

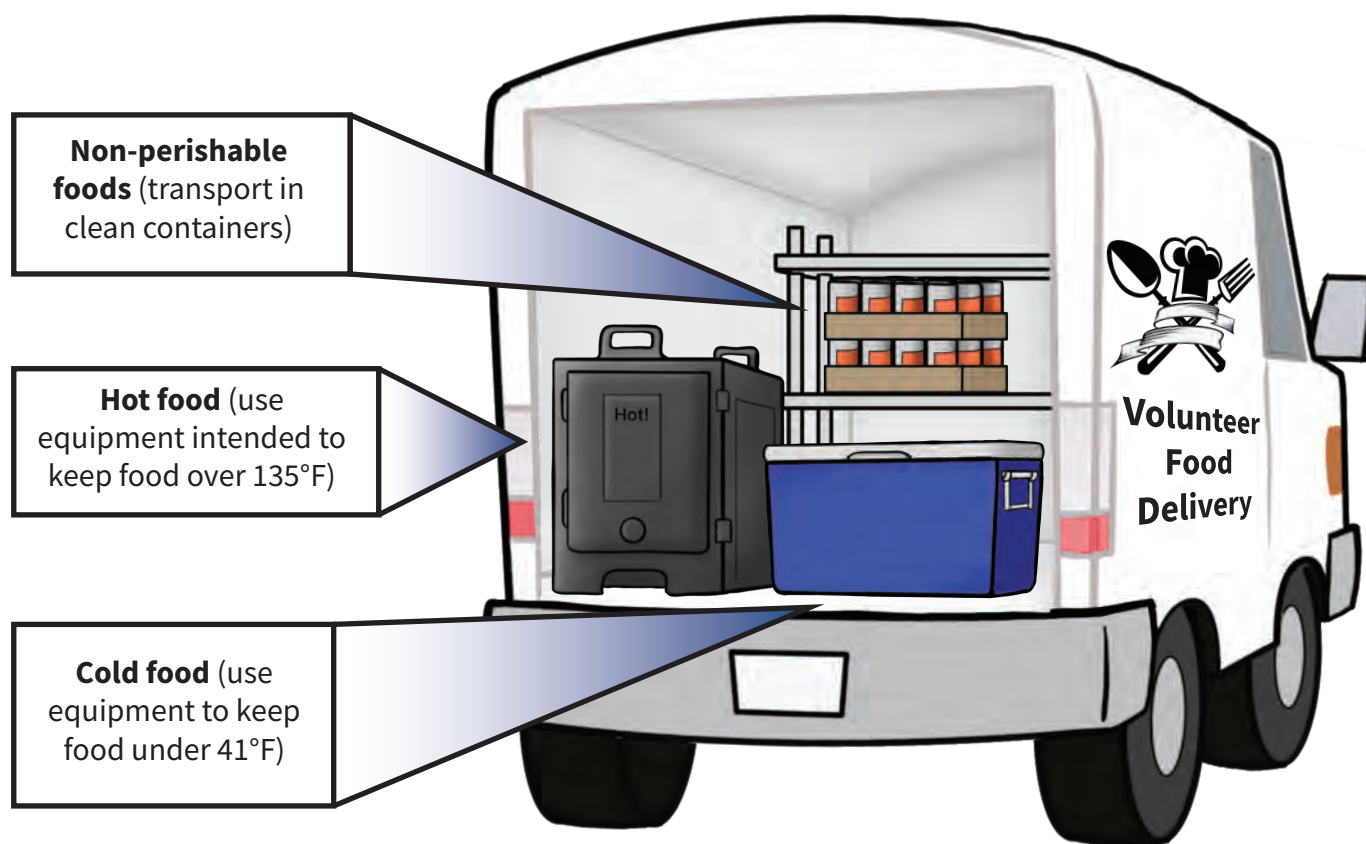


## How to Transport Donated Food

When transporting donated food in any vehicle, make sure to follow these principles.

- Use an insulated cooler, insulated blanket, frozen ice packs, hot box, or refrigerated compartment to control food temperatures. Each container should be cleaned and sanitized after every use.
- Store foods with lower cooking temperatures above foods with higher cooking temperatures (i.e. store salad above raw chicken).
- Keep hot foods hotter than 135°F and cold foods colder than 41°F.

**You may handle three types of food: Non-perishable foods, hot foods and cold foods.**



Consult your local regulatory authority if you have questions about safely transporting hot or cold food.



## Personal Health and Hygiene

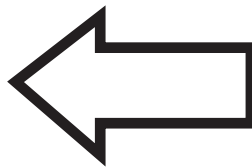
When volunteering to transport donated food, remember to use good hygiene practices.



## Keep Records for Donated Food

If you are volunteering with an established charitable feeding organization, make sure to follow their procedures. If the organization does not have any record-keeping procedures, follow the template below.

- > Name and location of food donor
- > Date the food was prepared/harvested
- > Type of food donated
- > Food temperature at pickup
- > Name of the person who transported the food
- > Name and location of delivery destination
- > Name of person accepting the delivery
- > Food temperature at delivery



Keep records for at least the past two years. Some charitable feeding organizations may need you to provide records when you deliver donated food.

\*Disclaimer: Information on this infographic is not attempting to describe a state/local regulation. For further information, please contact the state or local public health authority responsible for food safety.