



Donated Food Distribution Organization (DFDO) – FORM B

Below are the Clark County Public Health requirements for safely handling donated food. Please read each requirement and initial next to those statements that are applicable to this location. Circle "N/A" if the item is not applicable to this location:

Receipt and handling of TCS food:

- _____ **or N/A** When receiving TCS Foods*, someone will verify the food temperature is **below 41° F or above 135° F**.
- These safe food temperatures will be maintained throughout service with adequate equipment, OR
 - Food will be served immediately upon receipt and leftovers will be discarded.
- _____ **or N/A** All TCS Foods* at this facility* will be stored in a freezer or refrigerator that holds food at 41° F or below or in hot holding devices that keep foods at 135°F or above.
- _____ **or N/A** When transporting TCS Foods*, people* will maintain safe food temperatures by using temperature control equipment* and will use a thermometer for verification.
- _____ **or N/A** All hot food received from donors or prepared in this facility* will be held and served at 135° F, verified with a thermometer.
- _____ **or N/A** All produce served will be washed in a clean food preparation sink.
- _____ **or N/A** People* will not re-serve any open, ready eat foods that have been previously served to someone else.
- _____ **or N/A** People* will wash, rinse, and sanitize any food contact surfaces used for preparing and serving TCS Foods* after each use or every 4 hours.
- _____ **or N/A** Animals and children under the age of 10 will not be allowed in food preparation areas during preparation or service.
- _____ **or N/A** People* will immediately discard any TCS Foods* that have been held in the temperature danger zone for more than 4 hours. Anytime there is uncertainty in the length of time a TCS Foods* has been in the temperature danger zone, the food will be discarded.

Repackaging:

- _____ **or N/A** Foods are repackaged at this location. Repackaged foods will be labeled with at least the common name of the food and the name/place of the manufacturer.
- _____ **or N/A** Complete label information, including ingredient and allergen disclosure information will be posted in plain view at the point of distribution to the consumer.

Donated Food Distribution Organization (DFDO) – FORM B Continued

Receipt and handling of raw protein:

_____ or **N/A** Muscle meat of a *domesticated livestock animal* will:

- include a label verifying that it is from a USDA approved source* OR
- must be: donated live to the organization or raised by a member of an approved youth club and then processed by an approved meat cutter and labeled "**Uninspected wild game meat, thoroughly cook to 165°F (74°C) internal temperature**".

_____ or **N/A** Muscle meat of a *game animal** will be:

- Received from a law enforcement officer within Washington State or from a hunter licensed by the Washington State Department of Fish and Wildlife,
- Field dressed to remove the viscera with or without skin present;
- Accompanied by a written statement identifying:
 - The name and address of the person who harvested the game;
 - The license, permit or tag number and kind of animal provided;
 - The date killed, the county and area where the animal was taken; and
 - The hunter's signature
- Stored and handled to prevent temperature abuse and contamination during transport to the processing facility*;
- Processed by an approved meat cutter.
- Labeled "**Uninspected wild game meat, thoroughly cook to 165°F (74°C) internal temperature.**"

_____ or **N/A** Fresh fish will be accepted from a recreational or commercial fisher licensed by the Washington State Department of Fish and Wildlife. Fish will be received whole or minimally processed to remove the head and viscera. Only fish that has been stored and handled to prevent temperature abuse and contamination during transportation will be accepted.

_____ or **N/A** People* will store raw meats below or away from ready to eat* foods and produce.

_____ or **N/A** People* will prepare and handle all raw meats separately from each species and ready to eat* foods, and then ensure all food preparation surfaces are washed, rinsed and sanitized after contacting any type of raw meat.

For instructions to submit go to <https://clark.wa.gov/public-health/food-service-permitting-information>



For other formats, contact
the Clark County ADA Office

Voice 564.397.2322
Fax 360.397.6165

Relay 711 or 800.833.6388
Email ADA@clark.wa.gov