DONATE FOOD SAFELY

FOODS THAT CAN BE DONATED:

✓ Hot food that was not served to a guest and kept at temperature and/or cooled properly (entrees, soups, etc.)
✓ Cold food that was not served to a guest and kept at temperature (sandwiches, yogurt parfaits, salads, etc.)
✓ Produce (strawberries, lettuce, onions, tomatoes, herbs, etc.)
✓ Beverages (juice, bottled water, lemonade, tea, etc.)
✓ Packaged items (dry pasta, canned vegetables, pudding, etc.)
✓ Dairy products (sour cream, milk, yogurt, cheese, etc.)
✓ Raw meat (beef, chicken, pork, etc.)

PACKAGING REQUIREMENTS

Meats and Dairy – Intact, original packaging or repackaged securely if in smaller quantities
Bakery – Clean bags or boxes, securely closed
Produce (whole fruit or vegetable, packed or loose) – Clean bags or boxes, securely closed
Pre-packaged (entrees, salads, cut produce) – Intact, original packaging
Prepared Foods (pre-cooked) – Securely sealed, leak proof and labeled packaging
Dry goods, Non-perishables – Intact, original packaging or repackaged securely if in smaller quantities

All cooked food and deli-style salads should be dated with the date they were first prepared or opened.

FOODS THAT CANNOT BE DONATED:

× Previously served food such as from a buffet or food that has been served to a guest and returned to the business
× Distressed foods (that have been in a flood, fire, smoke, etc.)
× Food in sharply dented or rusty cans
× Food in opened or torn containers exposing the food to potential contamination

If food cannot be delivered at the proper temperature, or is adulterated or compromised at any time, it must be composted or discarded.

SAFE TEMPERATURES

Cold food must remain chilled at 40°F or below prior to transportation.

Hot food that is cooled and donated cold must be cooled from 135°F to 70°F within 2 hours, then from 70°F to 40°F or below within four hours (for a total of 6 hours) prior to transportation.

Non-temperature controlled food should be stored in a cool, dry area.

Talk to your health inspector about how to donate food safely.

Visit SaveMoreThanFood.org to learn more about engaging your kitchen staff, staying safe and finding local hunger relief agencies accepting donated food.