

Food Safety at Soup Kitchens



An important part of keeping food at your soup kitchen is making sure the food is safe to eat. Know what you can do to help keep the food you offer safe.

Items To Reject:

- Dented, damaged or open canned goods
- Items that are contaminated
Evidence of pests, chemical smells or open packaging are all possible signs that a food is contaminated.

Questions To Ask:

- When was this food prepared?
- What ingredients are in it?
The eight major food allergens are milk, eggs, fish, shellfish, wheat, tree nuts, peanuts and soy.
- What temperature is it at currently?
Cold food donations should be accepted below 41°F and hot food donations accepted above 135°F.

Things To Remember:

- Reheat hot foods to 165°F.
Check the temperature of the food in multiple places to ensure a safe temperature.
- Hold hot foods at 135°F.
- Cool hot foods to 70°F in 2 hours and then to below 41°F within the next 4 hours.
Using an ice wand or putting food in shallow pan helps quickly cool it.

Keep In Mind:

- You have the right to reject food.
If donated food appears to be damaged, lacks a label or seems unsafe, you do not have to accept it.
- Food handlers should wash their hands frequently.
Regular handwashing is the simplest way to prevent the spread of illness.

Food Safety Resources from Columbus Public Health:

- Training classes for food industry professionals
- Toolkit with educational food safety posters

Learn more online at www.Columbus.gov/FoodProtection.



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Questions about food safety?
Call 614-645-7005 or visit
www.columbus.gov/foodprotection.