



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
- Must be frozen within 24 hours of product date
- Up to and including expiration date unless frozen



Dairy Products

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

We Cannot Accept

- Food that was not kept at the correct temperature, contains alcohol, 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

Have Surplus Food?

Scan
to
Donate



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

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