

# 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.)

## 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.**

## 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 (entrées, salads, cut produce)** – Intact, original packaging

**Prepared Foods (pre-cooked)** – Securely sealed, leak proof and labeled packaging

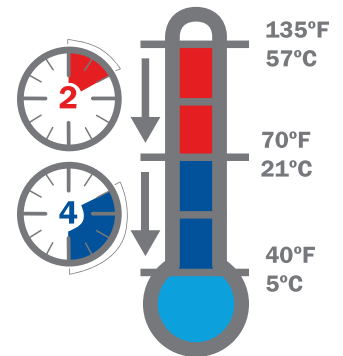
**Dry goods, Non-perishables** – Intact, original packaging or repackaged securely if in smaller quantities

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

## 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](http://SaveMoreThanFood.org) to learn more about engaging your kitchen staff, staying safe and finding local hunger relief agencies accepting donated food.

