

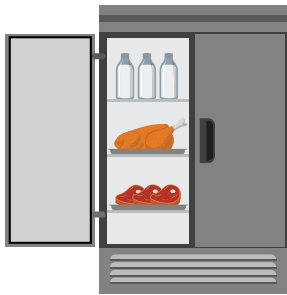
Donate Food Safely

Follow these steps to safely donate food.



Donate raw or prepared food.

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

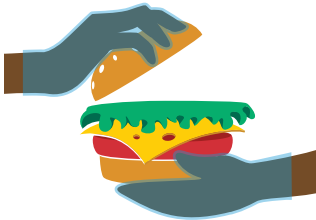


Keep food at safe temperatures.

- ✓ **Keep meat, dairy, cut leafy greens, cut tomatoes, cut melons, and cooked food out of the temperature danger zone.** Bacteria that make people sick grow easily at 41–135°F.
- ✓ **Cool hot foods quickly to 41°F.** Fill pan less than 2 inches deep with food and place uncovered in a walk-in refrigerator. You need a walk-in refrigerator to cool foods safely.

Don't have a walk-in refrigerator?

You can still donate refrigerated foods you haven't cooled as well as raw produce, baked goods, and canned or dry goods.



Handle food safely.

- ✓ **Avoid touching ready-to-eat foods with your bare hands.** Use gloves, tongs, or another utensil to handle food.
- ✓ **Keep raw meat separate from other food.** Store raw meat below and away from other foods.



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 (41–135°F) during transport.

Contact the organization so they are ready to receive your donation.



**Do it Right!
Serve it Safe!**