



Dare to Care
Food Bank

Food Safety Agreement

Agency Name: _____ agrees that at least one staff person be trained in Dare to Care Food Bank’s (DTC) Food Safety Training every two (2) years. The Agency also agrees:

1. That if the Agency’s primary contact has changed, the Agency will notify DTC within 14 days and the new contact will attend DTC’s Food Safety Training within 60 days.
2. To provide food safety training for staff and volunteers who handle food.
3. That if operating an on-site service (i.e., kitchen), at least one (1) staff person will acquire a food handler’s certification and a health inspection by its respective Health Department and will meet local commercial food safety standards.
4. That if operating an off-site service (i.e., pantry) that it will not repackage any products *besides produce and bulk baked goods*. When repacking bulk produce or baked goods, off-site partners will follow the food safety guidelines for handling product including the use of gloves, cleaning, and sanitizing spaces, and using appropriate food safe packaging for re-packed items.
 - a. *Bulk produce* allowed for repacking is defined as produce that is uncut and in packaging that is exposed to air and not sealed.
 - b. *Bulk baked goods* allowed for repacking are defined as shelf-stable baked goods (prepared for multiple servings) from retailers (not manufacturers) in a clamshell or similar packaging (Examples include cookies, croissants, donuts, cupcakes).
5. To have time and temperature logs and thermometers for each cold storage unit (e.g., freezer, fridge) and dry storage area, and to record temperatures.
 - a. *Daily* - if operating an on-site service (i.e., kitchen), or
 - b. *Weekly* - if operating an off-site service (i.e., pantry)
6. To implement a process for handling and communicating food safety concerns and recalls to staff, volunteers, and neighbors.
7. To store food using the following methods:
 - a. Separately from chemicals and cleaning products.
 - b. Six inches off the floor, four inches away from the walls, and two feet from the ceiling.
 - c. In a locked and secured area with limited access.
 - d. In a way that avoids cross-contamination (i.e., ready-to-eat foods above raw foods).
8. To utilize the First-In First-Out (FIFO) method.
9. To have a pest control system in place whether professional or in-house.

To follow all recommendations outlined in DTC’s Food Safety Training. **The Agency’s authorized representative’s signature below confirms that the Agency has completed DTC’s Food Safety Training and is accepting and agrees to abide by all terms of this agreement and regulations of its respective Health Department.**

Agency Representative: _____
(sign)

(print)

Agency Representative Title: _____

Date: _____

Hope starts here.