

Donating food to emergency services

Individuals who wish to donate food to emergency services, such as fire fighters during bush fires and other natural disasters, should only donate food that cannot cause food poisoning. Foods requiring refrigeration are not suitable for donation.

It is vital that emergency workers remain healthy and therefore risks cannot be taken with food that is provided for them to eat while they are attending to emergency situations.

The Emergency Service will decide what donated food they will accept.

Food that can be donated

- Canned foods
- Sealed packages of food that do not need refrigeration
- Whole fresh fruit or vegetables

Examples of foods suitable for donation are:

- Tinned fruit
- Tinned baked beans
- Tinned soups
- Packets of biscuits
- Cereal bars

Food that should not be donated

Food poisoning is frequently caused by bacteria from food that has been poorly handled, stored or cooked. The food may look, taste and smell normal. Food poisoning bacteria are often naturally present in food, and in the right conditions a single bacterium can grow into more than two million bacteria in just seven hours.

Examples of foods that are capable of causing food poisoning if not properly stored or handled, and should **not** be donated are:

- Meat
- Poultry
- Dairy Products
- Eggs
- Smallgoods, for example ham and salami
- Seafood
- Cooked rice
- Cooked pasta
- Prepared salads, for example coleslaws, pasta salads, rice salads and fruit salads

Please do not donate these foods as they would probably not be accepted by the emergency services.

Published by Food Safety Unit
Victorian Government Department of Human Services Melbourne Victoria
September 2007

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Authorised by the State Government of Victoria, 50 Lonsdale Street, Melbourne.