



# UTAH FOOD BANK

## Quick Reference Guide to Acceptable Donations

These are general recommendations and guidelines. The condition of food should be measured on an individual, case-by-case basis. Please refer to Utah Food Bank's Complete Guide to Acceptable Donations for more specific product information or contact us at 801.978.2452.

### YES! Utah Food Bank can safely accept:

- **Dry/Shelf Stable Foods:**
  - **Canned and packaged food** must be in original packaging (accepted up to **1 year past** the sell-by or best-by date).
  - All items must be in good condition: no dents, with original labels intact.
  - **#10 cans are not accepted.**
- **Frozen/Refrigerated Perishable Foods:**
  - Whole fresh produce, including home grown raw produce, without significant decay (80% salvageable)
  - Chopped fresh produce in food-grade packaging (packed separately)
  - Commercially prepared/packaged foods chilled at or below 40°F that have not been served or placed on a buffet
  - USDA packaged beef, pork, poultry or fish that is 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
- **Other Household Items:**
  - HBC/Personal care items (toothpaste, toothbrushes, deodorant, soap, shampoo, toilet paper, etc.) must be new and in original packaging with labels
  - Household cleaning products
  - Diaper packages must be un-opened, with sizes clearly marked
- **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 sanitary barrier protection (includes bulging, broken, opened, punctured, leaking, spilling, infested, etc.)
- Baked Goods: fresh and day-old bread, bagels and other bakery items
- Produce with significant decay (more than 20% estimated)
- Any type of wild game or fish
- 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, eggs, meats, poultry (including fish) and excessively old emergency home storage
- Frozen foods from residential/home freezers or foods with severe freezer burn
- Frozen meat not processed in 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 or THC
- Adult energy drinks or adult only dietary/herbal supplements
- Cloth diapers, adult diapers, or wipes
- Open diaper packages or homemade/assembled diaper "kits"
- Baby food that is past the 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 helping protect the health of the people facing hunger whom we serve.