## **Receiving Requirements for Donated Food**

## **Upon Arrival at Donor location:**

- Take temperatures from a sample of <u>frozen</u> & <u>refrigerated</u> products using infrared laser thermometer.
- Record the readings on temperature log.
- Bakery, dry goods, and produce do not require temperature monitoring.
- If traveling less than 30 minutes, use freezer blankets, insulated coolers or ice packs.
- If traveling more than 30 minutes, use of refrigeration is required.

## **Upon return to Facility:**

- Take temperatures <u>again</u> from a sample of <u>frozen & refrigerated</u> products using infrared laser thermometer.
- Record the readings on the same temperature log.
- Temperature logs are required to be kept on file for 3 years and must be produced for inspection upon request.
- Temperature of product must remain at or below 41 F or be discarded.

