



# FOOD TRANSPORTATION BEST PRACTICES

As you transport food from Food Bank of the Rockies, it is critical that you maintain proper temperatures. Refrigerated and frozen food must be kept at certain temperatures in order to ensure they preserve the highest quality possible. Utilize temperature control resources at all times.

Refrigerated: 32-40°  
Frozen: 0° or below

Resources for temperature control:  
-Thermal blankets (can be ordered online from FBR, Item #17577)  
-Coolers  
-Refrigerated truck

Make sure your food maintains the highest quality possible by implementing these best practices during transportation.  
**How many of these do you do?**

## Loading and Transporting Food Safely

Keep food at safe temperatures in unrefrigerated vehicles.



Cover cold food with thermal blankets or use coolers with ice packs



Keep drive times to 30 minutes or less



Check food temperatures after arriving at the destination

Maintain proper temperatures. Utilize the Transportation Temperature Logs available in the Agency Portal.

Load produce in trucks or transport cartons in a manner that will minimize damage and allow proper air circulation

Prevent contamination:



**DON'T** store raw food over ready-to-eat food



**DON'T** store allergens over other products



**DON'T** store chemicals with food products

Clean vehicles to reduce the risk of contamination of fresh produce. In particular, make sure to thoroughly clean trucks used to transport animal products



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