



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.



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.



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



Frozen food:

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



Meat:

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



Nonfood:

New, unopened items including toiletries, cleaning supplies, to-go 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

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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 Rescue!



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.

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