FOOD RESCUE PROGRAM
DONATION GUIDELINES

Donate!

- Whole fresh produce without significant decay
- Cut fresh produce packed separately in food-grade packaging
- Prepared foods chilled to 41°F or below that have not been served or placed on a buffet
- Chilled perishable packaged foods such as juice and cheese in their original packaging
- Shelled eggs
- Meat, poultry, fish chilled to 41°F or below or frozen
- Frozen foods in original packaging
- Baked goods (day-old bread, bagels, and other bakery items)
- Dairy products 41°F or below

Don’t Donate

- Food that has been previously reheated
- Food that has been served or put on a buffet table
- Perishable food that has been kept in the temperature danger zone (41°F to 135°F) for more than two hours
- Any food containing alcohol
- Produce with significant decay
- Foods with damaged or compromised packaging, resulting in the loss of a sanitary barrier protection
- Frozen foods with severe freezer burn
- Sushi or any seafood intended for raw consumption
- Open, punctured, bulging, or seriously damaged canned goods
- Home canned or home jarred products
- Food items with no labels intact

REMEMBER:

When in doubt, throw it out! Discarding food that does not meet the above criteria for donation is NOT a waste; you are protecting the community.

THANK YOU FOR HELPING TO
FEED PEOPLE NOT LANDFILLS

Contact Feeding San Diego at 858.500.7807 | fooddonation@feedingsandiego.org