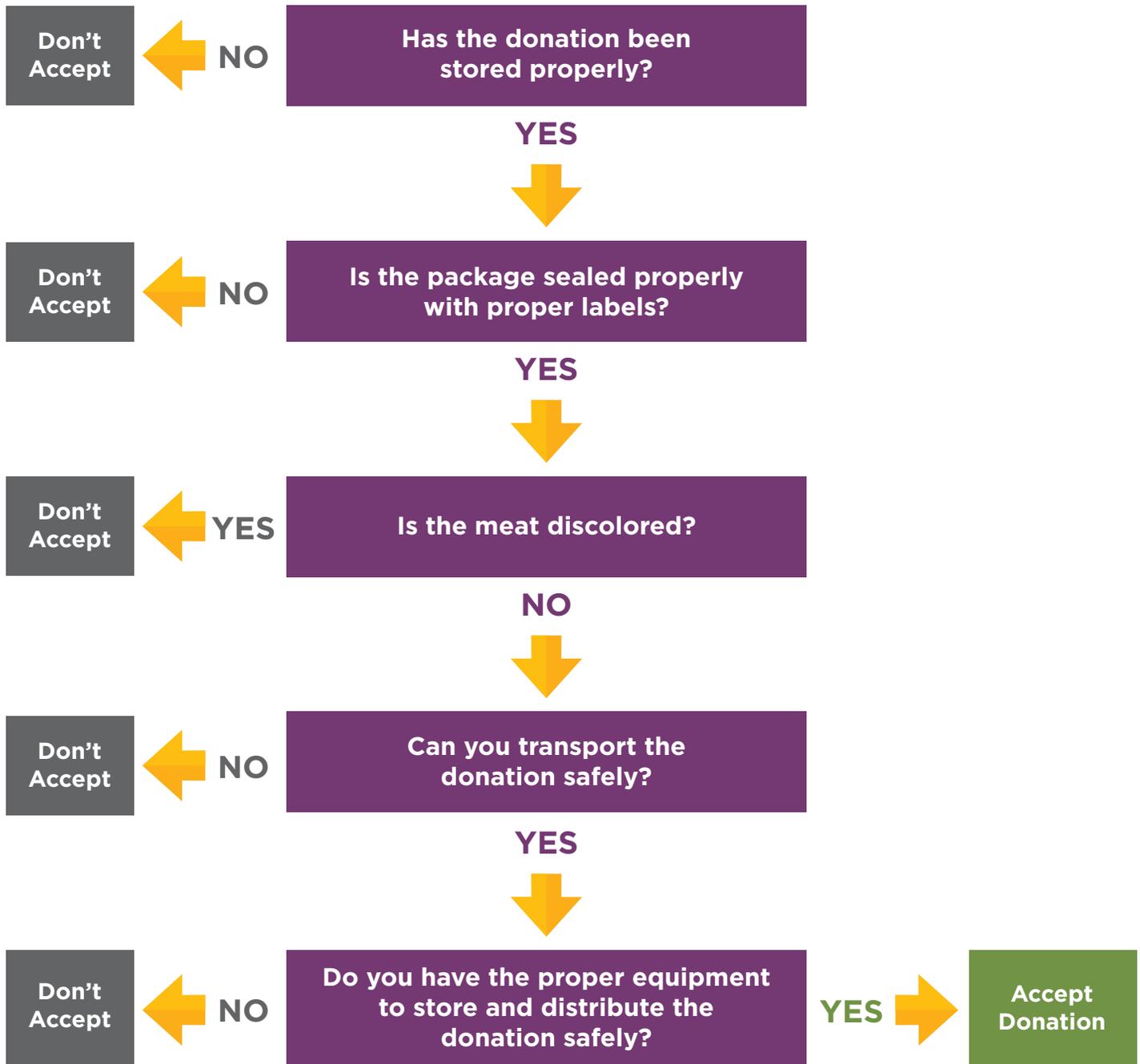




# RETAIL PACKAGED MEAT DONATIONS

I WANT TO TAKE A RETAIL PACKAGED MEAT DONATION





# RETAIL PACKAGED MEAT DONATIONS

## QUALITY OF DONATIONS

- Meat should not look discolored or questionable
  - Meat should not look like it was frozen, thawed and then refrozen
  - Meat should not have ice crystals on it
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## STORAGE OF DONATION PRIOR TO PICKUP

- Donor must have a designated location labeled, stating that the food in that location is for donation purposes
  - Donated food must be kept off the ground
  - Meat must be frozen at 0°F or below
  - Meat must be frozen solid
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## PACKAGING REQUIREMENTS

- Labeled so you can read what the product is, the distributor, and the ingredients
  - Coded so you can trace it later if needed
  - Package is sealed with no tears, rips, stains, etc.
  - Package is sealed tight and the plastic wrap is not bubbling
  - Items are in original package
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## CODE DATE REQUIREMENTS

- Can accept meat that was frozen on code date
  - Once meat is frozen, it is good for 3 months
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## TRANSPORTATION OF DONATION

### TRANSPORTATION OPTIONS

- Truck with a freezer unit capable of keeping product at 0°F or below at all times
  - Commercial-grade insulated blanket that covers entire donation
  - Cooler filled with ice at all times
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## STORAGE AND REDISTRIBUTION CONDITIONS

- Enough room to store donation
  - Donation must be stored off the floor
  - Storage area must be clean
  - Freezers must have a thermometer inside the unit
  - Meat must be stored at 0°F or below
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**Questions? Contact your local Feeding America food bank.**



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