GUIDELINES FOR FOOD DONATION

Introduction

1 Anyone can donate food in Singapore. They must however ensure that the food donated for human consumption is safe and suitable to eat. This is regardless of whether you are an individual private donor, a business giving away surplus food instead of discarding it, a food charity receiving food donations to redistribute to the food insecure communities, or an organisation preparing food for free distribution.

2 The Good Samaritan Food Donation Act 2024 which was passed protects a food donor[1], by limiting criminal and civil liability from any death or personal injury that results from the consumption of the food donated[2] by the food donor. However, the protection applies only if the conditions below are met:-

(a) the food was not unsafe and not unsuitable[3] at the time it left the possession or control of the food donor;
(b) where the food was of a nature that required it to be handled in a particular way to ensure that it remained safe and suitable to consume after it left the possession or control of the food donor, the food donor informed the recipient of the food of those handling requirements;
(c) where the food would only have remained safe and suitable to consume for a particular period of time after it left the possession or control of the food donor, the food donor informed the recipient of the food of that time limit; and

[1] A food donor can be an enterprise (like a wholesaler, restaurant, caterer, farmer, charity or non-profit organization) or an individual giving food away free of charge for a charitable, benevolent, or philanthropic purpose. The term includes anyone who receives food donations from food producers/manufacturers, etc. for subsequent donation. The words "food donor" is defined by the Good Samaritan Food Donation Act 2024 to mean any of the following

(a) Any entity which donates food in the course of a business, regardless if the entity is a registered charity
(b) Any other person who donates food

[2] The word "donate" is defined by the Good Samaritan Food Donation Act 2024 to mean —

(*a*) a person giving to another any thing for a charitable, benevolent, or philanthropic purpose without receiving any money or money's worth; or

(*b*) a person giving for a charitable, benevolent, or philanthropic purpose, and without the person receiving any money or money's worth, any thing donated by another

[3] What is unsafe or unsuitable food is set out in the Sale of Food Act 1973 and in the Food Safety and Security Act 2025.

(d) the food donor, before donating the food, took all reasonably practicable measures to comply with any applicable requirement under any written law relating to food safety and food hygiene[4] when handling the food.

3 The aim of this document is to assist food donors, and for their staff and volunteers, in understanding and complying with the standard and behaviour expected of them by the law on food safety as regards the food they donate, and how to make use of the protection provided by the Good Samaritan Food Donation Act 2024.

4 These Guidelines are issued by the Singapore Food Agency pursuant to its functions in section 5(1)(f) and (h) of the Singapore Food Agency Act 2019 and must be read in conjunction with the law.

5 These Guidelines are for guidance and hence are —

(a) Not an exhaustive examination of the legal obligations of food donors as set out in the law;
(b) Not an assurance of immunity from liability for food donated even if complied with; and
(c) Not to be regarded as definitive advice on what would immunize any food donor from criminal or civil liability for food donated

[4] There are several requirements in the law relating to food safety and hygiene and they can be found in the laws below (hyperlinks to Singapore Statues Online provided):

1. Sale of Food Act 1973
2. Food Regulations
3. Sale of Food (Non-Retail Food Business) Regulations
4. Environmental Public Health Act 1987, in particular Parts 4 and 9
5. Environmental Public Health (Food Hygiene) Regulations
6. Wholesome Meat and Fish Act 1999, in particular Parts 3 and 4
7. Wholesome Meat and Fish (Processing Establishments and Cold Stores) Rules
8. Wholesome Meat and Fish (Slaughterhouses) Rules
9. Wholesome Meat and Fish (Transportation of Meat Products) Rules
10. Control of Plants Act 1993
11. Control of Plants (Cultivation of Plants) (Licensing and Certification) Rules
12. The recently passed Food Safety and Security Act 2025.

