

# Forgotten Harvest Food Donation

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. Forgotten Harvest cannot accept fresh seafood donations. Seafood donations must be frozen.**

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 regarding donations, please contact Liz Toth-Nowak, Food Safety at 248-268-7513

Food Category	Preferred Packaging	Storage Conditions	Cannot Accept
<b>FRESH - Temperature controlled - from a licensed food facility</b>			
Fresh Produce: Chopped	Bag each vegetable separately	Chilled, 41°F or less	Color change or decay
Fresh Dairy	Original packaging	Refrigerated, 41°F or less, or frozen before sell date	Damaged packaging
Fresh Meat, Poultry, Fish	Fresh Not Accepted - Frozen Only	Frozen before their sell date	
Beverages: Perishable	Carton or bag, securely closed	Refrigerated, 41°F or less	Alcohol not accepted, no raw unpasteurized juices

<b>FRESH - Non-temperature controlled</b>			
Fresh Produce: Whole *	Bag or carton	Cool, dry area	Moldy product
Fresh - Baked Goods:			No trash bags due to chemicals in lining No used flour bags due to cross contamination Stale/hard bread
Bread or bagels	Bag or carton, securely closed	Cool, dry area	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	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.

<b>FROZEN - from a licensed food facility</b>			
Frozen: vegetables, entrees, snacks and pastries	Packaged separately, securely closed, ingredient labels with allergens	Frozen, 0°F or less	Defrosted, punctured, opened or damaged packaging, severe freezer-burn
Frozen: Meat, Poultry, Fish	Packaged separately, securely closed, label intact.	Frozen, 0°F or less on or before sell by date	Defrosted or damaged packaging, severe freezer-burn

<b>PREPARED FOODS - must be from a licensed kitchen - ***See below***</b>		<b>Must be labelled with known contents and allergens and "born" date code</b>	
Prepared Foods: Cold Salads	Food service containers, completely enclosed, labeled with allergens	Chilled, 41°F or less, chill logs included with donation	Cannot be on display for self-service.
Sandwiches	Wrapped in clear plastic, wrap or foil, Labeled with allergens	Chilled, 41°F or less	Cannot be more than 2 days old/ frozen-2 months
Prepared Foods - Hot	Packaged separately, securely closed, labeled with allergens	Chilled, 41°F or less. Chilled to 70°F in 2 hrs, to 41°F within 4 more hrs	Mixing food types e.g. meats and side dishes. Cannot be more than 2 days old

**Notes:**

\*We do not accept "home grown" produce. Please refer to [www.pantrynet.org](http://www.pantrynet.org) to donate to a food pantry in your area.

\*\*We accept canned goods within 1 year after date code, however, to maximize use of our refrigerated trucks, unless accompanied by perishable donations, we encourage donations to be routed through [www.pantrynet.org](http://www.pantrynet.org).

\*\*\*Prepared food must be handled with special caution - please contact Forgotten Harvest Food Safety 248-268-7513 for more details.

**Please remember that food must "look right & smell right".**