Donate Food Safely

Food establishments can donate food to hunger relief organizations. Follow these steps to make sure your donated food is safe to eat.

You can donate raw or prepared food.

- Don’t donate food you have served to another person.

Handle food safely.

- Don’t touch ready-to-eat foods with your bare hands. Use gloves, tongs, or another utensil to handle food.
- Don’t let raw meat contaminate other food. Store raw meats below and away from other foods.

Keep food at safe temperatures.

- Keep meat, dairy, cut leafy greens, cut tomatoes, cut melons, and cooked food out of the temperature danger zone (41–135°F). That’s where bacteria that makes people sick can grow.
- Cool hot foods quickly to 41°F. Cool in a pan less than 2 inches deep and place uncovered in a walk-in refrigerator.
- If your restaurant doesn’t have a walk-in refrigerator, you can’t cool foods. Donate foods like raw produce, baked goods, refrigerated items and canned or dry goods instead.

Package and transport food safely.

- Package food in clean, food-grade containers.
- Label the package with the common food name.
- Store in a designated area of a refrigerator or freezer until delivery.
- Transport food in a clean vehicle.
- Keep food out of the temperature danger zone during transport.

Questions?

Visit tpchd.org/food. Contact us at food@tpchd.org or (253) 798-6460.