



# Monitoring Time, Temperature & Risks of Contamination

## Temperature



Monitor food temperature and keep it at or below 40° Fahrenheit or (4° Celsius), because.....Harmful bacteria can double in just 20 minutes, increasing toxicity of the food.

## Time



Observe recommended transport time guidelines because...  
...temperature of the food can rise and foster growth of harmful bacteria.

When you pick up donations, check the expiration dates on the packages because...

...food stored longer than the recommended shelf life can spoil, harbor harmful bacteria, and can become unfit for consumption.

## Cross Contamination Risks



Avoid cross-contaminating food with bacteria from other sources. Cross-contaminated food can cause nausea, cramps, diarrhea, vomiting, dehydration, and even death. Food donations can be cross-contaminated when...

...food is stored below dripping raw meat.



...handlers sneeze on the food or transfer germs to the food via their hands.



...handlers do not observe guidelines for hand washing and use of disposable gloves.



...food donations are placed on dirty surfaces such as bumpers, car seats covered in animal hair, and chairs.....food containers are placed where people walk (floor of trucks or kitchens) and are then placed on food preparation tables...food donations come in contact with the dirty clothes of a food handler or transporter.