Powell River Action Centre Society Food Bank
Food Operations and Safety
Policy 2024

Operational Controls – Ambient Temperature Storage
And
Operational Controls – Processing Temperatures

As there are no specified minimum standards, the policy of the PRAC Food Bank shall be:

The safe ambient temperature for food storage is typically between 60°F and 75°F (15°C and 24°C), with the cooler end of the range being better.
The temperature range between 40°F and 140°F is known as the temperature danger zone, where bacteria can grow quickly and produce harmful toxins. To prevent foodborne illness, you can:

- **Refrigerate or freeze**: Refrigerate or freeze meat, poultry, eggs, fish, shellfish, ready-to-eat foods, and leftovers within two hours of cooking or removing them from a warm appliance. If the temperature is above 90°F, refrigerate within one hour.
- **Keep hot food hot**: Keep hot food at 140°F or warmer to prevent bacterial growth.
- **Check storage directions**: Check the storage directions on food labels.
- **Throw away perishable foods**: Throw away any perishable foods that have been left out at room temperature for more than two hours.

The Food Bank manager is able to verify that the above is the standard and that the standard is being followed. The manager will be able to supply records of the temperature settings of all fridges and freezers.