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

Operational Controls – Cold Chain Temperatures

The PRAC Food Bank policy and procedures on cold chain temperature control is as follows:

1. All perishable food transported in the Food Bank Van will be treated as high value and will be immediately taken to the Food Bank Centre for inspection and refrigeration or freezing.
    a. All perishable food transported in the Food Bank vehicle will be covered with the appropriate thermal blankets or placed in a cooler with block ice.
2. Food already frozen will be inspected to ensure thawing has not started and will be placed in the appropriate freezer.
3. Perishable food pick-ups from local grocery stores:
    a. The food to be transported will first be inspected to ensure that it has not come in contact with any contaminates, nor gotten above safe temperature. Questions will be asked about how long the food has sat on the loading dock before arrival for transport.
4. The “poke and sniff” method of determining the viability of met will be conducted by the food bank manager. A small pin hole is poked into the meat package and smelled to ensure the meat has not gone bad. Bad meat is immediately placed in a separate black plastic garbage bag and the pig farmer is contacted for pick-up of the bad meat. Meat that is still safe for consumption is immediately distributed on that day or is frozen for future distribution.
5. All perishable food received will be subject to the Canada Food Safe guidelines on temperature and storage:
    a. When receiving perishable food, ensure it is kept at the proper temperature to prevent the growth of harmful bacteria:
    b. **Cold foods**: Keep at 40°F 4.4C or colder
    c. **Perishable foods at room temperature**: Discard after 2 hours, or 1 hour if the temperature is above 90°F or 32C
    d. **Refrigerator temperature**: Set to 40°F or below
    e. **Freezer temperature**: Set to 0°F minus 18C or below
    f. The temperature range between 40°F and 140°F, 4 to 60 Celsius is known as the "Danger Zone" because bacteria grow rapidly in this range. Bacteria can double in number in as little as 20 minutes.
    g. You can use a food thermometer to check the temperature of hot and cold foods. You can also use cooling wands to help cool food quickly
6. Donated food that requires refrigeration will be subject to immediate inspection and temperature taken. If anything is not 100% right the food will not be accepted.
7. Food that is precooked and donated from a restaurant will be subject to inspection and temperature taking. Bulk food that is required to be broken down into individual meals and cooled or frozen will be subject to all food safe regulations and will be done immediately upon receipt of the donation. This food will be treated as high risk.

This policy and procedure document is subject to annual review. Records are expected to be presented upon request showing temperatures, procedure and distribution.