

REPACKAGING BULK DONATIONS AT HUNGER RELIEF ORGANIZATIONS

- ✓ Foods bought or received in bulk at a food bank are a cost-effective way to offer staple items to customers in a manageable portion, however special care should be taken in your facility to ensure the food remains safe throughout the process of repackaging and storing these foods.
- ✓ Remember that **ONLY** dry, non-perishable foods can be repackaged into smaller portions as they are received.
- ✓ Do not mix different ingredients from different sources or bulk packages into new packs for clients.
- ✓ Another practice to avoid is thawing frozen food to repackage or utilizing a vacuum sealer (i.e. Foodsaver) for any ready-to-eat or Time/Temperature Control for Safety (TCS) foods.

Review your establishment for the required equipment and space:

- a. Do you have an area separately from other food preparation activities and away from clients' shopping areas?
- b. Do you have access to a three-compartment sink or mechanical dishwasher to wash rinse and sanitize surfaces and food contact items?
- c. Do you have a dedicated handwashing sink outside of a restroom where food handlers can wash hands, then put on single-use gloves and begin handling food carefully in their clean and sanitary workspace?
- d. Do you have the ability to label each package with the name of the item, manufacturer, allergens?

If you answer no to any of these questions, repackaging might not be the safest option for your customers. You will need to work with the Snohomish County Health Department to develop and approved plan for repackaging at your operation.

A GUIDE FOR HUNGER RELIEF ORGANIZATIONS

Thank you for your work in the community to feed hungry people safe and healthy food!

Please find your step-by-step guide to repackaging bulk donations safely.

Snohomish County Health Department is your resource for ensuring all of the food you serve remains wholesome and safe.

3020 Rucker Avenue, Suite 104
Everett, WA 98201
Food Safety Voicemail line:
425-339-8730



A GUIDE FOR HUNGER RELIEF ORGANIZATIONS

Food Contact Items
require four steps
to clean:

1. Wash with
soapy water
2. Rinse with
Clear water
3. Sanitize (a
solution of 1
tsp bleach per
gallon water
can be used)
4. Air Dry

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Steps for Repackaging safely:

1. Clean your surfaces and food contact items with four steps.
2. Wash your hands in a hand sink.
3. Put on gloves if needed.
-Bare hand contact with ready to eat foods is prohibited.
4. Use clean food contact item to portion food into clean single use containers like clamshell packaging or bulk bags.
5. Individually label packaged food items with:
-The common name of the food. (ie: flour, rice)
-The name and address of the manufacturer, packer, or Distributor.
6. Maintain complete label information:
-complete ingredient and allergen disclosure information must be made available to the consumer at the point of service either on the master carton or is posted in plain view on a card, sign or other method of notice.
7. Clean up when finished. Wash your food contact items at the three-compartment sink.