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1. QUICK GLANCE: WHAT FOODS ARE NOT SUITABLE or SUITABLE FOR DONATING

1.1. FOODS NOT SUITABLE FOR DONATION

1.1.1 Certain foods are not advisable for donation because of food safety concerns. For example :-

(a) Food prepared, cooked, cooled or reheated at home, including home canned, vacuum-packed or pickled food
(b) Food previously served to consumers (*e.g., food offered at a buffet, even if untouched by any customer)*
(c) Food in sharply dented, swollen, bulging, leaking or rusted cans
(d) Food in opened or torn containers exposing the food to potential contamination
(e) Food with an "off" smell, or that shows any signs of spoilage (e.g., slimy layer, mould or unusual colour)
(f) Food designated for destruction or re-export per regulatory orders
(g) Trade sample food (e.g., leftovers after trade shows)
(h) Food of higher regulatory concerns [*e.g., Animal blood (e.g., duck's blood),* unpasteurized milk and milk products]
(i) Outdated food (i.e. food past the date mark on its label)

1.2. FOODS SUITABLE FOR DONATION

1.2.1 Foods which <u>do not require time/temperature control</u> are generally suitable for immediate donation, provided they are not past the date mark for the food. For example :-

(a) Dry goods in their intact, original packaging
(b) Non-perishables which do not require time/temperature control and in their intact, original packaging (*e.g., rice, flour, salt, sugar, canned soup, canned tuna, jam, instant or dried noodles and cereal)*
(c) Bakery products in a bag or carton, securely closed with no tears, have not been served to the public, and do not require time/temperature control (*e.g., bread, cake or muffin not filled with cream, custards or meat)*
(d) Whole fruit or vegetable (uncut or unpeeled) that is fresh and in clean bags, boxes, or bins, and do not require time/temperature control
(e) Fresh fruits or vegetables that do not meet supermarkets' size or cosmetic criteria

1.3. FOODS REQUIRING EXTRA CARE FOR DONATION

1.3.1 Foods which require time/temperature control may still be suitable for donating provided extra care is taken to comply with good food safety practices, delivery times to beneficiaries and/or keep frozen food at -18°C or below, chilled food at 4°C or below and hot food above 60°C. Please see more details in the next chapters of this document. For example :-

(a) Pre-packaged meals (e.g., bento meals)
(b) Hot prepared food (e.g., grilled chicken, sandwiches)
(c) Frozen prepared food, meat or seafood products
(d) Dairy products (e.g., milk, cheese, butter)

2. DONATING FOOD

2.1 To be a food donor covered by the Good Samaritan Food Donation Act 2024, you need to be giving away food for a charitable or benevolent purpose and with the intention that the receiver of the food does not have to pay for the food.

2.2 You are still a food donor if you donate food to another (e.g., food charity), for that other to subsequently donate to others. You are still a food donor (e.g., a food charity or food rescue organisation) if you donate food collected from other donors.

2.3 Regardless of the type of food donor you are, in order to enjoy the protection under the Good Samaritan Food Donation Act 2024, you must take all reasonably practicable measures in handling the food so that the food is not unsafe and not unsuitable to eat when the food leaves your possession or control. As a guide, a food donor should consider the following:

(a) You should take steps to do proper checks on the safety and suitability of the food intended for donation and to withdraw or reject any food item for donation if the item fails those checks.

(b) You should also take steps to give the recipient any information the recipient needs to ensure the ongoing safety of the food, regarding both food handling and time limits for safe consumption. See Chapter 6 for more details.

(c) If you have staff and volunteers helping you in donating food, you should deploy only those who are properly trained to conduct the checks on the safety and suitability of the food for donating, and you should maintain processes and oversight of the staff and volunteers to make sure they do follow that process of checking and withdrawing/rejecting food items that fail those checks. The food donor should also not deploy staff or volunteers to undertake distribution of food unless he or she is first properly briefed, and he or she does so under supervision. Staff and volunteers who are feeling unwell should not participate in food donation as well.

2.4 Below are some recommended checks a food donor could undertake so that the donated food leaving the food donor's possession or control is not unsafe or unsuitable.

(a) Make sure that a properly trained staff or volunteer is on-site to inspect food as it is distributed as follows:

  (i) Properly covered or packaged, or is sealed in its original packaging

  (ii) No insects, droppings or foreign objects (e.g., glass or metal) in the food

  (iii) Does not have an "off" smell, or shows any signs of spoilage (e.g., slimy layer, mould, unusual colour, dried out or excessive wrinkling)

  (iv) The "use by", "sell by", "expiry date" or "best before" date mark has not passed

(v) Does not appear swollen or bulging, dented, rusty, leaking, has a defective seam or seal, cracked, chipped, or its integrity is suspected to be compromised (e.g., for shelf-stable food in cans, glass bottles or plastic containers)

