

# food transport guide

## FOOD REQUIRING COLD TRANSPORT



**MEAT & FISH**



**EGGS & SOY**



**DAIRY**



**PREPARED**



**FROZEN**

Certain temperature-sensitive foods must be transported in a strong cooler container with frozen cold packs in order to ensure food stays in the cold chain.

## SECOND HARVEST CODE OF CONDUCT

**FOOD DONORS** can refuse to provide food if Rescuers are not properly equipped.

**RESCUERS** can refuse to accept a donation if Food Donors have not met health and safety standards.

## TRANSPORT OF TEMPERATURE-SENSITIVE FOOD

- 1 Clean and sanitize your cooler container, cold packs, and thermometer. Prepare for your rescue by placing cold packs into the cooler container. The thermometer can stay at your facility in a clean, dry location.
- 2 At a Food Donor's location, transfer the temperature sensitive items from their refrigerator or freezer directly into your cooler container. Set the cold packs on top of the food to ensure that the air inside stays cold. Place any room-temperature food in a separate food safe container for transport. (Do not transport in the same container with temperature-sensitive foods, as this will cause the temperature to rise inside the cooler.)
- 3 Upon return to your facility, immediately place food items into a fridge or freezer.

- 4 Select one chilled product that you've rescued and take its temperature. If a donation has both frozen and chilled food, take the temperature of each type, as quickly as possible. (See our **Food Temperature Guide** for more information.)
- 5 Record temperatures on our **Food Transport Temperature Log**. Discard any products that have risen above 4°C for refrigerated food or above -18°C for frozen product. Compost whenever possible. If you have completed multiple pickups, you must take the temperature of one item from each pickup location.
- 6 Record fridge and freezer temperatures at the start and end of each day.
- 7 Clean and sanitize your equipment. Place cold packs into a freezer, so they are ready for the next rescue. Store cooler container and thermometer in clean, dry locations.

## TRANSPORT EQUIPMENT



To rescue temperature-sensitive food items, you'll need a hard shell cooler or insulated cooler bag equipped with cold packs that are sized appropriately for keeping the interior temperature stable. For room-temperature food, please use separate food-safe transport container, that can be regularly cleaned and sanitized.



A probe thermometer is needed to record food temperatures. (See our **Food Temperature Guide** for details.) Temperature checks are required to ensure food safety. Food Donors may request to see logs to confirm cold chain management.



## EQUIPMENT SOURCING

A reusable insulated food delivery bag or hard-shell cooler container are best for keeping products cold and are easy to maintain. Purchasing a long-lasting container is more environmentally friendly and will optimize your organization's finances.

Hard shell cold packs without a label last longer and are easier to clean and sanitize. For details about thermometers, please see our **Food Temperature Guide**.

Styrofoam containers are intended for one-time use and cannot be cleaned properly for continual food transport.



## EQUIPMENT MAINTENANCE

Your cooler container, cold packs, and thermometer must be cleaned then sanitized before and after each use.

**Cleaning** means removing visible dirt. Use hot soapy water and a sponge. Ensure that your cleaning sponge is washed often and is replaced when it begins to degrade.

**Sanitizing** means reducing the number of bacteria on a surface to a safe level. Use a food-grade approved sanitizer. Spray onto all food-contact surfaces and let air dry for 2 minutes. All cleaning supplies must be stored away from food.

Ontario has three approved chemical sanitizers – chlorine, iodine, quaternary ammonium. Follow the manufacturer's instructions for use.