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OH CAN Delivery Expectations: Farm to Foodbank or Food Pantry

The below guidelines are for vendors delivering product to foodbanks and food pantries. If you are selling for Ohio CAN through one of our aggregating partners, please refer to their guidelines when onboarding.

1. Farmers and food businesses, also called “vendors” are responsible for delivering high quality and safe products to the food hub or food banks (Distribution Partners).
2. Every Vendor is responsible to know, and be in compliance with, all appropriate federal, state and local inspections, licenses, statutes and ordinances. Vendors must comply with FSMA as well as any relevant health codes or agricultural laws regarding direct sales of farm and food products to the public. Copies of current licenses and renewals can be provided upon request.
3. Produce: No formal food safety certifications will be required for whole and intact produce until **June 30th, 2024**.
 - a. **By June 30th, 2024 every produce vendor will be required to take the Produce Safety Alliance training.**
 - b. This is a free course that is part of the FSMA guidelines. Trainings are offered through Ohio Dept. of Agriculture, OSU Extension, and CSU Extension.
 - c. If you have a large group of farmers in your area needing training, please let us know and we can schedule a representative from Ohio Dept of Ag to conduct this training at designated time and place that works for all.
 - d. All produce vendors are expected to follow good agricultural practices, worker health and hygiene, and practices to prevent contamination before, during, and after harvest.
4. All products must be accurately weighed or counted, sized and cleaned before delivery in clean boxes. All boxes must be labeled with producer name, product, date and quantity. New plastic liners in waxed boxes that are free of dirt and grime are acceptable.
5. **Each delivery must be accompanied with a BOL with the name of the vendor, contact person, address, phone number, delivery date, and delivery quantity.**
 - a. Invoices can be used as a BOL.
6. The Food Hubs and Food Banks reserve the right to refuse a product that does not appear to be of adequate quality, or that is not acceptable for sale, or that appears to have been mishandled.
 - a. Slight cosmetic inconsistencies are not grounds for rejections of produce.
 - b. Grounds for rejection include: severely cracked produce, severely moldy or



decomposed produce, delivery vehicles that are unsanitary including produce or raw products delivered on top of Ready To Eat product, delivery vehicle or packages that show signs of pest contamination, product that shows signs of temperature abuse (frozen protein that has ice crystals, not fully frozen), or any unsafe unloading situations including pallets that are tipped and unable to be unloaded in a safe manner.

7. Meat, fish, and poultry items must be delivered frozen and individually packaged and labeled.
8. Individual processed items must be labeled appropriately and disclose any allergen information: [Food Allergies | FDA](#)
9. All food must be delivered at appropriate, food safe temperatures:
 - a. Frozen food (meat, fish poultry) should be delivered frozen solid with no signs of temperature abuse including ice crystals, liquid or water marks on bottom of cases.
 - b. Shelled eggs should be delivered at 45 degrees Fahrenheit.
 - c. Cold Foods should be delivered at or below 41 degrees Fahrenheit.
 - d. Salad greens that are not delivered in a refrigerated truck should be kept on ice or under an insulated blanket.

For more information on Food Safety, please refer to our additional resources or contact charshbarger@ohiofoodbanks.org to be connect with any organizations that provide further trainings.