Safe Food Donation Guidelines

The minimum food safety requirements necessary for an item to qualify for distribution.

Labelled & Dated
- Must have a label stating all ingredients
- Must have dating or manufacturing code

Intact Packaging
- Packaging must be whole and sealed, not exposing food
- Packaging must not be swollen, bulging, severely dented or rusty

Temperature Controlled
Food must have been consistently stored at safe temperatures
- Refrigerated foods should be stored at 41°F or colder
- Frozen foods must be frozen solid, with no discoloration or significant ice crystal formations

Prohibited Items
- No prescription medications, cannabis infused products, or alcoholic beverages

Acceptable Donation Timeline
Don’t forget, donated food needs to be distributed and then consumed before spoiling!
Please be courteous and donate on or before the dates indicated below.

- Prepared/Deli Foods, Fresh Dairy, Fresh Produce, Fresh Meat
  - 1 WEEK BEFORE BEST BY

- Hard Cheeses & Shell Eggs
  - 1 DAY BEFORE BEST BY

- Baby Food and Shelf Stable Dairy/Dairy Alternatives
  - BEST BY OR EXPIRATION DATE

- Bread & Baked Goods
  - 1 WEEK AFTER BEST BY

- Shelf Stable
  - 1 MONTH AFTER BEST BY

*Preservation Tip!
Fresh meat can be frozen before best by date and donated within a month.