

# SEAFOOD: Food Donation Guidelines

- Products must be maintained at a temperature of 41 °F or below
- Store in cooler: Items with an expiration date (best-by/use-by/sell-by) that falls on a date before the items will be picked up.
- Store in freezer: Items with an expiration date (best-by/use-by/sell-by) that falls on a date after the items will be picked up.

## DO NOT DONATE



- **Food with an "off" odor**
- **Items left out of temperature**
- **Items that don't align with the visual inspection cues**

## Donation Steps

1. Pull expiring items and items not meeting visual quality inspection requirements, separating items for donation and compost.
2. Store in seafood department cooler on labeled cart.
3. Donated fish requires emphasis on visual inspection cues.
4. The eyes of the fish should be clear, plump, wet and shiny.
5. The tail and dorsal fins should be healthy-looking, wet and intact.
6. The fish should feel cold, wet, and slippery, but not sticky. When pressed, it should spring back.
7. The gills should be bright red. The gills should also feel clean and cold, not slimy.
8. Separate items for compost and donation.
9. Store items to be donated in cooler or freezer (clearly labeled for donation) in the donation pick-up area.

## QUESTIONS?

Ask Department Donation Lead