

FRESH PROGRAM

Food Recovery Enhanced



WASTE NOT OC
COALITION

Food the Need

WASTE NOT OC & THE FRESH PROGRAM

MODULE 5— Field Food Recovery Challenges & Tools

Handling Donated Food for Delivery in a Safe Manner!

Food runners, the volunteers who pick-up foods from the donor and transports the foods either to a food bank or a pantry play a critical role in food safety. In order to limit liability to the donor, all donated food must be maintained wholesome or fit for consumption. The food runner will determine what can be accepted and what should not be donated due to safety concerns..



Steps and Tools for the Food Runner

1. **Load the “Food Keeper” application** on to your phone or have a physical print out of various foods with the dates and times past an “expiration” date the food can still be considered safe and usable.. Refer to the guide frequently or if there is any doubt to an expiration date.



2. **Keep your transportation vehicle clean.** Do not transport foods to be donated and pets together. Pre-packed canned or weather-resistant packaging can be transported in an open bed truck, however, weather sensitive foods or food packaging must be transported within the vehicle, protected from the elements.

3. **Maintain a healthy and clean appearance.** The donors of the food take care to maintain the foods to be transported by the food runner in a clean and wholesome manner. The job of the food runner is to maintain the food in that condition from pick-up to drop-off. Your appearance says a lot about the care for the donor’s food and possible their reputation. Dirty hands or outer garments and an un-kept appearance can make a donor think twice about donating their food.



4. **Know your food products.** Is the food you are picking up “shelf stable”, meaning no refrigeration is needed? Or does it require refrigeration? Do you have a clean large ice chest or another container to maintain food safety temperatures? Time temperature logs and thermometers to check the food temperatures and record them can mean the difference between serving a healthy meal to those in need or placing the recipients at risk of a food-borne illness.

5. **Know the quickest route to and from the pick-up point to the delivery point.** The faster and most efficient you are reduces the risk to possible contamination of the food you carry. For certain time-temperature controlled foods, this can make a big difference!

6. **Wash you hands as frequently as possible.** Always wash your hands after using the restroom, handling trash or other contaminated items. If soap, running water and clean towels or air dryers are not available, utilize hand sanitizer. But remember, proper handwashing is always best!

7. **When in doubt, leave it out!** Not every condition or possible hazard can be covered in this list, so if you have a question or something doesn’t seem safe, ask your supervisor or contact Orange County Environmental Health at (714) 433 -6000. The only bad question is the one not asked, especially when it comes to food safety!

Special points of interest:

Proper Handwashing: Simple as 1-2-3!

1. Using warm water, wet hands, use soap and rub hands together for 20 seconds. (Remember the backs of the hands and between the fingers)
2. Rinse hands with warm clean water.
3. Dry hands with air dryer or disposable paper towel.