(b) For temperature-controlled food, additional checks are as follows:
- (i) To check if the temperature/time controls for the food will be complied with at the time of distribution
- (ii) For chilled food, including dairy, meat or fish products, to check it is distributed at the correct temperature i.e. at 4 °C or below
- (iii) For frozen food, to check if it is distributed at -18°C or below
- (iv) For ready-to-eat or cooked meals, to check if it is distributed at 60°C or hotter. Reheat cooked food thoroughly (and only once) prior to distribution at temperatures of 75°C and above for at least two minutes to kill bacteria. Food should not be reheated more than once
- (v) Provide the end consumer/recipient of the food donation with clear information regarding the safety of the food donated, such as when it has to be consumed by and storage instructions. The food safety information must be easy to read, and in the language best understood by the recipients. See Chapter 6 for more details

(c) If donating to another food donor (e.g., a food charity or food rescue organisation) for subsequent donation —
- (i) Try contacting the food charity or food rescue organisation ahead to find out what the food charity or food rescue organisation can or cannot accept; and
- (ii) The food donor should be prepared, if asked, to provide the charity's or organisation's representative (staff or volunteer) who receives the food the following information, either verbally or in writing:
  1. Source of the food
  2. How the food was kept free from contamination during storage, preparation and transport
  3. How, where, and when the food was prepared
  4. How the food was maintained at the proper temperature
  5. If/how long the food was out of temperature control

2.5 See under Chapter 3 (particularly Table 1 on illustrations of checks according to different food types) for more details on collecting food for subsequent donation.

3. COLLECTING FOOD TO DONATE

3.1 To enjoy the protection under the Good Samaritan Food Donation Act 2024, you must take all reasonably practicable measures in handling the food so that the food is not unsafe and not unsuitable to eat when the food leaves your possession or control.

3.2 As a food donor, you should take steps to do proper checks on the safety and suitability of the food intended for donating and to withdraw or reject any food item for donating if the item fails those checks.

3.4 As a food donor, you should also take steps to give the recipient any information the recipient needs to ensure the ongoing safety of the food, regarding both food handling and time limits for safe consumption. See Chapter 6 for more details.

3.5 If you have staff and volunteers helping you in donating food, you should deploy only those who are properly trained to conduct the checks on the safety and suitability of the food for donating, and you should maintain processes and oversight of the staff and volunteers to make sure they do follow that process of checking and withdrawing/rejecting food items that fail those checks. The food donor should also not deploy staff or volunteers to undertake distribution of food unless he or she is first properly briefed, and he or she does so under supervision. Staff and volunteers who are feeling unwell should not participate in food donation as well.

3.6 Below are some recommended checks a food donor who collects food for donation could undertake at the time of collection, so that the donated food is not unsafe or unsuitable when the food leaves the food donor's possession or control.

(a) Make sure all food that is collected can be identified

(b) Have a proper agreement with the transporter of the food what temperature the food will be delivered at, and within a safe time period
    (i) Check that the delivery has not taken longer than the agreed time (i.e. check departure and arrival times)

(c) Ask the food supplier to protect food from contamination (e.g. use food-safe packaging, or donate in clean packaging, bags, boxes which are unopened or without tears)

(d) If the food is donated by a business, make sure that the food supplier's name and address is known or ascertainable by checking the following:
   (i) Source of the food
   (ii) How the food was kept free from contamination during storage, preparation and transport
   (iii) How, where and when the food was prepared
   (iv) How the food was maintained at the proper temperature

(e) Make sure that a properly trained staff or volunteer is on-site to inspect the food when it is delivered as follows:
   (i) Properly covered or packaged, or is sealed in its original packaging
   (ii) No insects, droppings or foreign objects (e.g., glass or metal) in the food
   (iii) Does not have an “off” smell, or shows any signs of spoilage (e.g., slimy layer, mould, unusual colour, dried out or excessive wrinkling)
   (iv) The “use by”, “sell by”, “expiry date” or “best before” date mark has not passed
   (v) Does not appear swollen or bulging, dented, rusty, leaking, has a defective seam or seal, cracked, chipped, or its integrity is suspected to be compromised (e.g., for shelf-stable food in cans, glass bottles or plastic containers)
   (vi) Check if/how long the food was out of temperature control.

(f) For food that requires temperature control, additional checks are as follows:
   (i) For chilled food, including dairy, meat or seafood products — if it is delivered at the correct temperature (i.e., at 4°C or below)
   (ii) For frozen food — if it is delivered at -18°C or below
   (iii) For ready-to-eat (RTE) or cooked meals — if it is delivered at above 60°C

(g) Keep food under temperature control once it is received and in the packaging it is received or collected in, unopened.

