

Clean and sanitize cooler container, cold packs. Prepare for rescue by placing frozen cold packs into cooler container.

At a Food Donor's location, transfer temperature-sensitive items only into your cooler container.\* Set cold packs on top of food so air stays cold.

When you return to your organization, immediately place food into a fridge or freezer.



1



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Clean and sanitize your equipment. Place cold packs into a freezer, so they are ready for the next rescue. Store cooler container and thermometer in a clean, dry location.



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safe  
**TRANSPORT**  
OF  
**TEMPERATURE-SENSITIVE FOOD**



6

Record fridge and freezer temperatures at the start and end of each day.

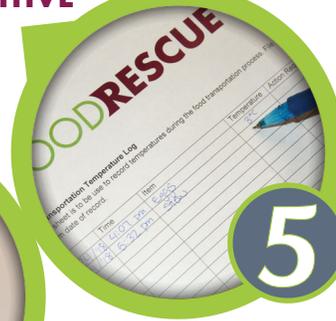


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Using a cleaned and sanitized food thermometer, take the temperature of one chilled product. If a donation has both frozen and chilled food, take a temperature of each, as quickly as possible.



5

Record temperatures on our **Food Transport Temperature Log**. Discard any products that have risen above 4°C for refrigerated food or above -18°C for frozen product.

**FOOD REQUIRING COLD TRANSPORT**



meat & fish



eggs & soy



dairy



prepared



frozen

**FOOD RESCUE CODE OF CONDUCT**

**food donors** can refuse to provide food if Rescuers are not properly equipped.

**rescuers** can refuse to accept a donation if Food Donors have not met health and safety standards.

**Tips**

\*Place room-temperature food in a separate food safe container for transport (not with cold food items).

Read our **Food Transport Guide** to learn how to clean and sanitize equipment.

Read our **Food Temperature Guide** before rescuing to learn how to take specific food temperatures.

When making multiple rescues, take the temperature of at least one item from each donation.

These guidelines are based on Canadian food safety requirements and Ontario's Health Protection and Promotion Act, Regulation 493.