

FOOD RECOVERY HIERARCHY

1 PREVENT

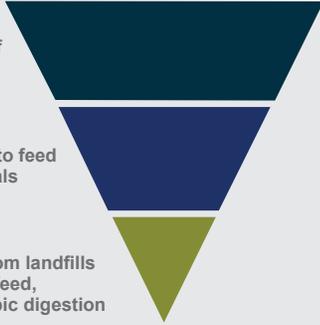
Reducing the amount of food that goes to waste

2 RESCUE

Donating surplus food to feed food-insecure individuals

3 RECYCLE

Diverting food waste from landfills through use as animal feed, composting, or anaerobic digestion

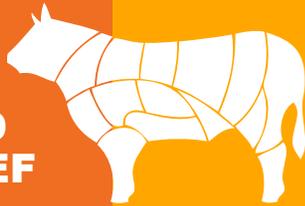


Based on ReFED adaptation of the EPA Food Recovery Hierarchy. | ReFED.com

Compared with a national average of ###%, the city of **CITY NAME HAS A FOOD INSECURITY RATE OF ###%** equating to a yearly gap of ##### MEALS. Food donation by area businesses and institutions like yours is vital for helping address this needs.

WASTING FOOD ALSO WASTES ALL THE WATER, ENERGY, AND OTHER RESOURCES USED TO PRODUCE, PROCESS, SHIP, AND STORE IT

WASTING
1 POUND OF BEEF



WASTES AS MUCH WATER AS LETTING YOUR SHOWER RUN



6

HOURS*

*waterfootprint.org

**ALL FOOD SHOULD BE LABELED:
Donated Food—Not for Resale**

FIND AN ORGANIZATION TO TAKE YOUR FOOD

Contact a hunger relief organization or food rescue group and let it know what foods you have and the quantity. These groups are a good place to start:

NAME
WEBSITE
PHONE

NAME
WEBSITE
PHONE

NAME
WEBSITE
PHONE

CAN'T DONATE? COMPOST!

Make better use of food that cannot be donated by using a food-to-animal service or an organics composting program:

NAME
WEBSITE
PHONE

CONTACT US AT
CITY PHONE
CITY WEBSITE

FOOD DONATION GUIDELINES

FOR PERMITTED FOOD FACILITIES

PLACE CITY HEALTH DEPARTMENT LOGO HERE THEN DELETE THIS TEXT BOX

PLACE CITY LOGO HERE THEN DELETE THIS TEXT



HELP THE COMMUNITY AND THE ENVIRONMENT

In the United States, as much as 40 percent of food produced for people to eat is wasted along the food chain. Grocery stores, restaurants, and institutions are responsible for about 40 percent of this waste. Donating surplus food helps local agencies serve those in need, including children and seniors.

Donating food also helps the environment. Wasted food is the most prevalent material in U.S. landfills, representing about 20 percent of the trash by weight. When food is wasted, the water, energy, fertilizer, and cropland that went into producing the food is wasted, too.

LIABILITY PROTECTION

Organizations that donate food are protected by the Bill Emerson Good Samaritan Food Act, which was passed into federal law in 1996. Organizations that donate food in good faith to a nonprofit organization for distribution to people in need are not subject to civil or criminal liability that may arise from the condition of the food.

TAX SAVINGS

According to the Federal Tax Code, eligible businesses can deduct the lesser of either (a) twice the cost of acquiring the donated food or (b) the cost of acquiring the donated food plus half the food's expected profit margin if it were sold at fair market value. Contact your tax professional to determine its application to your business.

KEEP FOOD SAFE

In order to ensure donated food is kept safe, donating facilities must adhere to the code of the STATE Foodservice Rules and Regulations Chapter #####. Donated prepared foods and time/temperature control for safety (TCS) foods must meet the temperature requirements outlined below.

PROPER COOLING

COLD FOOD
must be kept at 41° F or below

HOT FOOD
must be kept at 135° F or above

HOT FOOD THAT IS COOLED
and donated cold must be cooled from 135° F to 70° F within 2 hours and from 70° F to 41° F or below within 4 hours, for a total of 6 hours

If food cannot be delivered at the proper temperature or is adulterated or compromised at any time, it must be composted or discarded

EXAMPLES OF TIME/TEMPERATURE CONTROLS FOR SAFETY (TCS) FOODS



CUT TOMATOES



CUT MELON



DAIRY



MEAT



FISH



CUT LEAFY GREENS

IDENTIFY FOODS YOU CAN DONATE

Licensed food establishments can donate food that has not been served including any raw, cooked, 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. This includes packaged and prepared foods.



FOOD THAT CAN BE DONATED

HOT FOOD that was not served to a guest and was kept at temperature and/or cooled properly (entree, soups, etc.)

COLD FOOD that was not served to a guest and was 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.)

FOOD THAT CANNOT BE DONATED

Previously served food such as buffet items or that has been served to a guest and returned to the business

Distressed foods (items 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

Reduced oxygen packaged foods prepared in house