

## Guidance for the Sale and/or Donation of Raw, TCS\*, and Ready to Eat Food

As restaurants and other food service establishments cope with restrictions limiting or prohibiting dine-in services, many have food supplies in excess of what they will be able to serve under these conditions. In an effort to find another safe and appropriate use for that food, many are choosing to sell or donate excess unprepared food to individuals, retail establishments, or other organizations. If your business plans to take this action, please make every effort possible to follow these recommended best practices.

- Keep raw, TCS, or ready to eat food in original packaging when possible.
  - If product is repackaged, complete description and “use by” date is required on the new packages.
  - Consider using a Tamper Evident Label that can be purchased through restaurant food suppliers.
  - Keep a log of repackaged products and date records of the original product, including a photocopy of the label.
- Make sure “use by” or expiration date is clearly visible, and product is not expired.
- Keep food items separated in different coolers to prevent cross contamination. Also, raw meats must be packaged individually and not combined in a to-go or delivery package with other TCS or ready to eat foods.
- To prevent cross contamination: Wash hands before and after handling any meat product and before handling any other products.
- Follow all guidelines for handwashing at all times when packaging and distributing food.
- Deliver food frozen or to temperature by keeping it iced down in coolers until delivered. Make sure that all frozen or refrigerated items are delivered below 41 degrees.
- Make sure that transfer to the customer is in accordance with state and local orders, by utilizing carryout, curbside pickup, or delivery as needed. Do not allow outside individuals in your kitchen or food storage area.
- Encourage the groups or individuals receiving food to have appropriate coolers to keep food to temperature during transportation.
- Provide the attached cooking temperature reference guide with every sale.
- This type of resale can be done under your current food processing license only during this COVID-19 situation.

\*TCS: U.S. Food and Drug Administration’s Time and Temperature Control for Safety Food

# Cooking Temperature Reference Guide

Food	Type	Internal Temperature (°F)
Ground meat and meat mixtures	Beef, pork, veal, lamb	160
	Turkey, chicken	165
Fresh beef, veal, lamb	Steaks, roasts, chops <b>Rest time: 3 minutes</b>	145
Poultry	All Poultry (breasts, whole bird, legs, thighs, wings, ground poultry, giblets, and stuffing)	165
Pork and ham	Fresh pork, including fresh ham <b>Rest time: 3 minutes</b>	145
	Precooked ham (to reheat) <b>Note:</b> Reheat cooked hams packaged in USDA-inspected plants to 140°F	165
Eggs and egg dishes	Eggs	Cook until yolk and white are firm
	Egg dishes (such as frittata, quiche)	160
Leftovers and casseroles	Leftovers and casseroles	165
Seafood	Fish with fins	145 or cook until flesh is opaque and separates easily with a fork
	Shrimp, lobster, crab, and scallops	Cook until flesh is pearly or white, and opaque
	Clams, oysters, mussels	Cook until shells open during cooking

