



Food Safety Policy

The McFarland Food Pantry is committed ensuring safe food is distributed to Pantry guests. The following guidelines will help to ensure this safety.

The McFarland Food Pantry will accept and distribute the following foods:

- Foods in their original, sealed package with an ingredient label and code date.
- Perishable foods in sealed packages with manufacture information and product dating.
- Perishable foods where temperature control has been strictly maintained.
- Fresh produce grown using good agricultural practices, that is free of decay, and reasonably clean.
- Manufactured food that is properly repackaged.

The McFarland Food pantry will not accept and actively distribute the following foods:

- Home canned or home preserved foods
- Home prepared meals or desserts
- Foods with evidence of spoilage
- Rotten fruits and vegetables
- Opened packages of food
- Foods in crushed, dented, rusted or broken/open containers
- Foods where there is evidence of product leakage
- Foods where there is evidence of insect damage or infestation
- Foods over one year past their 'Best By' or 'Use By' date
- Packages of food that are excessively dirty or soiled

The McFarland Food Pantry will:

- Maintain a clean, well-kept facility
- Transport, handle, and store food in a food-safe manner
- Handle, store and distribute produce safely
- Ensure food is properly stored to ensure first-in, first-out practices are followed
- Keep appropriate temperature records
- Update food safety policy documents as needed, keeping volunteers aware of these policies
- Store non-food items and chemicals away from food
- Repackage food only where allowed and following a food-safe policy
- Discard food that is potentially unsafe for distribution