



KentHOPE home cooked meals requirements

For the safety of our guests and staff, the following are mandatory procedures for meals being donated to KentHOPE.

Start-up checklist

- Wash hands often and for 20 seconds or more
- Clean and sanitize all surfaces used to prepare the meal
 - countertops
 - cutting boards
 - utensils
- Wash hands, then put on gloves. Change gloves after each new task, and wash hands before putting on new gloves.
- Put on a protective mask before starting the meal and wear during the entire cooking process.
- Keep the work area clean at all times
- Clean and sanitize the work area for each new task

Transport food safely

- Start at home with the meal at the **proper cooked temperature.**
(see proper minimum cooking temperatures on right)
- Use an empty ice chest (no ice) and place meal inside and cover with towels to keep warm
- If cold food, use an ice chest with ice in the bottom. The food needs to arrive at min of 140° F or higher for hot food, and 40° F or colder for cold food.

The following are the proper minimum temperatures for keeping food safe	
Ground meats beef, lamb, pork, deer, elk	160° F
Fresh beef, lamb, pork, deer, elk, steaks, chops, and roasts	
Minimum temperature	145° F
Medium	160° F
Well done	170° F
Leftover cooked meats	165° F
Poultry and Game Birds	
Ground chicken, turkey, duck and goose	165° F
Whole chicken, turkey, duck and goose	165° F
Poultry breasts and roasts; thighs and wings	165° F
Casseroles, all stuffing and reheated leftovers	165° F
Fish and shellfish any type	145° F
Rabbit	160° F
Ham; fresh (raw) ham or shoulder	160° F
Ham; reheat precooked ham	145° F
Eggs	Cook until yolk and white are firm
Egg dishes; based sauces and custards	160° F

Please sign and date that you understand these requirements

Print _____

Sign _____ Date _____

Any questions? Please get in touch with Norm at nhummel@ugm.org or (206) 452-9991