HOW TO PREPARE SAFE FOOD DONATIONS

1. IDENTIFY FOODS YOU CAN DONATE: As a permitted food establishment, you can donate food that has not been served. This includes any raw, processed, or prepared food, ice, beverage, or ingredient used or intended for use, in whole or in part, for human consumption, with the condition that the items be wholesome. Foods that have been packaged using a reduced oxygen packaging procedure (cook-chill, sous vide) cannot be donated.

2. ENSURE FOOD IS KEPT SAFE*: Donated prepared foods and time/temperature control for safety (TCS) foods must meet the temperature requirements shown at the right and adhere to all food and health code requirements.

3. CORRECTLY LABEL ALL FOOD: Label the outside of the container with the name of the food, your business, the preparation date, and “Donated Food—Not For Resale.” TSC food prepared in-house must be date-marked to indicate a 7-day maximum hold time and used or discarded by the 7th day.

4. CONTACT AN ORGANIZATION TO ARRANGE PICKUP OR DROP-OFF YOUR FOOD: These local organizations are a good place to start, or visit www.website.gov for more:

   Name, website, ####-####-####
   Name, website, ####-####-####
   Name, website, ####-####-####

5. CAN’T DONATE? If food cannot be donated, consider giving food scraps to a local farmer for animals or send to a compost program.

*Any food that is not at the proper temperature or is compromised at any time must be composted or discarded.

UP TO 40% OF ALL FOOD GOES UNEATEN

EVERY $1 INVESTED IN FOOD WASTE REDUCTION CAN MEAN $14 IN SAVINGS

DID YOU KNOW?!

You can receive tax benefits by donating food per federal tax code. Contact your tax professional to see if your facility qualifies.

You are protected from liability if you donate food in good faith to a nonprofit for distribution.

FOR MORE INFORMATION AND GUIDANCE, VISIT OR CALL:

Health Department
www.website
Phone:

QUICK TIP:
Talk to your staff and coworkers about donating food and let them know that you support safe food donation.