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Food Worker  
Manual](#)  
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**INDIVIDUAL  
DONATION**



**Food donations** are a great way to support those in your community. We want to make sure that people are not hungry, but we also want to make sure that we keep them safe. There are many ways that people can accidentally make food unsafe for others. When thinking of donating, consider the following 5 food safety tips:

**1**

### **Serve Food Within 60 Minutes of Pick Up**

Plan to serve food that was prepared by a permitted food establishment within 60 minutes of pick up. Food prepared in restaurants is held to a higher regulatory standard than food prepared in a home and is generally recognized as safe and wholesome.

**2**

### **Find A Nearby Donor Kitchen**

Find a nearby donor kitchen, like a church or commercial kitchen, to store and prepare food in. These types of facilities offer more sinks to prevent cross contamination and encourage better handwashing along with more refrigeration space and storage to keep food safe while being stored.

**3**

### **Avoid Complicated Recipes**

The more time food spends on the counter and in your hands, the higher the risk of contamination or bacteria growth in the food.

**4**

### **Wash Your Hands**

Keep bare hands off ready to eat foods. Our hands are one of the easiest ways to spread germs. Wash your hands before working with food and wear gloves while serving.

**5**

### **Keep it hot or keep it cold**

The temperature danger zone is between 41° and 135° degrees Fahrenheit, where bacteria grows easily and can make foods dangerous. The best meals to choose to serve are cold meals (cold cut sandwiches and salads or baked goods that don't contain any meat, cheese or cooked vegetables) or try to cook and serve food right away.

**The good samaritan food donation act** offers food donors protection from criminal and civil liability that could stem from illness or injury caused from food or other grocery products that have been donated to those in need IF the foods and products donated are labeled and handled safely in accordance with all local, state and federal regulations. For more information on handling food safely, look through the state food worker manual.