



## Food Donor Safety Resource Guide

This guide is to be used as a resource tool for you staff as you start doing the retail pickups. Your experience in handling food keeps your operation going. This resource guide can enhance or answer question



## Food Safety Guidelines for Donors

### FOOD SAFETY GUIDELINES FOR DONOR

In order to ensure that donated products are safe for consumption, please review the guidelines below on what food is and is not acceptable.

What FEEDING AMERICA can safely accept:

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

What FEEDING AMERICA cannot accept:

- Foods that have been served or put on a buffet table.
- Foods that have been previously reheated.
- Foods that have been kept in the danger temperature zone for more than 2 hours.
- Foods with damaged or compromised packaging, resulting in the loss of a sanitary barrier protection.
- Any food containing alcohol.
- Produce with significant decay.
- 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.

Discarding food that does not meet the above criteria is not a waste; you are actually protecting the at risk hunger community that we help feed.

## Food Safety Checklist

Type of Food	Acceptable	Not
<b>Meat, Poultry, Fish</b>	<p>Product should be in original packaging Food grade packaging in direct contact with food Securely closed and separated by food (e.g. beef, pork, poultry) to avoid cross contamination Labeled and dated as appropriate <u>Handling and Storage</u> Product should be frozen on or before the expiration date Product should be stored at 0° F or less while awaiting pickup</p>	<p>Food kept in the danger zone more than two hours Non-food grade packaging in direct contact with food Damaged or compromised packaging resulting in discoloration of product Defrosted product or product with severe freezer burn</p>
<b>Dairy Products</b>	<p>Product should be in original packaging Food grade packaging in direct contact with food <u>Handling and Storage</u> Refrigerated product should be stored at 41° F maximum or less while awaiting pickup If frozen, product should be stored at 0° F or less while awaiting pickup</p>	<p>Damaged or compromised packaging resulting in the loss of sanitary barrier protection</p>
<b>Produce</b>	<p>Product should be in original packaging and bags or food grade packaging (produce boxes) for all repacked product <u>Handling and Storage</u> 50° F Maximum for whole.</p> <p><b>Whole</b></p> <p><b>Cut</b> Cut produce should be securely closed in food grade packaging with each vegetable or fruit packaged separately</p> <p><u>Handling and Storage</u> Store in a cool, dry, clean area at 41° F Maximum</p>	<p>Significant decay</p>
<b>Baked Goods</b>	<p>Fresh, day-old bread, bagels, and other bakery items Food grade packaging in direct contact with food, securely closed Bread product separately packaged from</p>	<p>Mold, damaged or compromised packaging resulting in loss of the sanitary barrier protection Product not in food grade packaging</p>



	other baked goods <u>Handling and Storage</u> Store in a cool, dry, clean area	
--	--	--

<b>Pre-packaged Foods – Non-Perishable</b>	Original boxes or cases Fully intact original containers with labels that are legible; labels must show at minimum what the product is ( ingredients, net weight, distributor) <u>Handling and Storage</u> Store in a cool, dry clean area	<u>Boxes or Bags:</u> opened, punctured, or damaged packaging resulting in loss of the sanitary barrier protection <u>Canned Goods:</u> opened, punctured, bulging, or serious damage to can, including evidence of leakage Home-canned products <u>Glass Jars &amp; Plastic Bottles:</u> Opened, punctured or bulging jar top, broken or chipped glass <u>Non-Foods:</u> Glass that is broken or chipped <i>Note: non-food items should be boxed separately from edible product</i>
--	---	--