



# Food Donation Guide



Food Category	We Accept	Packaging/Storage	Unacceptable
Produce	<ul style="list-style-type: none"><li>Whole fresh produce</li><li>Cut-up produce</li><li>Some marking on the fruit (like a scuff or specks) comes from nature and doesn't signal a bad piece of produce</li></ul>	<ul style="list-style-type: none"><li>Whole produce must be packed in boxes with heavier items on bottom and softer items on top</li><li>Cut-up produce must be labeled, refrigerated and packed in food-grade packaging</li></ul>	<ul style="list-style-type: none"><li>Produce that is moldy, significantly decayed or has an "off" odor</li><li>Avoid wilted and browning greens</li><li>Fruits should be firm to the touch, no soft spots</li><li>Crushed produce</li><li>Over ripened fruits that are juicy/leaking fluid</li></ul>
Baked Goods	<ul style="list-style-type: none"><li>Commercially-prepared bread and bakery items</li></ul>	<ul style="list-style-type: none"><li>All baked goods must be fully packaged, bread wrapped in plastic</li><li>Baked goods requiring refrigeration must be maintained at or below 40°F</li></ul>	<ul style="list-style-type: none"><li>Stale, hard, or moldy products</li><li>Baked items that have been opened or the packaging is soiled or damaged</li><li>Crushed items</li><li>Evidence of moisture under plastic packaging</li></ul>
Dairy	<ul style="list-style-type: none"><li>Milk no more than <b>5 days</b> past code date</li><li>Cottage cheese, sour cream, shredded cheese, butter and yogurt no more than <b>2 weeks</b> past code date</li><li>Hard cheese no more than <b>2 months</b> past code date</li></ul>	<ul style="list-style-type: none"><li>All dairy in original packaging</li><li>Maintained at or below 40°F</li></ul>	<ul style="list-style-type: none"><li>Dairy products stored above 40°F</li><li>Leaking, damaged or compromised packaging</li></ul>
Meat and Poultry	<ul style="list-style-type: none"><li>Uncooked meat or poultry no more than <b>1 day</b> past its "Sell-By" date</li></ul>	<ul style="list-style-type: none"><li>Maintained at or below 40°F</li></ul>	<ul style="list-style-type: none"><li>Meat or poultry more than 1 day past its "Sell-By" date</li></ul>
Eggs	<ul style="list-style-type: none"><li>Eggs in cartons, no more than <b>2 weeks</b> past code date</li></ul>	<ul style="list-style-type: none"><li>Maintained at or below 40°F</li></ul>	<ul style="list-style-type: none"><li>Leaking cartons</li><li>Spot check for cracked eggs</li></ul>

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Frozen Foods	<ul style="list-style-type: none"> <li>Frozen foods such as entrees, vegetables, fruits or desserts</li> <li>Frozen for no more than <b>2 months</b> beyond the date of preparation</li> </ul>	<ul style="list-style-type: none"> <li>In original packaging</li> <li>Frozen by the manufacturer and stored at or below 0°F</li> <li>Light box damage is OK</li> </ul>	<ul style="list-style-type: none"> <li>Freezer burn</li> <li>Damaged or compromised packaging resulting in the loss of a sanitary barrier</li> <li>Do not accept any items with odor</li> </ul>
Packaged Non-Perishable Foods	<ul style="list-style-type: none"> <li>Non-perishables packaged in cans, jars or boxes which are no more than <b>3 months</b> past "Best-By", "Use-by" or "Sell-By" dates</li> </ul>	<ul style="list-style-type: none"> <li>In original packaging with manufacturer's label still intact</li> <li>Small dents are acceptable if the dents are not along a seam</li> <li>Light box damage is OK</li> </ul>	<ul style="list-style-type: none"> <li>Opened, punctured, bulging, evidence of leakage, side-seam dent, safety seal missing</li> <li>Home-jarred or canned products</li> <li>Glass is broken or chipped</li> <li>Containers with lids which are loose or missing</li> </ul>
Individually Packaged Prepared Foods	<ul style="list-style-type: none"> <li>Packaged, commercially prepared foods, such as burritos, sandwiches and salads</li> <li>Date on package must be no earlier than <b>1 day</b> before donation pickup</li> </ul>	<ul style="list-style-type: none"> <li>Package must be labeled with contents and a code date</li> <li>Maintained at or below 40°F</li> </ul>	<ul style="list-style-type: none"> <li>Date on package is earlier than 1 day before pickup</li> <li>Held between 41°F and 135°F for more than two hours total</li> <li>Home-prepared</li> <li>Excessive moisture in package</li> </ul>
Bulk Unfrozen Prepared Foods (Restaurants, Caterers, Hospitals)	<ul style="list-style-type: none"> <li>Bulk, commercially-prepared foods made no earlier than <b>2 days</b> prior to the donation pickup day</li> </ul>	<ul style="list-style-type: none"> <li>Containers must be labeled with their contents and the date the food was prepared</li> <li>Packaged in food-grade containers such as aluminum trays with lids or food-grade storage bags</li> <li>Maintained at or below 40°F</li> </ul>	<ul style="list-style-type: none"> <li>Unlabeled with date and contents</li> <li>Held between 41°F and 135°F for more than two hours total</li> <li>Has been reheated</li> <li>Container is leaking</li> <li>Home-prepared</li> </ul>
<ul style="list-style-type: none"> <li>We do not accept alcohol</li> <li>Sites for further reference: <ul style="list-style-type: none"> <li><b>Food Facts:</b> Published by the U.S. Food and Drug Administration: <a href="https://tinyurl.com/fda-food-storage">https://tinyurl.com/fda-food-storage</a></li> <li><b>Food Keeper:</b> Published by the USDA: <a href="https://tinyurl.com/usdafoodsafes">https://tinyurl.com/usdafoodsafes</a></li> </ul> </li> </ul>			
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