. When in doubt, leave it out!

