



Food Safety Fact Sheet

Young children, the elderly, pregnant and lactating women, and people living with conditions such as cancer and HIV/AIDS are at an increased risk for acquiring a food-borne illness. This same population forms a majority of people who rely on New York City's emergency food service agencies. At City Harvest, we recognize our responsibility to those we serve and guarantee food safety in all facets of our food rescue operation. Every pound of food we rescue is a safe pound.

Every Pound is a Safe Pound, Guaranteed

- All prepared food City Harvest collects comes from regulated food businesses, such as restaurants, caterers, bakeries, and corporate cafeterias.
- The food must have been protected from contamination, stored at the appropriate temperature within acceptable time frames, not have been previously served to the public, and not have been reheated for second-time service.
- All prepared food must have been chilled to 40° or below. Food donations must be packaged in first-use food grade packaging. City Harvest provides packaging to donors who request it.
- City Harvest accepts donations of canned, packaged, and other non-perishable foods and fresh produce as long as the donations are fit for human consumption. Food in damaged packaging or produce that is showing signs of decay is not accepted.

Food Safety and Our Fleet

- City Harvest's refrigerated trucks maintain a maximum temperature of 40°.
- City Harvest usually delivers prepared food to the recipient agency within four hours of pick up.
- City Harvest drivers are trained in safe food handling and empowered to reject any donation they deem unsafe.

Food Safety in Recipient Agencies

- City Harvest provides in-depth training in safe food handling and storage to all of its recipient and partner agencies free of charge.
- City Harvest evaluates agencies as part of the application process and makes monitoring visits to each once every two years to ensure all agencies adhere to the New York State Sanitary Code.

- Criteria evaluated include food storage and preparation, chemical storage, equipment cleanliness, hand washing facilities, pest control, garbage removal, and food safety training.
- In the event an agency does not meet the standards, City Harvest will modify delivery arrangements and help the agency to come up to code. Also, City Harvest suspends food delivery when an agency relocates until an evaluation of the new location is completed.

Food Safety Training

- City Harvest administers food safety certification to all City Harvest employees that handle food and kitchen personnel at recipient agencies.
- The workshop identifies foods at risk, potential hazards to safe food, and ways to protect food from those hazards during receiving, storing, preparing, holding, and serving.
- The training also covers FDA standards, emerging pathogens, and sanitary equipment maintenance.

For more information about City Harvest, please call Talia Mann at 212.843.9341.