

Identifying Food to Donate

Be sure that all food safety standards are met and foods are properly handled and stored. Ask your supervisor if you have any questions.



What can be donated

- Baked goods
- Bulk foods
- Frozen foods
- Fruits and vegetables
- Meat and dairy products
- Packaged foods that have not been opened
- Prepared items that have not been served
- Items past the manufacturer-labeled date, such as “sell by” or “best by” — according to USDA, these can still be safe to eat, as the label ensures peak quality, not safety

What cannot be donated

- Any food that has been in the temperature danger zone between 41 degrees Fahrenheit and 135 F for any time except the six-hour cooling period (may include foods such as pizza or foods from salad bars and buffets that have been using time as a control for safety)
- Food that has been in the temperature danger zone for four hours or more
- Food that has been served to customers
- Foods that were improperly cooled
- Prepared food past the seven-day date mark — the day the food is prepared + six days = seven days