3.7 Table 1 below contains illustrations on the checks that should be done according to food types.

Table 1 – Collecting the different types of food

Food type	***Description***	***Recommended action***
Prepacked food (less perishable)	Refers to food packed or made up in advance in a wrapper or container, and where any food packed or made up in a wrapper or container is found on any premises where such food is packed, kept or stored. Examples: canned food, instant noodles, rice, flour, sugar, dry beans, jam, sauce	Ensure that the food is sealed in its original packaging, has not passed its expiry date and is in good condition. For shelf-stable food in cans, glass bottles or plastic containers, do not accept if item appears swollen or bulging, dented, rusty, leaking, has a defective seam or seal, cracked, chipped, or is suspected to have its integrity compromised.
Cooked/ ready-to-eat (RTE)/Baked food (perishable)	<u>Cooked food</u> Refers to food which is wholly or partially cooked (e.g., fried rice, roasted chicken, steak) and can be in ambient or chilled forms. <u>RTE food</u> Refers to food that is made available for direct human consumption without the need for cooking or reheating. Examples: bentos, sandwiches, salads, cut fruits, chilled desserts	Ensure that cooked/RTE food followed the proper temperature control[5] and are promptly delivered to beneficiaries to be consumed immediately. If food collected won't be consumed immediately by recipient, donor should inform recipient to reheat cooked food thoroughly prior to consumption at temperatures of 75°C and above for at least two minutes to kill bacteria.
	<u>Baked food</u>	Verify the date of production or expiry date.

[5] Where required, hot food should be kept above 60°C and cold food below 5°C. Food that is kept at room temperature should be consumed within 4 hours from the time of its preparation/cooking.

Food type	*Description*	*Recommended action*
	Refers to food made from flour dough or batter and cooked by baking (e.g. in an oven) and kept at ambient temperature to be consumed as it is. Examples: bread, cakes, pastries, cookies	Limit collection or redistribution to lower-risk food with longer shelf-life, such as non-cream cakes, pastries without fillings, and plain bread.
Fresh fruits and vegetables (perishable)	Refers to unprocessed (uncut, unpeeled and unshelled) and raw fruits and vegetables that are intended for human consumption.	Ensure that the food/product is generally clean and fresh. Potatoes that are green and/or sprouting should not be donated/accepted as well. Chilled/thaw meat and fish should be maintained at a core temperature of 4^{o}C or below, and frozen meat and fish should be maintained at a core temperature of -18^{o}C or below. Do not donate/accept if food/product appears mouldy, slimy, significant discoloured, dried out, excessive wrinkling, gives off odd odours, a significant amount of drip* (for raw meat). **a sign of meat quality deterioration and will result in proliferation of bacteria*
Chilled/Thawed fish [6] and fish products and; meat and meat products (perishable)	Often packed in tray/container/plastic bags for cooking and consumption within short-term and can be in raw, partially cooked or cooked forms. Examples: raw fish and meat, chilled ham, marinated meat, chilled cooked shrimp	
Frozen fish and fish products and; meat and meat products	Often packed in vacuum sealed wrapper or freezer-safe containers for longer-term storage in the freezer before cooking and consumption. Examples: raw fish and meat, nuggets, patty, breaded fish	

[6] Fish means any species of fish (whether marine or freshwater) and also includes crustacea, shellfish, echinoderm, mollusc or other form of aquatic life.

4. PREPARING, COOKING AND PACKING FOOD

4.1 Safe delivery and serving of donated food require communication among all parties handling the food, which is between donor, transporter and recipient. This includes monitoring and appropriately handling temperature and packaging requirements as well as to minimise the time where food stays within the temperature danger zone (5°C to 60°C). A basic understanding of food safety and good judgment is important for all food donors, transporters and recipients.

4.2 Below are some good practices which, if adopted, would be indicative that reasonably practicable measures have been taken when handling the food, to comply with an applicable requirement under the law related to food safety and hygiene.

