



Keeping Food Safe at Your Agency

A food safety basics training for staff and
volunteers at Food Bank member
agencies.

January 2022



RHODE ISLAND COMMUNITY
FOOD BANK

Purpose

- This slide deck was developed to help member agencies share important food safety information with their staff and volunteers.
- All members need to have at least one person professionally trained in food safety for their food assistance program.
- Community meal sites need to have someone with a RI Dept of Health issued *RI Certified in Food Safety Manager license*.
- All other members need to have someone trained with our Hybrid Handler's Course which includes the ServSafe Food Handlers Course paired with the Food Bank's own staff training.
- This presentation is not intended to replace or fulfill the professionally food safety trained membership requirement.



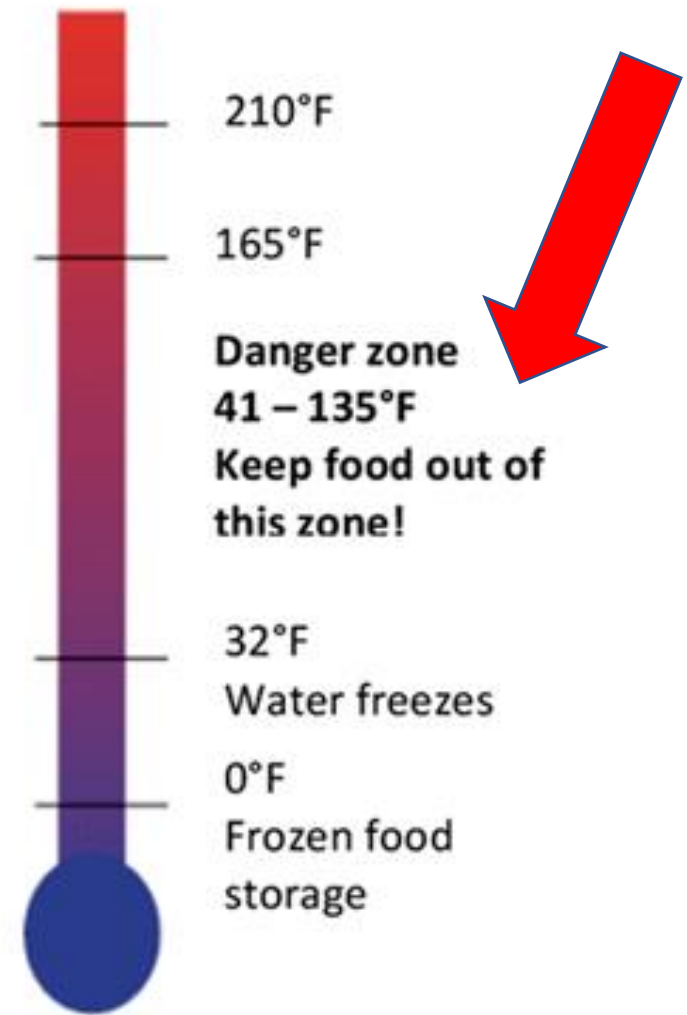
Donations

The Rhode Island Department of Health recommends that agencies only accept frozen or refrigerated items directly from “reputable” food businesses, such as grocery stores, markets, and restaurants, and not accept these types of donations from community members.

All members have a donation tracking system for tracking food received from other people or organizations than the RI Community Food Bank.

Time & Temperature Abuse

- The Temperature Danger Zone is between 41-135F. This is the perfect temperature for bacteria to grow.
- Typically, in food safety, there is a cumulative 4-hour limit for food to be in this danger zone (this is called temperature abuse). However, we ask agencies to operate assuming there is no time left for temperature abuse.



Transporting Cold Food

- Go straight from the Food Bank or vendor to your agency to keep travel time to a minimum.
- If your agency does not have a refrigerated truck, be mindful of transport times and temperatures for cold items. Bring a freezer blanket or camping coolers to help keep food cold during transport.
- Keep vehicles used for food transport clean and free of debris and chemical contaminants, like gas cans.



Refrigerator Storage Chart

- Check your cold storage units and thermometers regularly.
 - Refrigerators should be $\leq 41^{\circ}\text{F}$
 - Freezers should be $\leq 0^{\circ}\text{F}$
- Do not overpack units to ensure proper air circulation
- Check door seals to ensure that they are closing tightly and do not have air gaps.
- Refrigerated items should be stocked according to the chart on the right.

Refrigerator Storage Chart

Always store ready-to-eat foods on the top shelf! Arrange other shelves by cooking temperature (highest cooking temperature on the bottom).

Ready-to-Eat Foods (Top Shelf)

Lowest Cooking Temperature

135°F (57°C)

Any food that will be hot held that is not in other categories

145°F (63°C)

Whole seafood; beef, pork, veal, lamb (steaks and chops); roasts; eggs that will be served immediately

