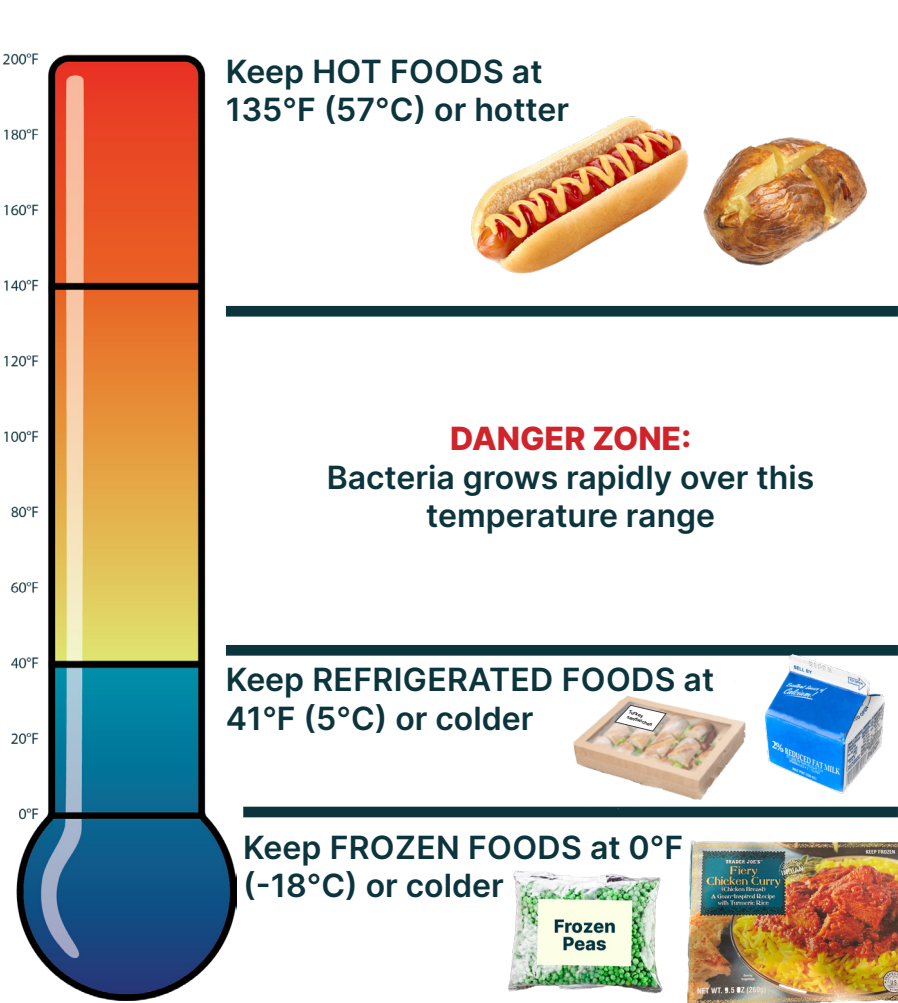


Prepared Food: Guidelines for Food Donation in Connecticut

This document is intended to provide basic information to encourage food donation. Food that is directed to those in need is entitled to the same protective measures as food prepared and served to paying customers. In general, entities already preparing and serving food for public consumption are already practicing the measures necessary to easily adopt safe food donation programs. For additional resources and guidance, contact your local health department, scan the QR codes below, or contact CET at cetonline.org.



Food Donation Partnership Agreement: Key Components	1. Exchange of Basic Information: • Key contacts • Anticipated donation frequency
	2. Types of Foods to be Donated
	3. Food Transport Arrangements
	4. Qualifications of Key Staff & Staff Training • Hygiene, food safety, food defense, storage, & transport procedures
	5. Communication
	6. Resolution of Unsatisfactory Situations

Guidelines for Donating Prepared Foods									
Avoid TCS* food that has been in the 41°F to 135°F danger zone for more than 2 hours, as it cannot be donated.									
Packaging	• Food should only be in direct contact with food-grade packaging • Securely closed and separated by food type to avoid cross-contamination • Labeled and date								
Labeling Language	• The name and location of food donation organization • The name and location of donor • The food description • The date of donation • Allergen disclaimer statement <table><tr><td>DONOR NAME AND LOCATION</td><td>Ex: ABC Restaurant 1234 main St, Dallas, TX</td></tr><tr><td>FOOD CHARITY NAME AND LOCATION</td><td>Ex: XYZ Shelter 5678 Main St, Dallas, TX</td></tr><tr><td>FOOD DESCRIPTION (MENU DESCRIPTION):</td><td>Ex: Black Bean Burger</td></tr><tr><td>DATE OF DONATION:</td><td>Ex: 11/02/2015</td></tr></table> WARNING! This container holds rescued food! This food may contain, have come into contact with, or have been produced in a facility which also produces milk, eggs, peanuts, tree nuts (walnuts, almonds, pecans, hazelnuts/fiberts, pistachios, cashews, coconuts, pine nuts, macadamia nuts, and/or Brazil nuts), fish, shellfish (crab, crawfish, lobster, shrimp, mussels, and/or oysters), wheat, and / or soybeans.	DONOR NAME AND LOCATION	Ex: ABC Restaurant 1234 main St, Dallas, TX	FOOD CHARITY NAME AND LOCATION	Ex: XYZ Shelter 5678 Main St, Dallas, TX	FOOD DESCRIPTION (MENU DESCRIPTION):	Ex: Black Bean Burger	DATE OF DONATION:	Ex: 11/02/2015
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Cooling Methods	To help reduce the frequency of pick-ups and if refrigeration space allows, consider cooling down foods from hot temperatures to prevent them from going to waste. This process should be done as rapidly as possible and it must not take more than 6 hours for all parts of the food to reach the required refrigeration temperature. • The recommended time frames to achieve cooling within this 6-hour window are 2 hours to cool foods from 135°F to 70°F and within a total of 6 hours to cool from 135°F to 41°F. • Cooled prepared foods should be stored at 41°F or below or frozen at 0°F or less while awaiting pickup from the donation partner.								
Reheating	Cooked, cooled foods must be reheated to 165°F for 15 seconds minimum if the food is to be held for hot-holding. Remember, all parts of the food being reheated must reach this temperature.								
Information in this document has been adapted from the Comprehensive Guidance for Food Recovery Programs.									
<i>*Time/Temperature/Controlled Food for Safety)</i>									

Refer to the CET Food Donation Guidance for more information:



Refer to the Bill Emerson Good Samaritan Act for liability protection information:



Refer to the CT DEEP Food Waste Reduction & Recovery Liability Information:



Refer to the Comprehensive Guidance for Food Recovery Programs for more information



Refer to the Harvard Law School Food Law & Policy Clinic Legal Fact Sheet - Connecticut Food Donations