4.3 In a nutshell, take the same precautions as you would for food that you sell.

4.4 Kitchen Layout and Operations

4.4.1 A proper kitchen layout creates a good operational workflow and prevents cross contamination. It should include the following:

(a) At least one sink to be provided at the food preparation area. For larger kitchen(s), additional sinks are recommended to ensure adequate access to potable water for food preparation and washing;
(b) At least one hand-washing station equipped with hand soap to be provided to allow staff and volunteers access to handwashing facilities;
(c) Have a cleaning regime that includes cleaning before and after food preparation to be practised to ensure hygienic practices (e.g. wash hand often especially after handling raw food, cleaning and sanitising of food contact surfaces);
(d) Food preparation flow should be uni-directional, as much as possible;
(e) Raw and cooked/ ready-to-eat (RTE) food to be handled at segregated locations and with different set of utensils;
(f) Chopping boards, knives and utensils to be labelled and/or colour-coded for specific use and stored in different locations;
(g) Storage rooms or areas to be designated, equipped with suitable storage facilities such as racks and containers;
(h) Proper waste management to be in place, such as providing sufficient bins which are clearly identified, covered, leak-proof and lined with a plastic bag for waste, and waste are cleared at least at the end of production or when full;
(i) Proper pest management to be in place to prevent the harbourage & breeding of pests (e.g. eliminating food sources and shelters/entry points for pest).

4.5 Environmental Hygiene

4.5.1 The kitchen area should be maintained clean at all times as follows:

(a) Thoroughly wash and sanitise surfaces that have come into contact with raw food;
(b) Clean and sanitise all food preparation surfaces, equipment and utensils;
(c) Clean and maintain chillers and freezers, including the rubber lining, regularly.

4.6 Food Safety Course Level 1

4.6.1 A food donor, any of its staff or volunteers, and any individual involved in food handling, are encouraged to attend the Food Safety Course Level 1[7] to be trained on good food safety practices.

4.7 Personal Hygiene

4.7.1 A food donor, any of its staff or volunteers, and any individual involved in food handling, should ensure the following good personal hygiene practices to prevent contamination to the food:

(a) Wear clean attire and masks/other appropriate physical barriers[8] (e.g. spit guards) during food preparation and/or when handling food;
(b) Keep hair neat and tidy;
(c) Keep fingernails clean and short;
(d) Do not handle food when unwell;
(e) Open cuts and lesions on hand should be completely covered by a clean, brightly coloured dressing;
(f) Wash hands with water and soap before and after handling raw food and/or cooked/ ready-to-eat (RTE) food, after visiting the toilet, after handling waste, after breaks and in between tasks;
(g) Use clean gloves or utensils to handle cooked/RTE food. Change gloves regularly, especially after different tasks and when they are torn or soiled;

[7] Provided by SkillsFuture Singapore (SSG)-approved training providers. For more information, please refer to https://www.sfa.gov.sg/food-retail/information-for-food-handlers/information-for-food-handlers.

[8] Face shields are not considered as effective physical barriers due to the large gap at the bottom of the shield. Masks and spit guards have a bottom-up shield that covers the mouth and nose.

(h) Refrain from behaviour that could cause contamination to food (e.g. smoking, spitting, eating, sneezing, or coughing when handling or preparing food);
(i) Remove any jewellery and accessories prior to handling or preparing food;
(j) Keep personal belongings out of food preparation areas.

4.8 Storing Food

4.8.1 The use of safe and suitable food ingredients reduces the risk of introducing hazards to food items.

4.8.2 Food storage guidelines are as follows:
(a) Store food away from sources of contamination such as dust or debris and separate from non-food items such as liquid soap, detergent, pesticides and other chemicals;
(b) Do not store food directly on the floor. Store food on shelves and racks away from the walls;
(c) Place cooked/ ready-to-eat (RTE) food in clean containers or packages and cover all cooked/RTE food;
(d) Ensure food is stored according to the instructions on the product label or as indicated by the manufacturer;
(e) Keep perishable food refrigerated or frozen until they are ready for use;
(f) Ensure food is stored at proper temperatures:
    (i) Store frozen food in a freezer at -18°C or below
    (ii) Store chilled food in a chiller at between 0°C and 4°C;
    (iii) Check the temperature of your freezer and/or refrigerator with an appliance thermometer to ensure it is set and works consistently at the right temperature
    (iv) Regularly maintain and service your refrigerators
(g) Meat and fish should be wrapped securely to maintain quality and to prevent their juices from getting onto other food;
(h) Segregate raw food from cooked/RTE food when storing. If it is not possible, always store raw food below cooked/RTE food;
(i) Adopt First-In-First-Out (FIFO) and First-Expired-First-Out (FEFO) approaches in the storage and use of ingredients;
(j) Ensure that chillers and freezers are not overstocked to allow proper internal circulation of cool air;
(k) Ensure all ingredients are stored accordingly to its indicated storage instructions and conditions on its packaging or by the donors.

