

Food Donation Guidelines

Tax-deductible donations of nutritious surplus food reduce your food waste removal costs and help neighbors in need. Please post this guide in a central location where it is visible to all department managers, ensuring that food safety guidelines are followed.

Produce

- Whole, cut or bagged produce
- Use discretion for quality
- Is it something you would eat?



Frozen

- Must be frozen prior to donating
- No damage to packaging in direct contact with food
- Up to 90 days after expiration date



Prepared Foods

- Chilled to 40°F or below, labeled, dated, in original
- packaging
- Food served or placed on a buffet or that was reheated, cannot be accepted
- Up to & including expiration date



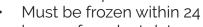
Baked Goods

Wrapped or unwrapped goods are accepted but must be in an appropriate container or bag and still fresh



Meat, Poultry, & Fish

Chilled to 40°F, or below, and within product date



- hours of product date
- Up to and including expiration date unless frozen

We Cannot Accept

- Food that was not kept at the correct temperature, contains aloohol, or was prepared at home
- Discolored product, or food with mold, fungus, insects, or decay
- Food that was thawed and refrozen, or that has severe freezer burn
- Seriously damaged or compromised packaging, resulting in the loss of sanitary barrier



Dairy Products

- Refrigerated at 40°F or below (not frozen) up to & including expiration date
- Incomplete containers of eggs
 are accepted

Have Surplus Food?

Scan to Donate



For food that does not meet the above guidelines, please consider composting.

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