



nh | HOTEL GROUP PART OF **MINOR**
HOTELS



TIPS TO MANAGE FOOD DONATION

TIPS ON GOOD HYGIENE PRACTICES FOR THE USE OF SURPLUS FOOD

1.1- TYPE OF FOOD THAT **CAN BE** DONATED

1.2- TYPE OF FOOD THAT **CANNOT** BE DONATED

1.3- DELIVERY CONDITIONS FOR THE FOOD

1.4- TRACEABILITY MANAGEMENT



1.1- TYPE OF FOOD THAT **CAN BE** DONATED

Type of food in where we can guarantee safe consumption can be donated, i.e.:

- those that by their nature, processing, storage temperature and type of packaging are considered more stable or unalterable (e.g. bakery products, potatoes, rice, pasta, nuts)
- foods that are properly packaged (e.g. oils, milk, preserves)
- foods that have undergone heat treatment, drying etc. during processing to ensure a longer shelf life (e.g. sausages and cured)



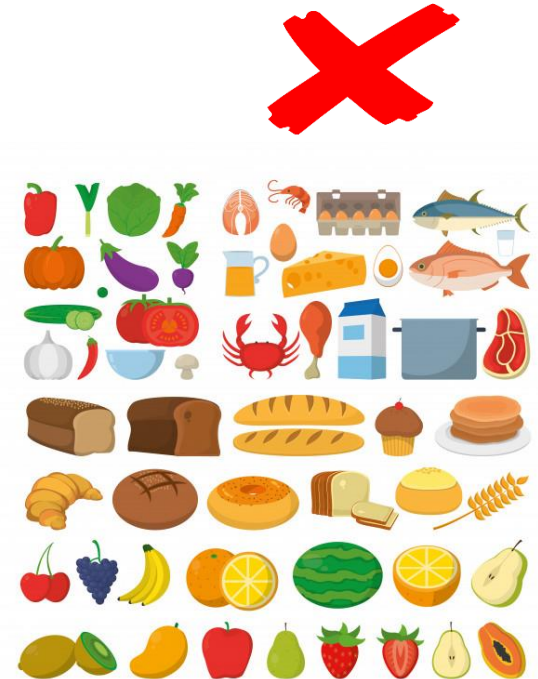
1.2- TYPE OF FOOD THAT **CANNOT** BE DONATED

Type of food that cannot be donated:

- Prepared meals that have been exposed to the public (buffets)
- Prepared foods for raw consumption (sushi)
- Products made with fresh eggs and non-pasteurized creams
- Unpasteurized fresh cheeses
- Fresh fish and seafood

Moreover, if the recommended temperatures cannot be maintained, the following food cannot be donated:

- Unpackaged meat and derivatives, as well as offal
- Unpackaged prepared foods
- Hot prepared meals



1.3 - DELIVERY CONDITIONS FOR THE FOOD

- Known origin and coming from authorized companies or establishments
- Intact and not deteriorated packaging
- Correctly identified and labelled
- Under the expiration date
- Kept throughout their useful life at the temperature indicated on the label
- Unpackaged chilled or frozen food must be kept at the temperatures established in Annex I



1.4- HOW TO MANAGE TRACEABILITY

DONOR SITE

The donor site shall ensure that each consignment is accompanied by a document indicating:

- the donor establishment (Hotel)
- the type and quantity of products or foodstuffs
- the date of dispatch
- the receiving entity

The donor must keep a copy of this document. A format for recording the delivery of donated products can be found in Annex II.

The donor entity should also have sufficient information to be able to determine the origin of the products, as it is done in the usual food commercial activity.

RECEIVING ENTITY

Food should be kept identified all the time to ensure its traceability with the document given by donor site.

Therefore, the alerts communicated by the authorities can be properly managed, and the products involved can be withdrawn if necessary.

ANNEXES

RECOMMENDED TEMPERATURES FOR CONSERVATION OF FOOD BY THE REGULATOR

-18°C	Frozen food
<7°C	Beef, mutton, goat, pork fridge meat
<4°C	Poultry, rabbit meat, cold food prepared
<8°C	Fridge food with less than 24 hours
<4°C	Fridge food with more than 24 hours
(0-1°C)	Fridge fish

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THANKS!

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