Food Rescue Partner Donation Guidelines

Everything except uncut produce must be in unopened packaging
All items must be stored at least 6 inches off the floor.
We love to find your donations packed in clean banana boxes so we can load up quickly!

- **Meat/Fish/Eggs:** must be refrigerated at 41°F or lower. **Frozen meat is preferred!**
  - Meat (beef, pork, poultry, etc.) should be in sealed packages with proper labeling, and must not be discolored or have a strong odor
    - Please freeze, or donate refrigerated, on or before sell-by date
  - Fish (including shellfish) should be in sealed packages with proper labeling, and must not be discolored or have a strong odor
    - Must have been kept frozen solid continuously from receipt at the store until donation pickup
    - We can’t accept fish/shellfish that is not frozen (we can accept canned or dried fish)
  - Shell eggs should be in their original packaging and within 14 days past sell-by date

- **Dairy:** must be refrigerated at 41°F or lower.
  - Milk and similar liquid dairy products within 7 days past sell-by date, unopened, and pasteurized.
  - Cheese, sour cream, yogurt and similar products within 14 days past sell-by date

- **Produce:**
  - Uncut – intact with no signs of mold, spoilage or severe bruising
  - Cut – labeled and in original packaging, on or before sell-by date on package: must be refrigerated at 41°F or lower
  - We can’t accept raw seed sprouts (like alfalfa or bean sprouts)

- **Non-Perishable Foods:** (canned, boxed, bagged)
  - In original packaging with labels containing ingredient information
  - Intact - package/label can be scuffed or damaged, but not dented or bulging, no rust
  - Within 1 year past the use-by date

- **Baked Goods:**
  - In original packaging, within 5 days past sell-by date
  - Loose baked goods must be packaged in food-grade packaging – individually wrapped is preferred, as it allows us to distribute the items quickly. Bags must be sealed.
  - Hard, stale or moldy baked goods will be discarded
  - Must be labeled with all ingredient/allergen information for each item

- **Prepared Foods/Deli Items:** must be refrigerated at 41°F or lower.
  - Must be prepared and packaged in a licensed food establishment
  - Must be labeled with all ingredient/allergen information for each item
  - Must not have been previously served to the public (for instance, in a salad bar or buffet)
  - Must be donated or frozen on or before sell-by date
  - Fruit or vegetable juice must be pasteurized

*Questions? Contact Sebastian Wreford, Manager of Food Donor Relations: sebastian@foodgatherers.org*

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