



Too Good to Waste!

A Safe Food Handling Checklist for Markets, Restaurants and other Food Establishments Interested in Donating Excess Food Within San Diego County



Food facilities are protected from liability when donating food in good faith. The California Health and Safety Code (CA H&SC) allows donations of food to nonprofit charitable organizations as follows:

CA H&SC - Section 114432: Any food facility may donate food to a food bank or to any other nonprofit charitable organization for distribution to persons free of charge.

CA H&SC - Section 114433: No food facility that donates food to a food bank or other nonprofit charitable organization for distribution to persons free of charge shall be subject to civil or criminal liability or penalty for violation of any laws, regulations or ordinances . . . for a violation occurring after the time of donation.

Food donations may be monitored and recorded using the sample "Food Donation Delivery Form" found on the reverse side. This sample template is a suggested format that you may utilize or you may customize a similar one to fit your needs.



Checklist for Safe Handling

Temperature Control

- Cold perishable foods should be kept in refrigeration at or below 41°F and hot foods should be kept at or above 135°F. Food temperatures should be maintained within these ranges before and during transportation to the recipient.
- Pasteurized milk and pasteurized milk products in their original, sealed containers are able to be kept in refrigeration at or below 45°F.
- If possible, freeze food to below 32°F before donating.
- After properly heating, cooking or hot holding of food, be sure to rapidly cool it from 135°F-70°F in the first two hours and then from 70°F-41°F within the next four hours.

Safe Food Handling

- Ensure that hands are thoroughly washed with warm water and soap before handling food and/or utensils and when switching from raw animal products to ready-to-eat foods and as often as necessary to remove all contamination.
- Always examine food for any signs of decay, spoilage, mold or odors. For canned and dry packaged food, check the packaging for tears, holes, dents, bulging cans, broken seals, and vermin infestation.
- Refrain from donating food that has been previously served to a consumer.
- Donated food should be covered and protected from contamination before and during transportation. Transportation vehicles should be maintained clean and vermin free.
- Keep packaged items in their original packaging whenever possible.
- Avoid storing raw meats and/or foods containing major food allergens with or on top of ready-to-eat foods. *Note: Major food allergens include milk, eggs, fish, crustacean shellfish, tree nuts, wheat, peanuts, and soybeans.*
- Ensure the name of the food item and its date and time of preparation are clearly labeled. Food should be labeled "Process Immediately" for instances where refrigerated transport is not available.

For more information, contact the County of San Diego, Department of Environmental Health - Food and Housing Division at (858) 505-6900 or visit www.sandiegocounty.gov/deh.

Record of Food Donation Delivery

Perishable Food Item(s)	Amount (lbs.)	DONOR Temperature at holding	Time Taken	RECEIVER Temperature at receipt	Time Taken	DONATION Accepted	
						YES	NO
			AM PM		AM PM		
			AM PM		AM PM		
			AM PM		AM PM		
			AM PM		AM PM		
			AM PM		AM PM		
			AM PM		AM PM		
			AM PM		AM PM		
			AM PM		AM PM		

Use additional pages of this form if more lines are needed to list items.

Facility Making the Food Donation:	
Address	Public Health Permit <input type="checkbox"/> YES <input type="checkbox"/> NO
Contact Name	Phone # ()

Transported By (if different than donor or recipient):	
Address	
Contact Name	Phone # ()

Facility Receiving the Food Donation:	
Address	
Contact Name	Phone # ()

I acknowledge that the food item(s) listed above meet the temperature holding requirements for potentially hazardous foods, as defined in Section 113871 of the California Retail Food Code.

Signed By (representative of business donating food) _____

Date: _____

