MEMORANDUM

June 27, 2016

TO:   All Food Bank Member Agencies

FROM: Danielle Pierce Bozarth, Programs Director

RE:   God’s Pantry Food Bank Cold Chain Transportation Policy

Safe food handling, transportation, storage and distribution of all product obtained from God’s Pantry Food Bank is paramount, especially with refrigerated and frozen food during the summer months.

If your agency is transporting cold items more than 30 miles from one of our warehouses (Lexington, London, Morehead, Prestonsburg) or drop delivery location, you must do so with coolers, thermal blankets or a refrigerated vehicle.

Cold storage items should be loaded last, offloaded first and placed in refrigerated storage immediately. This is made more urgent with summer temperatures hitting the 90’s this week. Our mutual goal is to serve the needy, the last thing we need to do is jeopardize that by distributing unsafe food.

Our warehouse staff are aware of this requirement and works toward enforcing it however, every member agency is accountable for the food they transport and distribute.

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