



Food Safety Overview

Food safety is a top priority for Lakeshore Food Rescue. We only rescue and distribute products that meet our food safety standards.

If you have any questions, please contact foodrescue@communityactionhouse.org or 616.392.2368 ext. 155.

Food Donation Pickup & Transportation

We work closely with our food donors to ensure that all food donated is still safe to eat and is within compliance with expiration date guidelines. New donors are provided with materials that outline the following:

- The Bill Emerson Act - including clear language of requirements that all donated food be donated in good faith that it is safe for human consumption.
- Types of food accepted
- Expiration dates
- Storage
- Foods that are not accepted for donation

Food is stored at donor locations in areas that meet food safety requirements and is kept in appropriate temperature controlled environments until ready for pickup or delivery. No food is accepted that has been stored improperly or that is not at appropriate temperature.

Food Sharing & Distribution

Our team matches each donation with a local organization that can most effectively accommodate and distribute the surplus to their clients. All new food recipient partners undergo a site visit to ensure they meet LFR Distribution Partner food safety standards. Items reviewed during site visits include:

- Temperatures & temperature logs are kept for all refrigerators or freezers
- Food is kept off of the floor and away from walls
- No signs of pests
- All areas are protected from outside elements
- Storage areas are generally clean
- No open, damaged, or spoiled food are being stored or distributed

All new Distribution Partners receive training materials for food handling and food safety. If Distribution Partners are not meeting food safety guidelines, they are immediately suspended from receiving food until it is proven that the issue has been corrected.