



Donated Food Distribution Organization (DFDO) – FORM C

Below are the Clark County Public Health requirements for handling donated food safely. 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:

- _____ **or N/A** People* will use a calibrated, thin-tip thermometer to verify final cooking temperatures of all meats cooked from raw to ensure that the following minimum internal temperatures are reached:
- 145°F --- Raw beef, pork, and seafood
 - 158 °F --- Raw ground pork, ground beef, and seafood
 - 165°F --- Raw poultry*, stuffed meat, and game meat
- _____ **or N/A** People* will cool hot foods using the 2” cooling method and in a refrigerator.
- _____ **or N/A** People* will use the two-tiered cooling method, cooling foods from 135° F to 41° F in 6 hours or less, while ensuring the food has reached 70° F within the first 2 hours of that process. A calibrated thermometer and cooling log will be used to verify and document the two-tiered cooling method works for all foods and containers used to achieve cooling in this method.

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