



Food Safety Guidelines for Feeding the Homeless

Department of Code Compliance

**Restaurant and Bar Inspection
Division**

Food Protection - Homeless Feeding

The City of Dallas would like to thank those who take part in the charitable act of providing food for the homeless.

To ensure the safety of the providers, the food, and the recipients of the food; the City of Dallas Food Ordinance includes those who feed the homeless. It is a requirement for those distributing food to the homeless to register and become certified in a Food Handler's Class. This class is free of charge and will help individuals to prepare, store, and distribute food to homeless individuals safely.

Chapter 17 "Food Establishments" of the Dallas City Code establishes the requirements and provisions for a church, civic, or other charitable organization serving or distributing food, without charge, to homeless individuals on public or private property.

- The feeding activity is conducted at a location approved by the director.
- Written consent is provided from the property owner to conduct homeless feeding activity on the property.
- The organization has received annual training for safe food handling and met the requirements for Homeless Feeder registration certification to conduct homeless feeding activity on the property.
- The feeding activity is conducted in accordance with all terms and conditions of the registration as required by the director.

Provisions for Feeding the Homeless

Types of Food to be Served

- No potentially hazardous food may be served to the homeless, unless the food has been stored at a temperature of 41°F or below (cold food); or 135°F or above (hot food)

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Provisions for Feeding the Homeless (continued)

Food Safety Class

- At least one registered homeless feeder must be present at all times while food is being served to the homeless.

Food Preparation and Transport Standards

- Food must be transported and served within four hours of preparation.
- Food must be transported in a clean conveyance.

Hand Washing

- Where non-prepackaged food is served to the homeless, a hand washing facility must be provided for persons preparing and serving the food.
- A five-gallon container with a spigot that provides free-flowing water and a catch bucket may be used if a fixed hand washing facility is not available.
- Soap and individual paper towels must be available for hand washing in accordance with Section 17-9.2 (f) (4) of the Dallas City Code.

Wastewater

- All wastewater generated must be disposed of properly at your place of business or in a sanitary sewer in accordance with Section 17.9-2 (f)(2)(C) of the Dallas City Code.

Trash

- The feeding site must be left in a clean, waste free condition.
- Trash must be disposed of properly in garbage bags or trash receptacles and removed from site.

Restroom Facilities

- Approved portable toilets or other restroom facilities for the homeless and for persons preparing and serving food to the homeless must be provided.

Homeless Feeding Food Safety Training Class

- Class is free of charge (those with a valid City of Dallas RFSM Certificate (Registered Food Service Manager) are exempt from the class.
- Class teaches basic food safety principles and Homeless Feeder Ordinance requirements
- Learning objectives of the class include :
 - Food safety principles
 - Food handler responsibilities
 - Personal hygiene
 - Foodborne illnesses
 - Preventing contamination
 - Proper hot & cold food holding
 - Cleaning and sanitizing
 - Temporary hand wash setup
 - Proper disposal of wastewater

Class Location:

Martin Luther King, Jr. Community Center
2922 Martin Luther King, Jr. Blvd
Dallas, TX 75215

Scheduled Classes for 2010

January 23, 2010	10:00 am – 12:00 pm
March 20, 2010	10:00 am – 12:00 pm
May 22, 2010	10:00 am – 12:00 pm

July class date to be announced

September class date to be announced

November class date to be announced

December class date to be announced

Frequently Asked Questions

How can I become a registered food provider to feed the homeless?

Individuals interested in becoming a registered homeless feeder are required to attend the Food Safety Training course for Feeding the Homeless provided by Restaurant and Bar Inspections. Upon successful completion, each person taking this course receives a registration certificate that is valid for one year.

What is Food Safety Training for Homeless Feeding?

The Food Safety Training course for Feeding the Homeless is taught by Professional Sanitarians licensed in the State of Texas and teaches the fundamentals of food safety. The class emphasizes safe methods of food preparation, common bacteria and pathogens associated with food, and how to provide food to the homeless population in a safe and sanitary manner.

What is the cost to attend and register?

The class is free; to register call 214-670-8087.

What verifies my registration?

At the Food Safety Training Class you will fill out a Feeding the Homeless Registration Form. Upon successful completion of the training, participants will receive a certificate of registration that verifies they have taken the required Food Safety Training for Homeless Feeders. A copy is to be kept with you while you are providing meals for your proof of registration.

What types of food may I serve?

Foods that are prepackaged, single servings and shelf stable (products that do not need reheating or refrigeration) are best.

Potentially hazardous foods such as meat, poultry, cheese, etc. are NOT recommended since they often require temperature control.



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The purpose of establishing these requirements and guidelines is to prevent foodborne illness and protect the public health by educating the community and charitable organizations in using safe food handling techniques when storing, preparing and serving foods.

For additional information, please visit us online at:

www.dallascityhall.com/code_compliance

Or call 214-670-8087