



Partner Organization Temperature Control Contract

Redwood Empire Food Bank and our 170 Partner Organizations are all working to *end hunger in our community*. It is vital that the food we provide is safe to eat. Safe storage and transport of foods is paramount.

Millions of Americans suffer from foodborne illness each year, resulting in roughly 128,000 hospitalizations and 3,000 deaths, according to the U.S. Centers for Disease Control and Prevention.

Time and temperature rules of safe food handling while transporting or distributing foods within the danger zone (between 41°-135° F) apply. Each Partner Organization must agree to obey the following:

When transporting refrigerated or frozen foods:

1. Wrap cold food with food thermal blankets or use coolers **with** ice packs.
2. Keep drive times to 30 minutes or less. Air conditioning doesn't count! A laser temp gun to check temps on chilled foods once arriving at their storage destination and noting those temps on a log is required for destinations over an hour away.

Once refrigerated and frozen foods arrive at your program site for storage or distribution:

1. Transfer frozen solid foods to freezer registering 0° (or less) - 20° F maximum.
2. Transfer refrigerated foods to a refrigerator registering 35 - 41° F.

3. Refrigerated and frozen foods within the danger zone temperature range (41°-135°) must come out of and return to proper storage temperatures within a 3 hour period. If foods are being immediately distributed, they must be wrapped with insulated blankets or kept in coolers (with ice packs) and be shaded from any direct sun.

If temperatures aren't low enough in your freezer and/or refrigerator, call a technician. Frost build up in your freezer or mold around your door seals may be signs of a poor seal and/or a failing compressor, either of which can cause too warm of temperatures in a refrigerator and/or freezer to store food safely within the **required** temperatures listed.

Any program found to have storage temperatures above the required safe temperature requirements will be barred from purchasing refrigerated and/or frozen products until the proper temperatures can be achieved.

Temperature Control Equipment Statistics

THERMAL BLANKETS Size(s) _____ Qty _____

Size(s) _____ Qty _____

COOLERS Size(s) _____ Qty _____

(must be used w/ice packs) Size(s) _____ Qty _____

ICE PACKS Size(s) _____ Qty _____

Size(s) _____ Qty _____

Alternate Thermal Control Equipment or additional comments:

Partner Organization

Representative(s)

REFB Representative _____ Date

SAMPLE