



STORE DONATION GUIDELINES

Prepared Foods

Preferred Packaging:

Packaged separately, securely closed, avoid spillage

Storage Conditions:**

Chilled, 40°F or less, frozen, 0°F or less

Non-Acceptable Conditions*:**

Mixing food types e.g. meats and side dishes

Prepared Foods: Sandwiches

Preferred Packaging:

Wrapped in clear plastic, wrap or foil with nutrition fact label

Storage Conditions:**

Chilled, 40°F or less

Non-Acceptable Conditions*:**

Mixing food types e.g. meats and side dishes or food from a buffet or food that has been presented (ex: wedding, party) only non-presented food (cross contamination)

Baked Goods: Fresh or day-old bread and/or bagels

Storage Conditions:**

Cool, dry area

Non-Acceptable Conditions*:**

Stale/hard



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Baked Goods: Muffins, Pastries cookies

Preferred Packaging:

Pack in own paper boxes avoid crumbling

Storage Conditions:**

Cool, dry area

Non-Acceptable Conditions*:**

Stale/hard bread

Prepackaged Foods: Perishables

Preferred Packaging:

Packaged separately, securely closed

Storage Conditions:**

Chilled, 40°F or less

Non-Acceptable Conditions*:**

Opened, punctured, bulging or damaged packaging

Prepackaged Foods: Non-perishable (mislabeled-ok with proper notification)

Preferred Packaging:

Packaged separately, securely closed

Storage Conditions:**

Cool, dry area

Non-Acceptable Conditions*:**

Opened, punctured, bulging or damaged packaging



Frozen: Dairy, Pastries Factory-prepared

Preferred Packaging:

Packaged separately, securely closed

Storage Conditions:**

Frozen, 0°F or less

Non-Acceptable Conditions*:**

Defrosted, punctured, opened or damaged packaging, severe freezer burn

Frozen: Vegetables, Meat, Poultry, Fish

Preferred Packaging:

Packaged separately, securely closed

Storage Conditions:**

Frozen, 0°F or less

Non-Acceptable Conditions*:**

Defrosted or damaged packaging, severe freezer burn

Frozen: Dairy

Preferred Packaging:

Individually wrapped clear plastic wrap

Storage Conditions:**

Refrigerated at all times

Non-Acceptable Conditions*:**

Damaged packaging



Frozen: Milk

Preferred Packaging:

Securely closed

Storage Conditions:**

Refrigerated at all times, 40°F or less

Non-Acceptable Conditions*:**

Damaged packaging

Frozen: Meat, Poultry, Fish (Fresh)

Preferred Packaging:

Original packaging, clear plastic wrap

Storage Conditions:**

Refrigerated at all times, 40°F or less

Non-Acceptable Conditions*:**

Strong odor, discoloration

Fresh Produce: Whole

Preferred Packaging:

Bag or carton

Storage Conditions:**

Cool, dry area

Non-Acceptable Conditions*:**

Significant decay



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Fresh Produce: Chopped

Preferred Packaging:

Bag each vegetable stored separately

Storage Conditions:**

Chilled, 40°F or less

Non-Acceptable Conditions*:**

Color change or decay

Beverages: Perishable

Preferred Packaging:

Securely closed bag or carton

Storage Conditions:**

Chilled, 40°F or less

Non-Acceptable Conditions*:**

Alcohol not accepted

Beverages: Non-Perishable

Preferred Packaging:

Bag or carton

Storage Conditions:**

Cool, dry, unopened

Non-Acceptable Conditions*:**

Opened, punctured, bulging

*** Chilled perishable food should be below 40°F except during necessary times of preparation or while being held for service which may not exceed two hours.*

**** We do not accept any products that contain alcohol.*