

Ask the Expert:

What is The Bill Emerson Good Samaritan Food Donation Act?



The Bill Emerson Good Samaritan Food Donation Act is an important piece of legislation that all emergency food providers should be aware of and understand.

This Act was passed by the Clinton administration in 1996 to reduce food waste, encourage food donations, and to protect the good faith donor and recipient agency against civil and criminal liability in the event of harm to the health or well-being of the public arising from good faith donations.

Any individual or entity (i.e. organization, business, gleaner, etc.) that donates food or non-food products to a nonprofit organization for distribution to needy people is protected by this law.

The only exception to protection is gross negligence or intentional misconduct, which the law defines as, "...voluntary and conscious conduct (including a failure to act) by a person who, at the time of the conduct, knew that the conduct was likely to be harmful to the health or well-being of another person."

The type of food protected is "food that meets quality and labeling standards imposed by Federal, State, and local laws and regulations even though the product may not be readily marketable due to appearance, age, freshness, grade, size, surplus, or other conditions." Non-food items are also protected under the same standards.

Food recovery is a benefit to many programs, such as Feeding America, Second Helpings, AmpleHarvest.org, and Plant-a-Row for the Hungry, because of the protection that this law ensures.

The safety of donated foods, however, remains a concern and a challenge. Proper handling protocols for donated food need to be in place and staff and volunteers should be aware of signs of unsafe food, such as swollen cans, chips on glass jars, insect infestation, and the presence of mold. Additionally, guidelines can be set for donated food, such as only accepting foods under certain conditions (ie. in the original container or within a certain time frame of the sell-by-date or use-by-date). Please

visit our website for resources about food safety and donated food.

This article is for education only. To read the full law, see http://www.gbfb.org/_pdf/help/GoodSamaritan-FoodDonationAct.pdf.

Sources: http://www.epa.gov/wastes/conserve/pubs/wast_not.pdf; <http://www.foodtodonate.com/Fdcmain/LegalLiabilities.aspx>; http://www.cfbnj.org/_assets/library/2012/11/Good-Samaritan-Act.pdf

Picture source: <http://pixabay.com/en/building-capitol-computer-icon-25061/>

IN THIS ISSUE

Ask the Expert: Good Samaritan Food Donation Act	1
Food Safety: Maintaining Safe Storage	2
Eating Right: Pizza, Please!	3
In the News: LUM holds pantry food demonstration	4

Food Safety: Maintaining Safe Storage

Storage Tips for the Freezer

Keep
at 0°F or
below!

Keep a correctly calibrated thermometer and temperature log sheet in a prominent area for easy and consistent recording; checking the temperature twice daily is a recommended best practice. Remedial actions should be detailed and posted in a visible and known location for use when the temperature rises above 0°F.

Do not
store ANY
foods between
40°F and
140°F!

- Do not overload the freezer with food, as this will cause a restriction in airflow.
- Cool hot food in the refrigerator first before placing in the freezer.
- Be prompt about removing and adding items to the freezer.

Storage Tips for the Refrigerator

Keep at
40°F or
below!

If the refrigerator does not have a thermometer built in, make sure a properly calibrated thermometer is placed inside. Keep a temperature log sheet in a prominent area for recording the temperature two times daily, similar to the temperature recording necessary for the freezer. Food should not be consumed or distributed if it is stored in a refrigerator above 40°F for longer than 2 hours.

- Be prompt about removing and adding items to the refrigerator.
- Hot food can be placed directly into the refrigerator, or rapidly chilled in an ice bath before refrigerating.
- Cover foods to retain moisture and prevent them from picking up the odor of other foods.
- Do not overload the refrigerator.
- Large pots of soup, stew, and cuts of meat/whole poultry should be divided into small, shallow containers before refrigerating.
- Raw meats should be stored in a sealed container or wrapped securely to prevent raw juices from contaminating other items. In case of leakage, place raw meats on the lowest shelf.

Storage Tips for Dry Storage

Keep
between
50°F and
70°F!

Dry storage areas should be clean with good ventilation to control humidity and prevent the growth of mold and bacteria. A thermometer should be placed in the storage area and the temperature should be checked and recorded daily. Make sure the items are stored away from heat and light, off the floor, and away from walls and ceilings to allow adequate air circulation.

Pizza, Please!

Pizza is a perfect way to use summer produce and provide a healthy snack or meal. In addition, pizza making is a great way to get your family involved in meal preparation.

