MAKE YOUR DONATION COUNT

Your food pantry donation is an important contribution to those in need in your community. Many pantries have food safety policies that will not allow them to distribute foods that are of poor quality or that may be unsafe. Make your donation count by donating only safe, high quality foods. Not all pantries can accept perishable items—call ahead to **Make your Donation Count! Give:**

Shelf-stable foods

- Shelf-stable packaged foods in their **original packages** with the **label intact**. Packaging should be unopened and not damaged.

- Packaged foods that are within the sell-by or use-by date.

- Fresh fruits and vegetables grown using good gardening practices.

- Bakery items that can be safely stored at room temperature. Check with the pantry before donating custard- or crème-filled bakery items or desserts topped with whipped cream. Do not donate home-prepared bakery items or those from an unlicensed retailer.

Perishable foods

- Perishable foods such as deli items, frozen meats and fresh-cut produce in their **original packages** with the label intact. Packaging should be unopened and not damaged.

- Perishable foods should be within the 'Best if Used by' date.

- Raw meat, fish and eggs should come from a licensed food processor.

- Prepared foods, including entrees, salads and desserts, should be donated directly by a food business. Do not accept food left-over from an event

- Milk and juice must be pasteurized.

Fresh fruits and vegetables

- Fresh-cut fruits and vegetables that have been kept cold and in their original/unopened package.

- Fresh fruits and vegetables that are free of visible dirt, are ripe and with a remaining shelf life of at least 3-5 days.

- Donated garden produce grown using good gardening practices. **Do not use fresh, uncomposted manure for fertilizer.**

DO NOT DONATE:

- **Home-canned or homemade foods**
- **Left-over foods (food must be donated directly from a licensed food business)**
- **Foods that are spoiled or rotten (or getting that way)**
- **Foods past their 'Best if Used By' date**