



# Food Safety 101

It's all about the basics

## Today's Topics

- ▣ Good Samaritan Food Donation Act
- ▣ Canned product: Dates & Dents
- ▣ Dry Product: Storage & Dates
- ▣ Refrigerated/Frozen Products
- ▣ Temperature
- ▣ Food Repackaging
- ▣ Recall Procedures
- ▣ Review



## Good Samaritan Food Donation Act

- On October 1, 1996, President Clinton signed into effect the Bill Emerson Good Samaritan Food Donation Act to encourage the donation of food and grocery products to non-profit organizations for distribution to needy individuals.
- This Act protects individuals from civil and criminal liability should the product donated in good faith later cause harm to the recipient.
  - As long as no negligence is found on the part of the food handler.

## Canned Products

### Dates: It's not what you think

- Pack dates are usually in code, it can be MMDDYY or in a code decipherable only by the manufacturer.
- Dates: The pack date is usually the date on canned food items unless it states expiration date.
- Highly acidic foods like tomato sauce will keep for 12-18 months after the date.
- Low acid foods like vegetables are likely to be risk free for up to five years!



## Canned Product

### Dents: Should I keep it or not?

Throw Away a Canned Product if:

- The seal on the can is **BROKEN**
- The lid on the can is **LOOSE** or **BULGING**
- Cans are **PUNCTURED** or has been **OPENED**
- Can is **BADLY DENTED** (smooth dents are ok)
- Can is **BULGING**
- Can is **CRACKED**
- Can is **LEAKING**
- Can is **RUSTY** or **RUSTING**
- Can has a **FOUL ODOR**
- Can has **DAMAGE** to the **SEAM**
- Can has a **BADLY STAINED LABEL** (unreadable)



## Dry Products



### Safe Storage

- Dry Products should be kept away from direct sunlight and between 41-70°
- Off the floor (on shelves, in cupboard, on a pallet)
- Away from the walls & ceiling for air circulation

## Dry Products

### Dates:

**Dates on Boxed Food:** Safe to eat for one year after date printed on box.

**BEST BY:** This refers to QUALITY not SAFETY! This date is recommended for best flavor or quality. It is not a purchase by or expiration date.

**USE BY:** This is the date recommended for the use of the product while at peak quality. This date has been determined by the manufacturer of the product.

**SELL BY:** This is a date for the retailer, so they know when to pull the item. The sell by date is the last day the item is at its highest level of quality BUT it will still be edible for some time after.

**GUARANTEED FRESH BY:** This usually refers to bakery items. They will still be edible after the date but will not be at peak freshness.

***WHEN IN DOUBT, THROW IT OUT!!***

## Refrigerated and Frozen Products

### Safe Storage

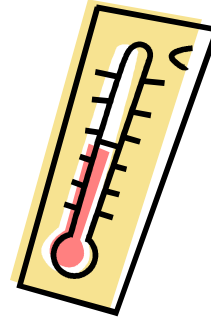
- Keep refrigerated items at 40 degrees or cooler
  - Ideally between 35-40 degrees
- Keep Frozen items
  - At or **below** ZERO degrees
  - **NEVER EVER** refreeze products that have been defrosted or thawed in transport
  - Agencies are NOT allowed to repack frozen meat products!!!!



# Temperature

## Keep Hot Foods Hot and Cold Foods Cold!!

- Storage of products:
  - ▣ Cold Foods 40° F or lower
  - ▣ Hot Foods 140° or above
  
- Cooking temperatures:
  - ▣ Beef: Roasts – 145° for 4 minutes
  - ▣ Ground Beef – 155° for 15 seconds
  - ▣ Poultry/Chicken & Turkey – 165° for 15 seconds
  - ▣ Pork, Veal, Fish & Lamb – 145° for 15 seconds
  - ▣ Egg Dishes – 145° for 15 seconds
  - ▣ Vegetables – 135° for 15 seconds
  - ▣ Leftovers – 165° for 15 seconds



# Repackaging of Donated Food Products

**Absolutely NO repackaging of donated food products** is allowed unless your establishment meets Department of Health guidelines:

- Must have a **separate repack room**
  - Room must have **white washable walls**
  - Room must contain **3 compartment sink** (cold, hot & sanitation)
  - Room must have **washable equipment and floors**

All products given to clients must have ingredient labels on them! Label must include package size, all ingredients, and organization that it is distributed by. Also a warning on any products that are high risk for allergies.



## Recall Procedures

- GPFB receives notification of any and all recalls
- Recall information will be emailed to partner agencies
- If you received the product from us:
  - You'll get a phone call notifying you with instructions on how to dispose of the product
- Always double check your inventory – you may have gotten it in a food drive
- You are responsible for notifying your clients
- Be proactive – if you hear of a recall on the news before you receive notice from us, take action immediately.



## Review

- Things to remember
  - Dates are items are NOT expiration dates
    - Handouts available for you & your clients
  - When in doubt – throw it out!
  - Store it safely
  - No repackaging of food items
  - Any questions, give us a call!

# THANK YOU

## Questions?

JoAnn Matthews or Melissa Sobolik  
[jmatthews@lssnd.org](mailto:jmatthews@lssnd.org) [msobolik@lssnd.org](mailto:msobolik@lssnd.org)  
(701) 232-6219  
[www.lssnd.org/GreatPlainsFoodBank](http://www.lssnd.org/GreatPlainsFoodBank)

