

PRODUCE: Food Donation Guidelines

Fresh Fruit and Vegetables

- Can be stored at shelf-stable temperatures.

Cut Fruit and Vegetables

- Must be maintained at a temperature of 41 °F or below.
- Can't donate 2 days past expiration date (best-by/use-by/sell-by).

DO NOT DONATE



- **Moldy products**
- **Heavily damaged products,**
- **Products with an off color or smell.**

Donation Steps

1. Pull imperfect produce and over-ripe items, immediately separating items for donation and compost in two different boxes.
2. Pack multiple donation boxes at the same time to ensure heavier produce is on the bottom and fragile produce remains undamaged and at the top.
3. Store items to be donated (clearly labeled for donation) in the donation pick-up area.

QUESTIONS?

Ask Department Donation Lead