



Backpack Buddy Food safety Training

2017-2018

Food Storage

- All food should be stored at least 6 inches off the floor and away from walls.
- Food storage area must have the ability to be locked, with limited access.
- Food should be stored in a temperature-controlled space.

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Delivery

- Spot-check a few bags as you receive each delivery.
- If you have any damaged items, please report them to Dare to Care personnel within 24 hours.
- Please let DTC staff know of any closings that will affect delivery at least two weeks in advance

Fresh Fruit

- Distribute all of the fruit allotted for each week.
- Bananas should NOT be refrigerated.
- Fruit is a very perishable item, so it is likely that there will be a few “bad” pieces in each case. If an excess amount of “bad” pieces are found, please contact Dare to Care personnel immediately.

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Types of Dates

- A "**Sell-By**" date tells the store how long to display the product for sale. Usually good for 2 years after date.
- A "**Best if Used By (or Before)**" date is recommended for best flavor or quality. It is not a safety date.
- A "**Use-By**" date is the last date recommended for the use of the product while at peak quality. The date has been determined by the manufacturer of the product.
- "**Closed or coded dates**" are packing numbers for use by the manufacturer.
- If you have any further questions on product dates, feel free to contact Dare to Care.