



UTAH FOOD BANK

Donation Cheat Sheet

Note: These are general recommendations and guidelines. The condition of food should be measured on an individual, case-by-case basis. Please refer to the Utah Food Bank Safe Food Donation and Consumption Guidelines for more specific product information or call **801-978-2452**.

YES! Utah Food Bank can safely accept:

- **Dry/Shelf Stable Foods:**
 - Canned and packaged food in original packaging. (in most cases up to one year past sell-by or best-by date)
 - All food must be in good condition with original food label intact.
- **Perishable Food: Frozen/Refrigerated**
 - Whole fresh produce, including home grown raw produce, without significant decay. (80% Salvageable)
 - Chopped fresh produce in packed separately in food-grade packaging.
 - Commercially prepared/packaged foods chilled at or below 40°F that have not been served or placed on a buffet.
 - USDA packaged meat, poultry, fish etc. frozen solid at or below 0°F. Must be packaged apart from other products and separated by species to avoid cross contamination.
 - Commercially packaged dairy and deli products stored at or below 40°F up to expiration date.
 - Commercially packaged shelled eggs
 - Frozen meals in original packaging.
- **Baked Goods:** (Fresh and day-old bread, bagels, and other bakery items).
- **Other Household Items:**
 - HBC/Personal care items (toothpaste, toothbrushes, deodorant, soap, shampoo, toilet paper etc.)
 - Household cleaning products
 - Any other household non-food item in good working condition.
- **Boxing or Packaging Supplies:** (new or used in good, clean, and food safe condition)

Utah Food Bank cannot accept

- Foods and/or non-food items with seriously damaged and/or compromised packaging resulting in the loss of the sanitary barrier protection. (Including bulging, broken, opened, punctured, leaking, spilling, infested etc.)
- Produce with significant decay. More than 20% estimated.
- Prepared foods that have been heated/reheated served and/or put on a buffet table.
- Prepared foods that have not been properly chilled and frozen according to safe food handling practices.
- Foods that have been kept in the danger temperature zone for more than 2 hours. (41°F - 135°F)
- Unlabeled food
- Food packaged or processed at home (including home canned or jarred products, home prepared/cooked meals, home packaged dairy, meats, poultry, including eggs and fish etc, excessively old emergency home storage).
- Frozen foods from residential/home freezers or foods with severe freezer burn.
- Frozen meat not processed at a USDA or Dept or Health/Ag facility and/or that has been stored at home.
- Sushi or any seafood intended for raw consumption.
- Any food containing alcohol.
- Adult energy drinks or adult only dietary/herbal supplements
- Baby food past sell-by-date
- Dangerous chemicals (HASMAT regulated)
- Prescription or over-the-counter drugs with DEA controlled substances.

General Rules of Thumb:

If in doubt, throw it out. Discarding food that does not meet acceptable food safety criteria is not a waste; you are actually helping to protect the health and lives of the at-risk hungry community that we help serve.