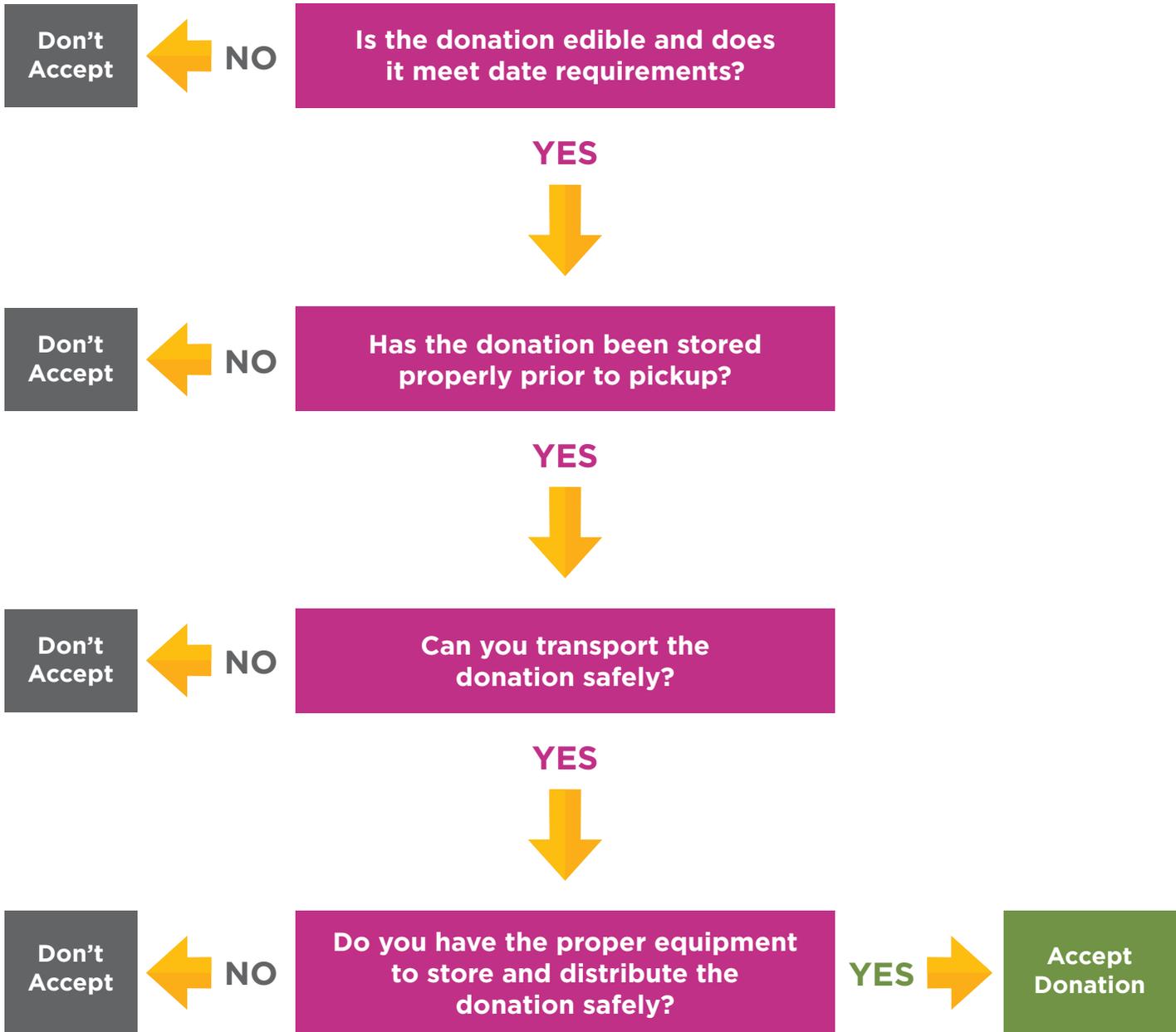




PERISHABLE DONATIONS

I WANT TO TAKE A DONATION OF PERISHABLE ITEMS





PERISHABLE DONATIONS

QUALITY OF DONATIONS

DAIRY	PRODUCE
<ul style="list-style-type: none"> • In original packaging and labeled so you know the type of product, the name of the distributor, and the ingredients the product contains • Package is not torn, wet or stained • Coded with “Use by” or “Sell by” date 	<ul style="list-style-type: none"> • Not moldy • Not decayed

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

WHOLE PRODUCE	CUT PRODUCE	DAIRY
Must be stored in a cool, dry area	Must be stored in an area chilled to 41°F or below	Must be refrigerated at ALL times at 41°F or below

CODE DATE REQUIREMENTS

PRODUCE	DAIRY
<p>If not moldy or decayed, it can be accepted</p> <p>Note: It’s recommended that the donation is kept for 7 days if the produce is whole and 48 hours if the produce is cut</p>	<p>Soft dairy (yogurt, cream cheese, sour cream, etc.) can be accepted up to 7 days past code date</p> <p>All liquid dairy must be accepted on or before code date (can change based on distribution models)</p> <p>Hard cheese can be accepted without limitations, given there is no mold or other signs of distress</p>

TRANSPORTATION OF DONATION

- Do not store allergens (milk, etc.) over other products

TRANSPORTATION OPTIONS:

- Truck with a refrigerator unit capable of keeping product at or below 41°F at all times
- Commercial-grade insulated blanket that covers entire donation

HANDLING AND STORAGE CONDITIONS

- Enough room to store donation
- Donation must be stored off the floor
- Store allergens (milk, etc.) below other items if stored on a shelving unit
- Freezers and refrigerators must have a thermometer inside the unit

WHOLE PRODUCE	CUT PRODUCE	DAIRY
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Questions? Contact your local Feeding America food bank.

