

Donation Guidelines

If you wouldn't eat it, don't donate it!



Whole Fruits and Vegetables: Some decay can be present.

Please refer to the attached produce guidelines for which produce can be accepted in this state.



Cut fruits and vegetables:

We do not accept past their use by date. Use by date must be communicated on donation.



Frozen food:

Should have no freezer burn or excessive ice crystals, be clumped together, and be unopened.



Dairy:

Accepted 3-5 days after the labeled expiration date. Must still be palatable, date must be communicated upon donation.



Non-perishables:

- As long as the packages are not open or cans are not severely dented (especially around the seal) or swollen we have no restrictions on non-perishables.
- They are perfectly edible 1 year after their expiration date.



Meat:

Meat must be frozen on its sell by date or be donated prior to that date. Cannot have been thawed and refrozen



Bread:

Wrapped or unwrapped (but donated in an appropriate container) and without mold,



Prepared food:

- Prepared food must have been prepared in a commercial kitchen (not made at home)
- Must not have been served on a buffet or tray from which the public served themselves
- Must be labeled with date that the food was prepared



Nonfood:

New, unopened items including toiletries, cleaning supplies, togo containers, and more. Please call for details.

Note, we do not accept ANY items that were set out for the public to serve from except whole fruits and vegetables.

Have something else? Try us! We strive to find a home for all eligible food!

Just ask! 412-277-3831



Donation Guidelines

Food Allergies

Please label all major allergies on prepared food trays!



Dairy

Wheat/Gluten

Egg







Soy

Shellfish

Sesame





Tree Nuts

Peanuts

Fish

Note, we do not accept ANY items that were set out for the public to serve from except whole fruits and vegetables.

Have something else? Try us! We strive to find a home for all eligible food!

Just ask! 412-277-3831



Produce Donation Guidelines

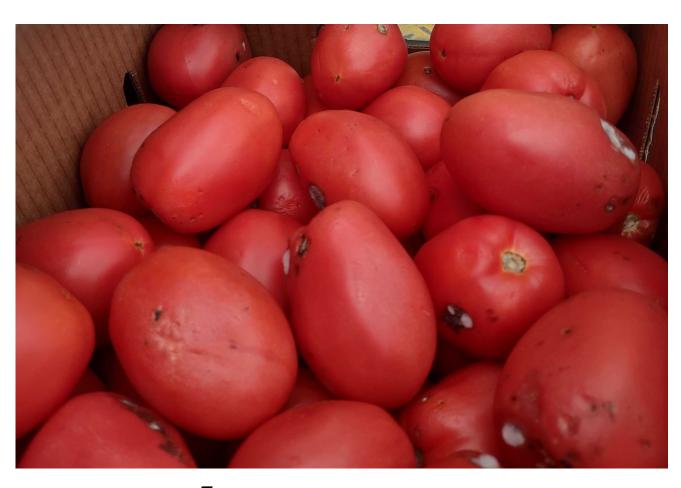












Please follow the 80/20 Rule!

80% edible food to 20% inedible food is acceptable for donation. Please avoid mixing edible and inedible items whenever possible.

If you have any questions, please reach out to:
Food Donor Relations Manager, Becca Simon, 412-525-7146,
becca@412foodrescue.org

Thank you for your continued support of 412 Food Rescuel



Produce Donation Guidelines









If you wouldn't eat it, don't donate it.

Donated items should be completely free from mold and not overly stale. If past the sell by date, items should be edible for at least three days after the date of donation.

If you have any questions, please reach out to:
Food Donor Relations Manager, Becca Simon, 412-525-7146,
becca@412foodrescue.org

Thank you for your continued support of 412 Food Rescuel



Produce Donation Guidelines





If you wouldn't eat it, don't donate it.

Donated items should be completely free from mold and not overly stale. If past the sell by date, items should be edible for at least three days after the date of donation.

If you have any questions, please reach out to:
Food Donor Relations Manager, Becca Simon, 412-525-7146,
becca@412foodrescue.org

Thank you for your continued support of 412 Food Rescuel