

Are We Keeping the Food Safe?

Dear Food Bank Partner,

Maintaining the highest level of food safety possible for our communities and neighbors is important for all of us.

Maintaining the temperature of frozen product *at or below 0 degrees* is necessary to prevent thawing and spoilage. Unfortunately, the high Georgia temperatures that we experience make this challenging.

The best course of action if you do not have a refrigerated truck is to utilize an insulated blanket or cooler to transport refrigerated/frozen product picked up from the Food Bank or retail store.

How to Guide: Insulated Freezer Blanket

BLANKET USAGE

1. Cover refrigerated or frozen food with freezer blanket(s).
2. If space allows you to place items on top of blanket and wrap, please wrap it over to fully envelope cold items.
3. If a truck or open vehicle is being used, recommend bringing ratchet straps or bungee cords to secure blanket and food during transportation.



BLANKET STORAGE

- Blankets should be stored in a cool dry place, not in a refrigerator or freezer.
- Ensure blanket is completely dry before storing, as condensation may gather when in use.
- Blankets are machine washable.

TRANSPORTING VEHICLE

- Keep drive times in non-refrigerated vehicles to 30 minutes. Blankets are not intended to keep food cold for longer than 2 hours.
- Clean inside vehicles at least once a week to keep items that may contaminate food separate (oil, antifreeze, or wiper fluid).
- Do not bring pets when transporting food.