FIGHTING WASTE. FEEDING PEOPLE.

FOOD SAFETY GUIDELINES

Temperature Danger Zone

This information about the Temperature Danger Zone applies to perishable foods. *Think mac n’ cheese, not canned beans.*

When picking up food from food donor:

- If food is inside the **Temperature Danger Zone (between 40°F and 140°F)**, check with dining/food donor staff to confirm how long it has been in the zone. **If longer than two hours, it should not be accepted.**
- Additionally, volunteers should avoid making any non-FRN related stops while on a food run.

When arriving at the Partner Agency:

- All hot food must be reheated to 165°F and served immediately upon donation.
- Cold food must be held at a temperature of 40°F or below.

Shelf Life of Donated Food

**Fresh/Frozen Foods**

- Fresh, uncooked meat – 2 to 5 days
- Prepared Tuna Fish, Chicken, Pasta Salad, etc. – 3 to 5 days
- Milk – 5 to 7 days
- Yogurt – 7 to 10 days
- Deli Meat and Bacon – 2 weeks
- Eggs – 3 to 5 weeks
- Frozen dinners (including meat) – 3 to 4 months
- Frozen meat – 4 to 8 months from freeze date

**Dry Goods**

- Baking Mixes – 8 months
- Canned High-Acid Foods (peaches, tomatoes, juice, etc.) – 12 to 18 months
- Dry Beans and Nuts – 1 year
- Cereal and Crackers – 1 to 2 years
- Uncooked Rice/Pasta – 1 to 2 years
- Canned Low-Acid Foods (meat, beans and other vegetables) – 2 to 3 years
- Food in Glass/Plastic Jars – 2 to 3 years

**Common Allergens**

Common allergens include, but are not limited to:

- Eggs
- Fish
- Milk
- Peanuts
- Shellfish
- Soybeans
- Tree Nuts
- Wheat

Questions? Contact us at programs@foodrecoverynetwork.org