

HELP YOUR COMMUNITY

GUIDELINES FOR DONATING FOOD



Why Donate Food?

✓ LIABILITY PROTECTION

When donating food, you are protected by the Bill Emerson Good Samaritan Food Act, which exempts organizations that donate food to a nonprofit in good faith to people in need are not subject to civil or criminal liability that arises from the condition of the food.

✓ TAX SAVINGS

According to the Federal Tax Code, eligible businesses can deduct the lesser of either (a) twice the cost of acquiring the donated food or (b) the cost of acquiring the donated food, plus ½ of the food's expected profit margin, if it were sold at fair market value. Contact your tax professional to determine its application to your business.

IDENTIFY FOOD YOU CAN DONATE

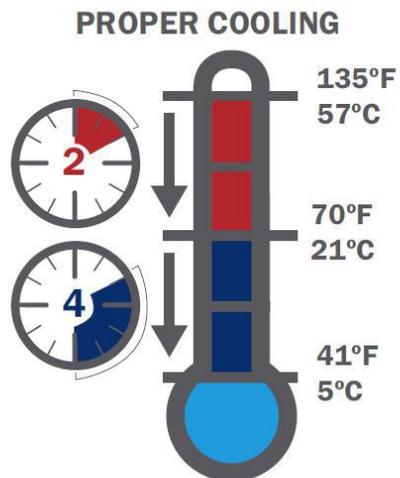
Licensed food establishments can donate food that has not been served including any raw, cooked, processed, or prepared edible food, ice, beverage, or ingredient used or intended for use, in whole or in part for human consumption, with the condition that the items be wholesome. This includes packaged and prepared foods.

FOOD THAT CAN BE DONATED

- HOT FOOD that was not served to a guest and kept at temperature and/or cooled properly (entrees, soups, etc.)
- COLD FOOD that was not served to a guest and kept at temperature (sandwiches, yogurt parfaits, salads, etc.)
- PRODUCE (strawberries, lettuce, onions, tomatoes, herbs, etc.)
- BEVERAGES (juice, bottled water, lemonade, tea, etc.)
- PACKAGED ITEMS (dry pasta, canned vegetables, pudding, etc.)
- DAIRY PRODUCTS (sour cream, milk, yogurt, cheese, etc.)
- RAW MEAT (beef, chicken, pork, etc.)

FOOD THAT CAN NOT BE DONATED

- Previously served foods (including, but not limited to, foods from a buffet, foods served to a guest and returned to business, etc.)
- Time/Temperature Control for Safety Food (formerly “potentially hazardous food” (PHF)) that are past their expiration date
- Foods in opened or torn containers exposing the food to potential contamination
- Foods in sharply dented or rusty cans
- Unwholesome food or food that has signs of spoilage
 - Please note that a product that is partially unwholesome can still have the wholesome part donated. For example, if a basket of strawberries contains one molded berry, the unwholesome part of the product must be composted or discarded



Enfriamiento adecuado

COLD FOOD must be kept at 41 °F or below.

HOT FOOD must be kept at 135 °F or above.

HOT FOOD THAT IS COOLED and donated cold must be cooled from 135 °F to 70 °F within 2 hours and from 70 °F to 41 °F or below within 4 hours for a total of 6 hours.

If food is unable to be delivered at the proper temperature, is adulterated, or compromised at any time, it must be composted or discarded.

