

# Identifying Food to Donate

Be sure that all food safety standards are met and foods are properly handled and stored. Ask your supervisor if you have any questions.



## What can be donated

- Baked goods
- Bulk foods
- Frozen foods
- Fruits and vegetables
- Meat and dairy products
- Packaged foods that have not been opened
- Prepared items that have not been served
- Items past the manufacturer-labeled date, such as “sell by” or “best by” — according to USDA, these can still be safe to eat, as the label ensures peak quality, not safety

## What cannot be donated

- Any food that has been in the temperature danger zone between 41 degrees Fahrenheit and 135 F for any time except the six-hour cooling period (may include foods such as pizza or foods from salad bars and buffets that have been using time as a control for safety)
- Food that has been in the temperature danger zone for four hours or more
- Food that has been served to customers
- Foods that were improperly cooled
- Prepared food past the seven-day date mark — the day the food is prepared + six days = seven days