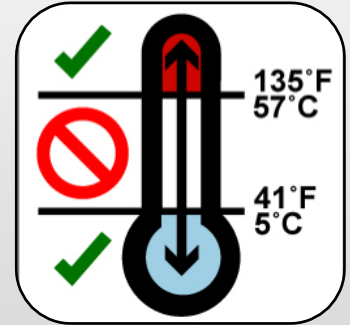


Guidance for Safe Food Distribution

If you or your organization plan to distribute food to those in need, please follow these recommendations to help prevent foodborne illnesses and the spread of viruses, such as hepatitis A and norovirus:

- ➔ Do not allow sick people to prepare or serve food.
- ➔ Provide a temporary handwashing station (see below for example).
- ➔ Keep all hot foods at or above 135° F.
- ➔ Keep all cold foods at or below 41° F.
- ➔ Servers should wash their hands routinely as well as between changing gloves and after touching anything besides the food being served.
- ➔ Do not leave any leftovers at the site when you leave.
- ➔ Make sure all trash is bagged and removed from the site.



Checklist:

- Gloves
- Handwashing station
- Probe thermometer that shows 41°F and 135°F
- Trash bags
- Extra service utensils, tongs, ladles, etc.
- Wiping towels – pre-soaked with sanitizer (sanitizer: 1-2 tbsp bleach/gallon water)



Handwashing Station

A handwashing station should be set up if any non-prepackaged foods will be handled or served.

What you will need:

- ➔ 5 gallon insulated container of warm water
- ➔ Soap in a pump dispenser
- ➔ Paper towels
- ➔ Catch basin for waste water
- ➔ Garbage bag or bin for waste paper towels

No permit or registration is required to distribute shelf-stable, pre-packaged foods. A registration or health permit may be required for organizations that distribute unpackaged foods.

**For more information please check the EMD website at EMD.SacCounty.net
Guidance can be found under “Charitable Food Distribution”**