

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.

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.

safe
TRANSPORT
OF
TEMPERATURE-SENSITIVE FOOD



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, off the ground.

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

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

FOOD RESCUE CODE OF CONDUCT



meat & fish



eggs & soy



dairy



prepared



frozen

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.