



# 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 32°F.
  - 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.