



LOVE FOOD NOT WASTE

FOOD RECOVERY AND RESCUE

QUICK REFERENCE GUIDE - **Middle & High Schools**

FOOD RECOVERY - Returned to production (see detailed food listing on back)

- RECOVER items such as cereal, raisins, baby carrots, crackers, etc. to site inventory
- RECOVER and refrigerate dairy items (milk, yogurt, cheese) and juice

FOOD RESCUE - Sent off-site (see detailed food listing on back)

Cold Items

- Place COLD, individually wrapped items into a clear plastic bag and tie or tape closed
- Label bag with Feeding San Diego required label (include site, food type, date) ***NEW***
- Refrigerate or freeze bag for next day pickup by delivery driver
(Place bags in the same place in the refrigerator or freezer so they can be easily located)
- Rescue shelf stable or cold packaged items past their date labels if packaging is o.k.

Hot Items - All hot unserved items should be rescued

- Remove HOT items from steam table or collect packaged items and spread on a bun pan. Items can first be placed in separate clear plastic bags (i.e. hamburgers in one bag, rice in another bag, packaged items together, etc.). Bags should remain OPEN. Place in refrigeration to cool.
- Bring temperature to 70° within two hours and 40° before 4 hours.
- Once proper temperatures are reached place packaged items in a clear plastic bag
- Tie or tape all bags closed
- Items in individual BOWLS W/LIDS or Asian food boxes should be cooled as described above and placed in a cardboard box
- Label bags and/or boxes with Feeding San Diego required label (include site, food type, date) ***NEW***
- Refrigerate or freeze bags or boxed items FOR NEXT DAY PICKUP by delivery driver
(Place bags/boxes in the same place in the refrigerator so they can be easily located)
- Bags can be placed in a cardboard box for pick up by delivery driver

GENERAL SAFE HANDLING

- Always examine food for any signs of decay, spoilage, mold, or odors
- Keep packaged items in their original packaging
- Do not rescue canned or dry packaged foods' with tears in packaging, holes, dents, spoilage, etc.
(Canned and packaged foods with packaging intact can be donated past date labels)

For more information, please contact your Area Supervisor or Janet Whited at jwhited@sandi.net.