4.9 Food Preparation

4.9.1 The food for donating should be prepared in a safe and hygienic manner. In summary, apply these 4 broad measures in every step of the food preparation:

(a) Clean — wash hands and work surfaces often
(b) Separate — avoid cross-contamination
(c) Cook — cook to proper temperatures
(d) Maintain hot / chill— Keep hot food above 60°C and cold food below 5°C

4.9.2 Below are illustrations of good practices for adoption:

(a) Prepare raw and cooked/ ready-to-eat (RTE) food separately;
(b) Clean and wash ingredients (e.g. vegetables, fruits) thoroughly before using;
(c) Check that all stored ingredients are still suitable for use in food preparation (e.g. generally fresh and clean) before using;
(d) Thaw only the amount of frozen food required thoroughly either in the refrigerator or chiller, microwave oven, or place food to be thawed in a clean leak-proof packaging/plastic bag and submerge in a container of clean iced water with frequent change of water;
(e) Use separate gloves, equipment and utensils (e.g. chopping boards and knives) for handling raw food and cooked/RTE food; Clean them thoroughly with soap between tasks;
(f) Cook food thoroughly. Cook meat to an internal temperature of 75°C and ensure that the centre of the meat is well-cooked;
(g) Keep hot food above 60°C and cold food below 5°C;
(h) Prepare food in appropriate food preparation areas. Do not prepare or place food on the floor or in the toilet. Use only clean potable water for preparation of food.

5. DELIVERING/DISTRIBUTING FOOD

5.1 Whether you are a business donating food to a charity or a charity distributing food to individuals, always follow food safety standard when transporting food.

5.2 Food should be transported in a safe and hygienic manner to minimise cross contamination and ensure that the food does not become unsafe and unsuitable to be consumed.

5.3 Below are illustrations of good practices for adoption during transport of food:

(a) Clean all vehicles, receptacles and equipment (e.g. carrier bags) used for transporting of food, before and after every use;
(b) Ensure cooked/ ready-to-eat (RTE) food are stored in clean containers and covered;
(c) Cooked/RTE food should not be placed directly on the floor (e.g., of the vehicle used to deliver the food or the floor outside a customer's home);
(d) Segregate all food items from non-food items and personal belongings during transport;
(e) Cooked/RTE food are to be segregated from raw food (e.g. raw meat) during transport;
(f) Where possible, store hot food above 60°C and cold food below 5°C;
(g) Maintain chilled food (e.g. raw meat) at between 0°C and 4°C, and frozen food at -18°C or below, such as by using cooler boxes, ice packs, insulation bags;
(h) Transport cooked/RTE food within the shortest time possible after its preparation. Food that is kept at room temperature should be promptly delivered so that the food may be consumed within 4 hours after cooking;
(i) When delivering food to a customer, make sure the food is placed in an area that does not leave the food exposed to external exposure/contamination if not collected immediately by the customer [(e.g. place should be sheltered from rain, dust/dirt from the road or nearby ongoing construction work or next to refuse collection points];
(j) Prepare and retain delivery notes of food items transported and distributed.

6. PROVIDING FOOD INFORMATION TO BENEFICIARIES

6.1 If you, as a food donor, know that the donated food needs to be handled in a particular way to remain safe and suitable to consume after it leaves your possession or control, you need to take extra steps before the protection under the Good Samaritan Food Donation Act 2024 becomes available to you.

6.2 A food donor should therefore provide details to each recipient of the food donated, such as the food source, condition, expiry date, food type, allergens and any other relevant information (e.g. storage condition, cooking, recommended "consume by" period) about the food that ensure its safe consumption by the recipient.

6.3 Reheating instructions should be included for cooked food if the food won't be consumed immediately by recipient. For example, reheat cooked food thoroughly prior to consumption at temperatures of 75°C and above for at least two minutes to kill bacteria.

6.4 A food donor may put up conspicuous signs with this information at the point of distribution to recipients, or provide the food accompanied by information packs. The information must be easy to read, and in the language best understood by the recipients.

6.5 A food donor, where practical, may enquire recipients if they have observed any adverse or unexpected health outcomes after eating the donated food.

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