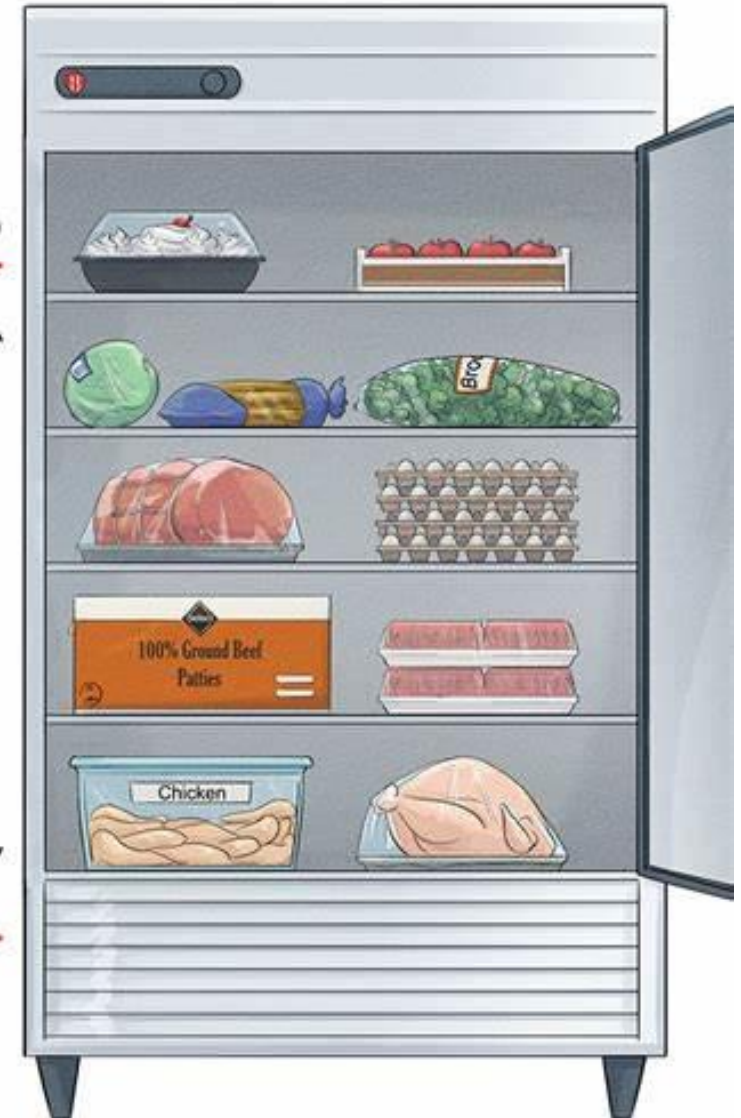
155°F (68°C)

Ground, injected, marinated, or tenderized meats; eggs that will be hot held

165°F (74°C)

All poultry (chicken, turkey, duck, fowl); stuffing made with foods that require temperature control; dishes with previously cooked foods (casseroles)

Highest Cooking Temperature



Pests and Dry Storage

Pests carry pathogens that can make people sick. Once pests find a home at your agency, they won't want to leave!

- Close any cracks or holes in floor or walls
- First In, First Out keeps stock rotated and less inviting for pests to nest
- All food should be stored at least 6" off floor and 4" from walls
- All food should be in sealed containers
- Clean up any food spills or crumbs

Signs of common pests:

Rodents:

- Gnaw Marks
- Dirt/Grease Tracks Along Walls
- Droppings
- Nests

Insects (each insect has unique signs):

- Egg cases, visible larvae
- Black flecks or flakes in and around food storage areas (like black pepper)
- Pin prick like holes in paper packaging
- Webbing in and around food packages



Point of Service Distribution

Food pantries must distribute cold and frozen items at the *point of service*.

Do your best to provide cold or frozen items from the cold storage unit directly to guests.

No perishable items except for fresh product should ever be displayed out at room temperature on tables, counters, or shelving. Perishable items should be kept in active refrigerators or freezers for as long as possible before distribution. Camping coolers, freezer blankets, etc. are not acceptable to store food in.

For sites still operating drive through/pre-bagged pantry distributions or grab & go meal distributions, bring out only enough product to serve those immediately in front of you.

Food items must be kept in their original packaging – no repackaging of any items are allowed except for whole, bulk produce items like potatoes, onions, or apples.

Food Bank staff can help you with ideas on how to do this. Just call us and we'll work with you to figure out the best way possible for your agency.



Handwashing & Glove Use

Handwashing is the #1 way to prevent illness!

- Wash for **20 full seconds**.
- Wash hands after using the restroom, touching your face or body, handling raw meats, taking out the garbage, sneezing, coughing, using a tissue, using chemicals that can make food unsafe, eating, smoking and before putting on gloves.
- Don't use hand sanitizer to replace handwashing.

Gloves also help prevent illness when working in the kitchen or plating up food.

- Wear the right size
- Never wash and reuse
- Change them at least every four hours if continuously on the same task and when they get torn.



Kitchen Help

Anyone working or assisting in a kitchen needs to wash their hands regularly and properly use gloves.

For anyone cooking:

- Wear a hairnet or hat fully covering hair/beard, wear a clean apron, do not wear dangling jewelry, bracelets or watches, keep nails trimmed and free of polish.

For servers:

- Wear a hairnet or hat fully covering hair, a clean apron, and gloves as appropriate.



Clean & Sanitize

Cleaning removes food and dirt from a surface. Clean:

- 🍏 Walls
- 🍏 Storage Shelves
- 🍏 Garbage Containers

You need to clean AND sanitize any surface that touches food (for Meal Sites)

Clean and Sanitize:

- 🍏 Prep Tables
- 🍏 Knives
- 🍏 Stockpots
- 🍏 Cutting Boards



Food Recalls



Food Bank staff review daily all recalls announced nationally and statewide. The Food Bank looks for recalls with a high possibility of affecting the network.

If a recall may affect your inventory, Food Bank staff will communicate recall details to those agencies that may be affected:

- Emailing Food Safety Alerts through Constant Contacts (email service)
- Posting notices on POL login page
- Calling agencies (we will only call agencies that are confirmed to have the recalled product and/or received the product through the Food Bank)

**Hungry for
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portal.**

<https://rifoodbank.org/agency-resources/agency-portal/>