Making pizza at home allows you to minimize the salt and fat and maximize the vegetables added to the pizza. Start with canned tomato sauce and heat it over the stove while adding seasonings if desired, such as basil, Italian spice, and garlic. Then spread the sauce on the pizza dough and choose the toppings--the possibilities are endless!



Ready-to-bake crusts and other products that can serve as crust, like pita bread and English muffins, are quick options, but homemade crust is certainly a delicious option as well. Aim for whole wheat crust when purchasing or baking pizza crust, and choose low-fat, reduced sodium cheese and meat.

Two pizza recipes are given below, but don't let this limit your creativity! Here are some other ideas for toppings, which can be substituted or added in the recipes below:

Asparagus

Mushrooms

Cauliflower

Onions

Eggs

Squash

Tomatoes

Pineapple

Zucchini

Tuna

Corn

Sausage

Pita Pizzas

Ingredients

- 1 cup tomato sauce
- 1 cup, or 2 small, grilled boneless, skinless chicken breast, diced (optional; canned chicken or tofu can be substituted)
- 1 cup broccoli, rinsed, chopped, and **cooked**
- 2 Tablespoons grated parmesan cheese
- 1 Tablespoon fresh basil, rinsed, dried, and chopped (or 1 teaspoon dried)
- 4 (6 1/2 inch) whole-wheat pitas

Directions

1. Preheat oven or toaster oven to 450°F
2. For each pizza, spread 1/4 cup tomato sauce on a pita and top with 1/4 cup chicken, 1/4 cup broccoli, 1/2 tablespoon parmesan cheese, and 1/4 tablespoon chopped basil.
3. Place pita on a nonstick baking sheet and bake for about 5-8 minutes until golden brown and chicken is heated through. Serve immediately.

*Underlining denotes a TEFAP commodity food ingredient.

Spunky Vegetable Pizza

Ingredients

- 3/4 cups tomato sauce
- 1 pizza crust (large)
- 2 cups Spring mix lettuce or spinach
- 1 cup carrot (shredded or chopped)
- 1/2 cup red or green bell pepper (diced)
- 5 ounces mozzarella cheese, low-fat (shredded)

Directions

1. Preheat oven to 450°F
2. Spoon tomato sauce on pizza crust.
3. Put pizza shell on a cookie sheet. Arrange vegetables over sauce. Sprinkle on the cheese.
4. Bake for 10 minutes.
5. When baked, cool pizza for 3 minutes before slicing. Cut into 8 wedges.

Recipe source (left): adapted from National Heart Lung and Blood Institute: [http://hp2010.nhlbihin.net/healthyeating/\(X\(1\)S\(Iry2sg55hxb3iram0tve3s55\)\)/recipe-detail.aspx?cid=0&rid=150](http://hp2010.nhlbihin.net/healthyeating/(X(1)S(Iry2sg55hxb3iram0tve3s55))/recipe-detail.aspx?cid=0&rid=150)

Recipe source (above): adapted from SNAP-Ed Connection Recipe Finder: <http://recipefinder.nal.usda.gov/recipes/spunky-vegetable-pizza>

Picture source: <http://pixabay.com/en/pizzas-pizza-topping-food-99663/>

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Food pantry demonstration in Lafayette aids clients

Lafayette Urban Ministry (LUM) teamed up with the Health and Human Sciences Educator for Tippecanoe County Purdue Extension, Kathy Murray, and Family Nutrition Program Assistant, Donetta Martin-Fisher, to give clients ideas for how to use the foods distributed by the St. John's/LUM Food Pantry. The St. John's/LUM Food Pantry recently received a large shipment of cranberry sauce. However, this less commonly used food may present a barrier for pantry clients. "That's the only thing I have gotten from the food pantry that I haven't used," said one participant attending the food demonstration. He said he was unsure how to use the cranberry sauce, but Murray's demonstration of a recipe using cranberry sauce gave him the confidence he needed to try using the cranberry sauce in a recipe at home. Lynn Johal, the Interim Director for St. John's/LUM Food Pantry, is very excited to have the demonstrations in the food pantry. April 24th marked the first demonstration and LUM plans to have one each month. "I'm no expert cook," said the same participant, "hopefully I can come back." The Peach-Cranberry Sauce recipe can be found at: <http://www.purdue.edu/indianasefrnetwork/newsletter/recipes/default.aspx>.

