AGREEMENT

To have meals left when you are not home, fill out this agreement and return it to your driver.

Please tell us where to leave your meal:
☐ With my neighbor (your neighbor’s refrigerator is the best storage option):
   Name: __________________________
   ______________________________
   ______________________________
   ______________________________
Address: __________________________
   ______________________________
   ______________________________
   ______________________________
☐ At my home in an insulated container with plenty of ice/chill packs.
   Describe container: __________
   ______________________________
   ______________________________
   ______________________________
☐ At my home in an insulated container with plenty of ice/chill packs.

The people who deliver your meals work hard to bring you meals that are safe and good to eat.

The best way to keep your meals safe and to stay healthy is to be home for your delivery.

If you can’t be home, your meals can only be dropped off if:

1. you have a way to store the meal at a safe temperature;
2. if you or your caregiver can reheat the cooked foods in the meal to 165°F.

If you do not eat your meal right away, store it in the refrigerator to heat and eat later.

For more information, contact your provider:

Stay food safe!

Store your home-delivered meals safely

This information brought to you by the Division of Senior & Disabilities Services, Alaska Department of Health & Social Services.
The driver will note the time when the meal was delivered.

Meals can be stored safely for up to two hours in a cooler with adequate ice/chill packs.

By participating in this program, I (or my power of attorney or guardian) accept(s) responsibility for storing meals safely and deciding whether they are safe to eat.

Participant OR person with power of attorney/guardian, please print your name, sign, date and return to your driver:

Print: __________________________________________

Sign: __________________________________________

Date: __________________________________________

If you won’t be home to accept your meal, please call to say:

• you’ll pick up your chilled meal, or
• request your meal be left at the place marked in your agreement.

For your safety, when you reheat your cooked food, bring it to 165° F.

“With age comes wisdom…” and more sensitivity to harmful bacteria in spoiled food.

• We’re more likely to get sick.
• When we get sick, it’s more likely to be serious.

The “Danger Zone”
Temperature is very important! Food spoils fast in the “danger zone” between 41-140 degrees, because bacteria grow rapidly at those temperatures.

Was your meal left out for more than two hours?

Follow the rule:

“When in doubt, throw it out.”

Remember: It’s better to eat something else until your next delivery so you don’t end up in the hospital from eating spoiled food.

For more food safety information, visit www.foodsafety.gov or http://tinyurl.com/be-food-safe

Keep hot foods HOT and cold foods COLD.

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