

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		
<p>Product Accepted:</p> <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 	<p>Acceptable Condition:</p> <ul style="list-style-type: none"> • Original packaging • Expiration date details • Minor blemishes okay <p>UNACCEPTABLE CONDITION:</p> <ul style="list-style-type: none"> • MOLD • DECAY • OPEN AND EXPOSED 	<p>Handling and Storage:</p> <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

- 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

BAKERY		
<p>Product Accepted:</p> <ul style="list-style-type: none"> • Bread - prepackaged and fresh • Bagels • Doughnuts • Pastries • Cookies • Cake • Pie • Granola 	<p>Acceptable Condition:</p> <ul style="list-style-type: none"> • Original packaging • Expiration date details • Ingredients list • Damaged packaging if still sealed • Fresh bread: 1 day past expiration • Repackaged: 4 days past expiration <p>UNACCEPTABLE CONDITION:</p> <ul style="list-style-type: none"> • MOLD • DECAY • OPEN AND EXPOSED 	<p>Handling and Storage:</p> <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)
- 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

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	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>

UNACCEPTABLE CONDITION:

- PRODUCT EXCEEDS 41°F
- OPEN AND EXPOSED

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		
<p>Product Accepted:</p> <ul style="list-style-type: none"> • Fresh Meat • Prepackaged Deli Items: lunch meat, hotdogs, bacon, etc. • Pickles • Dough products • Pasta and sauces • Cheese 	<p>Acceptable Condition:</p> <ul style="list-style-type: none"> • Original packaging • Expiration date details • Ingredients listed • Securely closed • Separated by product type • Meat frozen by exp 	<p>Handling and Storage:</p> <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

UNACCEPTABLE CONDITION:

- PRODUCT EXCEEDS 41°F
- DEFROSTED PRODUCT
- SEVERE FREEZER BURN
- OPEN AND EXPOSED



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	Handling and Storage: <ul style="list-style-type: none">• Cool, dry, clean area
	UNACCEPTABLE CONDITION: <ul style="list-style-type: none">• DAMAGED PACKAGING• OPEN AND EXPOSED	