

DONATION DEPARTMENT REMINDERS

PRODUCE DEPARTMENT

- Product must be boxed prior to pickup (banana boxes or any food grade boxes)
- Do not mix product. Separate items by department to avoid cross contamination.
- Consider how you stack product boxes for pickup keeping contamination in mind.
- Prior to pick up keep refrigerated food below 41°F and frozen food below 0°F

PRODUCE		
Product Accepted: <ul style="list-style-type: none"> • Whole Fruit • Vegetables • Pre-packaged produce • Bagged Salad • Pre-made Juice • Jar Fruits • Salad Dressings • Dips • Herbs, Spices, Nuts 	Acceptable Condition: <ul style="list-style-type: none"> • Original packaging • Expiration date details • Minor blemishes okay <div> UNACCEPTABLE CONDITION: <ul style="list-style-type: none"> • MOLD • DECAY • OPEN AND EXPOSED </div>	Handling and Storage: <ul style="list-style-type: none"> • Cool, dry, clean area • Cut produce must be stored at 41°F or less

DONATION DEPARTMENT REMINDERS

BAKERY DEPARTMENT

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- Consider how you stack product boxes for pickup keeping contamination in mind.
- Prior to pick up keep refrigerated food below 41°F and frozen food below 0°F

BAKERY		
Product Accepted: <ul style="list-style-type: none"> • Bread - prepackaged and fresh • Bagels • Doughnuts • Pastries • Cookies • Cake • Pie • Granola 	Acceptable Condition: <ul style="list-style-type: none"> • Original packaging • Expiration date details • Ingredients list • Damaged packaging if still sealed • Fresh bread: 1 day past expiration • Prepackaged: 4 days past expiration <div> UNACCEPTABLE CONDITION: <ul style="list-style-type: none"> • MOLD • DECAY • OPEN AND EXPOSED </div>	Handling and Storage: <ul style="list-style-type: none"> • Cool, dry, clean area • Option to extend life by refrigerating or freezing • Securely closed • Unexposed to air • Breads 1-4 days past exp okay to donate if it's been stored at less than 41°F

DONATION DEPARTMENT REMINDERS

DAIRY DEPARTMENT

- Product must be boxed prior to pickup (banana boxes or any food grade boxes)
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- Consider how you stack product boxes for pickup keeping contamination in mind.
- Prior to pick up keep refrigerated food below 41°F and frozen food below 0°F

DAIRY		
Product Accepted: <ul style="list-style-type: none"> • Milk • Milk byproducts • Eggs • Egg Substitutes • Yogurt • Cheeses • Butter products • Coffee creamers • Milk alternatives 	Acceptable Condition: <ul style="list-style-type: none"> • Original packaging • Expiration date details • Ingredients listed • Milk: by exp date • Eggs: 4 days past exp* • Yogurt: 4 days past exp • Soft/Hard Cheese: 4 days past exp/ 7 days past exp <div> UNACCEPTABLE CONDITION: <ul style="list-style-type: none"> • PRODUCT EXCEEDS 41°F • OPEN AND EXPOSED </div>	Handling and Storage: <ul style="list-style-type: none"> • Must be stored at 41°F or less at all times <p>*We take egg cartons with broken eggs inside. Make sure all donation eggs are packed in one banana box to avoid contamination.</p>

DONATION DEPARTMENT REMINDERS

MEAT AND DELI DEPARTMENT

- Product must be boxed prior to pickup (banana boxes or any food grade boxes)
- Do not mix product. Separate items by department to avoid cross contamination.
- Consider how you stack product boxes for pickup keeping contamination in mind.
- Prior to pick up keep refrigerated food below 41°F and frozen food below 0°F

MEAT & DELI		
Product Accepted: <ul style="list-style-type: none"> • Fresh Meat • Prepackaged Deli Items: lunch meat, hotdogs, bacon, etc. • Pickles • Dough products • Pasta and sauces • Cheese 	Acceptable Condition: <ul style="list-style-type: none"> • Original packaging • Expiration date details • Ingredients listed • Securely closed • Separated by product type • Meat frozen by exp <div> UNACCEPTABLE CONDITION: <ul style="list-style-type: none"> • PRODUCT EXCEEDS 41°F • DEFROSTED PRODUCT • SEVERE FREEZER BURN • OPEN AND EXPOSED </div>	Handling and Storage: <ul style="list-style-type: none"> • Meat must be frozen on or before exp date • Stored at 0° F or less at all times • Securely closed • Separated by meat type • Meats stacked at the bottom of the pallet in own boxes

DONATION DEPARTMENT REMINDERS

DRY GOODS DEPARTMENT

- Product must be boxed prior to pickup (banana boxes or any food grade boxes)
- Do not mix product. Separate items by department to avoid cross contamination.
- Consider how you stack product boxes for pickup keeping contamination in mind.
- Prior to pick up keep refrigerated food below 41°F and frozen food below 0°F

DRY GOODS		
Product Accepted: <ul style="list-style-type: none"> • Dry goods of all kind • Cans • Condiments • Cereals • Boxed goods 	Acceptable Condition: <ul style="list-style-type: none"> • Original packaging • Damaged packaging okay if still sealed • Expiration date details • Ingredients listed <div> UNACCEPTABLE CONDITION: <ul style="list-style-type: none"> • DAMAGED PACKAGING • OPEN AND EXPOSED </div>	Handling and Storage: <ul style="list-style-type: none"> • Cool, dry, clean area