

DELI: 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.
- Surplus menu and deli items (such as behind the counter foods) can be donated IF they are handled with the same consideration for safety as if it were to be sold.

DO NOT DONATE



- **Hazardous foods, including items such as meats, poultry, fish, eggs, dairy products, tofu, all cooked vegetables (including cooked beans, rice, and potatoes), seed sprouts, sliced melons, and garlic and other fresh herbs in oil mixtures kept in the danger zone (41°F - 135°F) for more than 4 hours.**
- **Previously heated food.**

Donation Steps

1. Pull expiring items and items not meeting visual quality inspection requirements, separating items for donation and compost.
2. Store in deli department cooler on labeled cart.
3. Separate items for compost and donation.
4. Store items to be donated in cooler or freezer (clearly labeled for donation) in the donation pick-up area.

QUESTIONS?

Ask Department Donation Lead