

food code facts

Alaska Food Code Guidance

Alaska Department of
Environmental Conservation
Food Safety & Sanitation
Program

- 'Best before' date is a date until which the food retains its quality (taste, aroma, appearance, nutritional content). Food may be donated post 'best before' date once it is safe and acceptable.
- Always use First-in, First-Out technique. (FIFO).
- Cooked food can be donated if the food is kept at or above 135°F during hot holding and has been cooled as quickly as possible to 41°F in order to refrigerate and has not been reheated.
- Food under temperature control must be at or below 41°F or at or above 135°F.
- Food should be discarded after 4 hours in the danger zone (41 ° F – 135 ° F).

Safe Donation of Foods

"Help Fight Hunger"

Foods can be donated if it is safe and in acceptable condition. The process of food donation must be considered within the food safety management system of the donating food businesses.

PROCESS FOR SAFE STORAGE OF FOODS TO BE DONATED

All food handlers should wash hands prior to food handling.

- Foods to be donated should be placed in a food safe plastic bags or disposable sanitized shallow aluminum containers.
- Food should be labeled with donor name, location, description of the item, date and time it was prepared (if it's a cooked food).
- Food that requires temperature control for safety should be immediately refrigerated or frozen.

POTENTIALLY HAZARDOUS FOODS

Meat, Poultry, fish, eggs, dairy products, tofu, cooked vegetables, seed sprouts, sliced melons, garlic and other fresh herbs in oil mixture are potentially hazardous foods and be kept out of danger zone (41 ° F – 135 ° F) for safety. Cooling of the food is carried out in two stages. Firstly, foods should be cooled from 135 ° F - 70 ° F within 2 hours or less, secondly, from 70 ° F – 41 ° F within 4 hours or less.

TO AVOID CROSS CONTAMINATION

- Store raw meats below other foods.
- Store raw produce away from washed, ready to eat produce.
- Wash and sanitize surfaces that have touched raw meats and poultry.
- Be sure to wash hands often, especially after handling raw meats.



Alaska Department of Environmental Conservation
Division of Environmental Health
Food Safety and Sanitation Program

<http://dec.alaska.gov/eh/fss.aspx>

1-87-SAF-FOOD or (907) 269-7501

NOTE: This fact sheet is a compilation of major food safety rules regarding the given topic and is not designed to replace reading the Alaska Food Code.

FOODS THAT CAN BE DONATED

- Bread and cakes
- Dried, canned food in acceptable condition
- Whole fresh fruit and vegetables
- Packaged food which are bought in excess
- Dry foods Refrigerated food maintained at or below 41°F
- Frozen foods maintained between 0 ° F and -10 ° F
- Prepared foods that have been safely cooled to 41 ° F **
- Portions of food produces but not served to the customers

****Note:** Cooked food needs to be cooled within two hours from 135°F to 70 ° F and cooled from 70 ° F to 41 ° F or below within 4hours and refrigerated at or below 41 ° F.

FOODS THAT CANNOT BE DONATED

- Foods that have been cooked, cooled and reheated
- Foods that have been thawed and re-frozen
- Home canned, vacuum-packed or pickled foods
- Food in soiled containers
- Perishable foods past a “use by” date, unless frozen
- Foods in severely dented and rusty cans
- Foods in opened or torn containers i.e. potential of contamination
- Unpasteurized milk
- Foods with any signs of decay, spoilage, mold or odors



Alaska Department of Environmental Conservation
Division of Environmental Health
Food Safety and Sanitation Program

<http://dec.alaska.gov/eh/fss.aspx>

1-87-SAF-FOOD or (907) 269-7501

NOTE: This fact sheet is a compilation of major food safety rules regarding the given topic and is not designed to replace reading the Alaska Food Code.