

Tips on the Sale and Donation of Raw TCS Food, Take-Out and Delivery Ideas

- Keep Raw TCS food in original packaging when possible. If product is repackaged, complete description and “use by” date is required. Packaging must be leak proof and consider using a Tamper Evident Label that can be purchased through restaurant food suppliers. Keep a log of repackaged products and date records of original product including photocopy of label.
- Make sure “Use-By” or expiration date is clearly visible, and product is not expired. Use by must be within seven days of when original package was opened, including the date opened or the expiration date, whichever is shorter. Make note that cold TCS foods must be stored below 41 degrees.
- Keep food items separated in different coolers to prevent cross contamination. **Also, raw meats must be packaged individually and not combined in a to go or delivery package with other TCS or Ready to Eat Foods. Use separate packaging for ready to eat foods.**
- To prevent cross contamination; Wash hands before and after handling any meat product and before handling any other products. (See Handwashing Flyer attached.)
- Deliver food frozen or to temp by keeping it iced down in coolers until delivered. Make sure that all frozen or refrigerated items are delivered below 41 degrees.
- If possible, have donated food picked up by organization donating to. Deliver food curb side and do not allow outside individuals in your kitchen or food storage area.
- Make sure that the groups or individuals donated to have appropriate coolers to keep food to temp during transportation.
- Provide guide to proper cooking to temp. (See attached)

Food	Type	Internal Temperature (°F)
Ground meat and meat mixtures	Beef, pork, veal, lamb	160
	Turkey, chicken	165
Fresh beef, veal, lamb	Steaks, roasts, chops Rest time: 3 minutes	145
Poultry	All Poultry (breasts, whole bird, legs, thighs, wings, ground poultry, giblets, and stuffing)	165
Pork and ham	Fresh pork, including fresh ham Rest time: 3 minutes	145
	Precooked ham (to reheat) Note: Reheat cooked hams packaged in USDA-inspected plants to 140°F	165
Eggs and egg dishes	Eggs	Cook until yolk and white are firm
	Egg dishes (such as frittata, quiche)	160
Leftovers and casseroles	Leftovers and casseroles	165
Seafood	Fish with fins	145 or cook until flesh is opaque and separates easily with a fork
	Shrimp, lobster, crab, and scallops	Cook until flesh is pearly or white, and opaque
	Clams, oysters, mussels	Cook until shells open during cooking