



Association of Food and Drug Officials

155 West Market Street, 3rd Floor
York, Pennsylvania 17401
(717) 757-2888 | afdo@afdo.org | www.afdo.org

FOR IMMEDIATE RELEASE

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Contact: Joe Corby, 518-860-2838, jcorby@afdo.org

Food Salvaging Feeds an Increasing Number of People in the US Food Sorting and Salvage Guide Keeps Food Safe For At Risk Populations

Tons of food are kept from the landfill and used to feed those in the United States that are not food-stable each day. But just as important to feeding those who benefit, is feeding them safely. Guidelines help those who can participate in food recycling programs see the benefits and minimize the risks often believed to be associated with such programs.

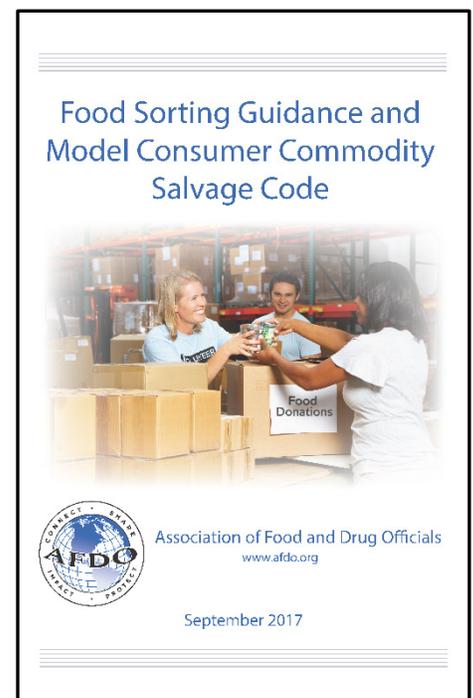
More than 20 years ago, the Association of Food and Drug Officials (AFDO), in conjunction with Feeding America and Grocery Manufacturers Association (GMA), wrote the initial guide to food salvaging safety and have just finished a complete update that includes new standards and expanded categories as food reclamation and recycling continues to grow in popularity and need. The Food Sorting Guidance and Model Consumer Commodity Salvage Code is available now on both www.afdo.org/publications and through new AFDO app available free through the app stores for android or smartphone.

“Technology has been a driver in the food industry and changes in packaging and the updated guide takes that into consideration,” says Mitzi Baum, Managing Director of Food Safety for Feeding America, a leader in food reclamation for more than 40 years. “There is new and updated information, new photos and new kinds of food that can be reclaimed. This is all with the goal of more food on the table and less in the landfill.”

“We are excited about the guide being as close as your back pocket,” Baum adds. “This is very searchable from food in cans to non-food items to foods in other containers – it’s great tool for food banks who are doing food salvaging. This type of tool provides easy reference for managers who are working with food salvage volunteers, quickly and accurately.”

The food sorting guidance portion of the guide is for establishments (e.g., shelters, pantries, soup kitchens) that evaluate food merchandise for the purpose of determining if the products may be reconditioned for use. The guide’s second half provides best practices information for recovery operations and a foundation for food protection regulatory agencies considering regulations for these types of establishments.

Food salvage operations, also referred to as food recovery operations, are establishments that evaluate distressed food merchandise for the purpose of determining if the



AFDO Press Release



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products may be reconditioned for use. States may license these operations or provide guidance to assure the reconditioning is conducted in such a fashion that assures potential products are not marketed.

This guidance document outlines the responsibilities from the standpoint of the food sorting or salvage operator and the food protection regulatory official. In addition, food safety controls for consideration are addressed in a separate section.

For more information or to purchase this Guide, please visit the AFDO Bookstore at www.afdo.org/publications.

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About the Association of Food and Drug Officials (AFDO)

The Association of Food and Drug Officials, established in 1896, successfully fosters uniformity in the adoption and enforcement of science-based food, drug, medical devices, cosmetics and product safety laws, rules, and regulations. AFDO and its six Regional Affiliates provide the mechanism and the forum where regional, national and international issues are deliberated and resolved to uniformly provide the best public health and consumer protection in the most expeditious and cost effective manner.

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