

## About Us

**DONATE SAFE FOOD.  
REDUCE WASTE.  
TAKE OUT HUNGER.**

The Harris County Public Health **Take Out Hunger** program provides food safety resources to support your establishment, when accepting food donations from local food businesses in Harris County. We are leading the way to comprehensive food recovery to prevent food from ever becoming waste.

**HELPING YOU PROVIDE  
MORE MEALS!**

### Cost-Effective

Keep your shelves full with donated foods. Once the relationships with food donors are established, your organization can receive a steady supply of food and budget better.

### More Variety

Roasted Veggies! Cilantro Rice! Grilled Chicken! Just to name a few! Prepared food donations add more nourishing varieties of foods to what you can offer to your community members.

### Safe Food

We work with permitted food establishments to provide safe food. Temperature control and proper labeling help ensure the food stays safe from establishments to your pantry.

## Practice Food Safety and Prevent Foodborne Illness

All food preparation and handling processes need to follow food establishment regulations.

For more food safety resources,  
visit [bit.ly/2Fz+W1E](http://bit.ly/2Fz+W1E)

**THANK YOU FOR HELPING US  
TAKE OUT HUNGER!**

Phone: **713.274.6445**

ENVIRONMENTAL PUBLIC HEALTH

**101 S. Richey Suite G**

**Pasadena, TX 77506**

[www.takeouthungerhc.org](http://www.takeouthungerhc.org)

**READY TO BECOME  
A RECIPIENT PARTNER?**

Let's sign you up!

Contact us at [Donations@phs.hctx.net](mailto:Donations@phs.hctx.net)

Check out

[TAKEOUTHUNGERHC.ORG](http://TAKEOUTHUNGERHC.ORG)

for **PRINTABLE  
LABELS & FORMS.**

**WE WILL CONNECT  
YOU TO A NETWORK  
OF FOOD DONORS  
TO COORDINATE  
DONATION PICKUPS.**



This program is powered by  
Harris County Public Health's Public Health Innovations Lab.

# RECEIVING & SERVING DONATIONS



## 1 CHECK LABELS ON DONATIONS

Check that all portioned and bulk food donations are labeled with the following information:

- 1 NAME OR DESCRIPTION OF THE FOOD
- 2 SOURCE OF FOOD
- 3 DATE OF PREPARATION

LABELS MAY ALSO INCLUDE ALLERGEN INFORMATION.

### Check Dates

Donations may be labeled with DISCARD date information. If not, apply the 7-day rule to the DATE OF PREPARATION.

For information on the 7-day rule, use the Date Marking GUIDE in the toolkit.

#### ACCEPTING PRE-PACKAGED FOODS (NON-PERISHABLES)

Foods not exhibiting signs of spoilage should be wholesome and may be sold, purchased, donated and consumed beyond the labeled "Best if Used By" date, except for infant formula.

## CHECK TEMPERATURES

# 2

Use a calibrated thermometer to measure temperatures of donations.

Cold/Chilled prepared foods should be kept at 41 °F or below

Frozen food donations should be solid to the touch.

Temperatures of TCS foods should be measured TWICE. Once, when picking up the donation. Once, when the donations make it to the recipient partner location.

## 3 RECORD DONATION

As a good practice, record pounds/quantities of food being donated and the temperatures of TSC foods.

#### WHEN GOING TO PICK UP A DONATION, MAKE SURE TO TAKE:

1. A COOLER OR INSULATED BAG
2. A THERMOMETER
3. GLOVES AND HAIR RESTRAINT
4. FOOD DONATIONS DELIVERY TRACKING SHEET



## 4 STORE OR SERVE DONATION

If your organization distributes food, maintain temperature control for TCS foods until distribution:  
Cold TCS foods should be stored in a cooler or freezer.  
Frozen TCS foods should be stored in a freezer.

If your organization serves hot meals,  
Reheat food items to 165°F before serving.  
Maintain foods at 135°F or above during service.  
If your organization serves cold prepared foods, keep food items cool at 41°F or below during service.



### ✗ Unsafe Foods

- Spoiled food
- Off Temperature food
- Severely dented cans
- Damaged or distressed food items
- Prepared food over 6 days old
- Unlabeled food
- Previously served food (e.g. from self-service areas or buffets)
- Food prepared at home

ALWAYS check the nature, age, and package integrity of the food. Do not accept or serve donated foods that do not appear safe for consumption.