Some foods pose a higher risk for causing foodborne illnesses than others. These are foods that we avoid distributing because of how often we distribute to high-risk populations such as the elderly, preschool-age children, pregnant women, and people with compromised immune systems.

The following food items should not be accepted or distributed through the ADR program:

- **Unpasteurized or Raw Dairy**
  This includes cheeses and yogurts made from raw milk.

- **Sprouts & Sprouted Seeds**
  Note: Chips, crackers, and bread containing sprouted seeds are the exception to this.

- **Unpasteurized fruit & vegetable juices**
  You can find this in the form of fresh pressed juices made at some grocery stores and juice bars.

- **Raw shellfish & crustaceans**

- **Desserts with cream or custard**
  This includes cheese cakes, danishes, tarts with custard, etc.

- **Uninspected wild game**

- **Raw honey**

- **Untreated, unpasteurized, or “raw” garlic-in-oil mixtures**

- **Home canned/preserved foods (jams, jellies, veggies, meat)**

- **Food items exposed because of broken packaging**
  Do not accept food that has been exposed to the environment because of torn or broken packaging. This includes signs of pest infestation as well as packaging crushed or torn during transport or storage.
  Note: severely dented cans are at risk for contamination and should not be accepted!
Grocery Rescue
Food Sorting
Guidelines for Agencies

Food that has been contaminated
Contamination can occur with other food products (e.g., broken eggs or spilled liquids) as well as non-food items that may be stored alongside (e.g., Shampoo bottle breaks open and spills onto food items)
Note: Fresh eggs are WELCOME, but broken fresh eggs are a common source of contamination.

Food that seems “off”
Never hesitate to discard any food items with swollen packaging, signs of age, or strange odor/appearance. This applies to all food items—If it seems off, it probably is!

Unlabeled food products
Foods without proper labeling cannot be deemed safe to eat. Please discard anything that is unlabeled or seemingly mislabeled.

Donation Standards
Grocery retail locations donating to agencies are asked to ensure the following (as much as possible):
If there are continual issues with donation standards not being met, please contact our Food Rescue program manager at foodrescue@slofoodbank.org

Donations are organized by food type and fragility
To avoid cross contamination, ensure that donations are organized with items like meat, eggs, dairy, non-food items, dry goods, and liquids kept separate from each other. Also be sure to place fragile food items on the top of bins being donated to avoid damage.
For example, if a bottle of shampoo is crushed and leaks onto other food items, all of those food items will be discarded. Same goes for any food items contaminated by other food items, such as broken eggs or oils that leak onto other foods.

Ensure donations are in good condition and are high quality
An easy way to start determining the quality of your donation is to ask “would I eat this?” If the answer is no, then it is unlikely fit for donation.
Agencies are SO grateful for these donations, but are burdened by donations of food that cannot be utilized.
For non-food goods, ensure that packaging is fully intact, undamaged, and the product is not exposed.