

Food Safety Training for Member Agencies

Food safety is a critical component of our mission. The food we receive, store, and distribute must be as safe as possible for our clients. To support this, at least one representative from your agency is required to obtain a Food Handler certificate (or Food Manager certificate for meal sites) through an approved SafeStaff or StateFoodSafety course. This certificate provides a foundation for training other volunteers at your agency.

General Guidelines

- Always keep cold food cold and frozen food frozen.
 - If you do retail pick-up, never leave food in your vehicle.
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Food Safety Hazards

There are three types of hazards that can make food unsafe:

- **Biological:** Pathogens, bacteria, and parasites
 - **Chemical:** Cleaners and other chemicals
 - **Physical:** Glass, dirt, and other foreign objects
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Practices That Make Food Unsafe

Four key bad practices to avoid:

- Poor personal hygiene
 - Time-temperature abuse
 - Cross-contamination
 - Poor cleaning and sanitizing
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Good Personal Hygiene

- Wash hands properly, especially after using the restroom, handling raw food, touching your face, hair, or body, sneezing, coughing, or using a tissue.
 - Use gloves.
 - Keep nails short and clean.
 - Avoid wearing jewelry (except a plain metal band).
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Temperature Control for Safety (TCS) Food

Examples of TCS Foods:

- Milk and dairy products
- Meat (beef, pork, lamb)

- Fish and shellfish
- Poultry
- Eggs
- Heat-treated plant foods (cooked rice, beans, vegetables)
- Baked potatoes
- Tofu or soy products
- Sliced melons, cut tomatoes, and cut leafy greens
- Sprouts and sprout seeds

Guidelines for Handling TCS Food:

- Refrigerate cold items and keep frozen items in the freezer as much as possible.
- Do not hold TCS food at room temperature for longer than one hour during food distribution.
- Restock as needed to maintain a safe temperature.

Temperature Danger Zone

Pathogens grow rapidly between **41°F and 135°F**.

- Keep hot food at **135°F or higher**.
- Keep cold food at **41°F or lower**.
- Keep frozen food at **0°F to -10°F**.
- Non-perishable items (cans, boxes) must be stored below **75°F** and at least six inches off the floor and away from walls.

Tools: AFFB provides meat/cooked product thermometers and cooler/freezer thermometers at no cost.

Cross-Contamination Prevention

To prevent cross-contamination:

- Avoid touching parts of dishes or glassware that come in contact with food.
- Hold serving utensils by the handle.
- Use gloves or tongs for ready-to-eat food.
- Store towels for cleaning food spills in a sanitizer solution.
- Use separate utensils for raw and ready-to-eat foods.
- Never use ice from food storage for beverages.

Common Allergens

The six most common allergens are:

- Milk and dairy
- Eggs
- Wheat

- Soy
- Fish and shellfish
- Peanuts and tree nuts

Agencies preparing food must be aware of allergen risks in their menus. Agencies distributing uncooked food should handle these items with care, keep them separate from non-allergenic foods, and label them clearly.

Pest Control

To ensure pest control:

- Monitor for droppings, gnaw marks, or dirt tracks (indicate rodents).
 - Look for capsule-shaped egg cases or black pepper-like droppings (indicate cockroaches).
 - Separate infested items, such as flour or pasta, to prevent spreading.
 - Store susceptible items in cool areas to reduce infestation risks.
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Cleaning and Sanitizing

- Clean walls, storage shelves, trash containers, and countertops frequently.
 - Sanitize all surfaces used for food preparation.
 - Allow cleaned and sanitized surfaces to air dry to minimize contamination risk.
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Acknowledgment

Thank you for your commitment to food safety. By following these steps, we can ensure the safety and quality of the food distributed in our community. If you have any questions, please contact:

Agency Relations Coordinator Darla Walters

Phone: 941-914-7717

Email: dwalters@allfaithsfoodbank.org

Agency Acknowledgment

Agency Name: _____

Agency Representative: _____

Date: _____