

Forgotten Harvest Food Donation Guidelines

Forgotten Harvest has strict food safety guidelines for the food that we accept.

We gratefully accept perishable and prepared foods maintained in safe temperature zones and chilled or frozen before being donated.

Our staff is trained to pay close attention to date codes, especially with refrigerated products. Most of the dates on the food we distribute are not expiration dates - they are "best if used by" or "sell by" dates. This means the product is wholesome beyond the date on the product.

For questions on food donations, call Larry Weber at 248-967-1500 ext 118

Food Category	Preferred Packaging	Storage Conditions	Cannot Accept
FRESH - Temperature controlled - from a licensed food facility			
Fresh Produce: Chopped	Bag each vegetable separately	Chilled, 40°F or less	Color change or decay
Fresh Dairy	Original packaging	Refrigerated, 40°F or less, or frozen before sell date	Damaged packaging
Fresh Meat, Poultry, Fish	Original packaging, clear plastic wrap Packed separately from other foods	Refrigerated, 40°F or less or Frozen before their sell date	Strong odor, discoloration
Beverages: Perishable	Carton or bag, securely closed	Refrigerated, 40°F or less	Alcohol not accepted

FRESH - Non-temperature controlled			
Fresh Produce: Whole *	Bag or carton	Cool, dry area	Significant decay
Fresh - Baked Goods: Bread or bagels	Bag or carton, securely closed	Cool, dry area	No trash bags - due to chemicals in lining Stale/hard bread
Muffins, pastries, cookies	Pack in own paper boxes to avoid crumbling	Cool, dry area	Stale/hard muffins, pastries
Prepackaged Foods: Non-perishable (mislabeled-ok with proper notification)	Packaged separately, securely closed	Cool, dry area	Opened, punctured, bulging or damaged packaging
Beverages: Non-Perishable	Bag or carton	Cool, dry, unopened	Opened, punctured, bulging. Alcohol not accepted.

FROZEN - from a licensed food facility			
Frozen: vegetables, entrees snacks, pastries	Packaged separately, securely closed	Frozen, 0°F or less	Defrosted, punctured, opened or damaged packaging, severe freezer burn
Frozen: Meat, Poultry, Fish	Packaged separately, securely closed	Frozen, 0°F or less	Defrosted or damaged packaging, severe freezer burn

PREPARED FOODS - must be from a licensed kitchen - ***See below***		Must be labelled with known contents & "born" date code	
Prepared Foods: Cold Salads	Food service containers, completely enclosed	Chilled, 40°F or less, chill logs included with donation	Cannot be on display for self-service
Sandwiches	Wrapped in clear plastic, wrap or foil	Chilled, 40°F or less	Cannot be more than 2 days old/ frozen-2 months
Prepared Foods - Hot	Packaged separately, securely closed, avoid spillage	Must be 135°F when donated OR Chilled to 70°F in 2 hrs, to 40°F within 4 more hrs	Mixing food types e.g. meats and side dishes Cannot be more than 2 days old

Notes:

*We do accept home-grown produce

**We accept canned goods within 1 year after date code, but in order to maximize use of our refrigerated trucks, unless accompanied by perishable donations, we encourage donating them to a food drive or social service agency

***Prepared food must be handled with special caution - please contact us for more details

Remember - it must "Look right & smell right"