



Rescuing
Leftover
Cuisine

Food Guidelines

We follow strict food safety guidelines for food donations. Only food that has been prepared by a regulated or licensed food business is accepted.



Acceptable Donations

- ✓ Prepared food (entrees, side dishes, desserts) in securely closed containers that has not been plated
- ✓ Dairy products that are packaged separately or frozen and securely closed
- ✓ Fresh, chilled, or frozen meat
- ✓ Fresh produce (not bruised, wilted, or spoiled)
- ✓ Intact, unopened containers of food free of damage
- ✓ Clean self-serve items from buffet

Unacceptable Donations



- ✗ Food left in the Temperature Danger Zone (41° to 140°F) for longer than 4 hours
- ✗ Food in open or torn containers exposing food to potential contamination
- ✗ Canned food that has dents in seam, leakage, rusts, or swelling
- ✗ Food that has been refrigerated for more than 2 days
- ✗ Spoiled food
- ✗ Unpasteurized milk
- ✗ Foods prepared at home
- ✗ Home-canned, vacuum-packed, or pickled foods
- ✗ Perishable foods past a "Use by" date, unless frozen