

# 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**

