

FOOD RESCUE

DONATION GUIDE FOR BUSINESSES

Learn How to Safely Donate Excess Food

Donation Guidelines

1. Review your operation:

- Identify the type and quantity of excess or unused food you prepare.
- Ensure you are able to safely recover food for donation by following this guide.

2. Partner with a local hunger relief organization.

- Find out what food they accept and plan pick-up or delivery times.

3. Safely package and maintain food at proper temperatures at all times.

- Confirm safe temperatures and cooling procedures of all hot food.
- Keep food at proper temperatures (see table on next page).
- Package in clean, food-grade containers.
- Label with the common name of the food.
- Store in a designated area of a refrigerator or freezer while awaiting pick-up or delivery.

4. Transport donated food safely.

- Transport food in a clean vehicle to prevent contamination.
- Keep food at proper temperatures and use refrigerated transport when available.

5. Track donated items.

- Use a donation delivery form or provide information to the hunger relief agency for their records: food source, quantity, type of foods (such as chicken soup, breads, etc.), and date.

How to Donate in Spokane County

For safely prepared foods that normally would be discarded, contact:



Supplies nonprofits that serve free meals to those in need with prepared foods rescued from local restaurants and grocers.

509.216.7364
feedspokane.org

For all other food donations, contact:



Donated over 32 million pounds of food in Washington state in 2016.

509.891.7278
northwestharvest.org



Works with 250 partners and distributes over 2 million pounds of food per month.

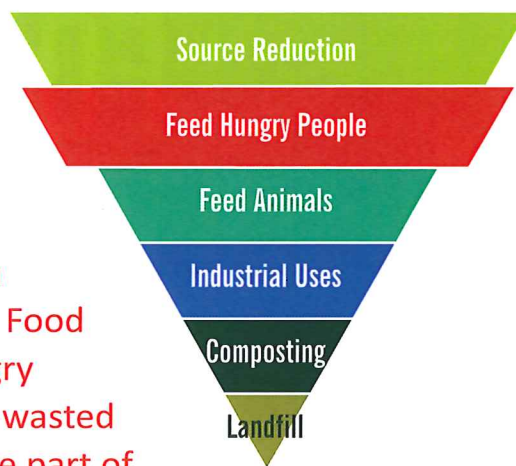
509.534.6678
2-harvest.org



Food Safety Program
1101 W. College Ave., Spokane, WA 99201
509.324.1565 | TDD 509.324.1464 | srhd.org

Be Part of the Food Waste Solution

Food waste is the largest component of Washington state’s municipal solid waste, with edible food making up 8% of overall garbage, as noted in the Washington State Department of Ecology 2015-2016 Waste Characterization Study. The Environmental Protection Agency developed a Food Waste Recovery Hierarchy (at right) that lists feeding hungry people as one of the top strategies to prevent and reduce wasted food. By donating edible food from businesses, they can be part of the food waste solution and help reduce hunger in the community.



The Good Samaritan Food Donation Act

Chapter 69.80.031 RCW, also called the “Good Samaritan Food Donation Act,” offers responsible food donors protection from criminal and civil liability if the donated food is “apparently wholesome.” This means the donor knows the food has been handled with correct food safety standards. The act does not release donors or hunger relief agencies from the duty of acting responsibly. Operate with judgment and diligence to make sure donated food is safe and wholesome.

Donated Food Safety for Businesses

When donating perishable food that requires temperature control for safety (also called ‘potentially hazardous food’), only donate food that has been kept at proper temperatures. Storing perishable food between 41°F and 135°F can allow bacteria to grow, which may cause people to get sick. Additionally, any food exposed to fire, flooding, temperature extremes, or other distressed food must be approved by Spokane Regional Health District before donation. See below for food safety requirements for various foods.

The following foods from food establishments and food processors can be donated if stored in food-grade packaging, not previously served to a consumer, and meet the requirements in the table below.

Food Type	CAN be donated, if:	CANNOT be donated, if:
Prepared <i>(e.g. soup, casseroles)</i>	Properly cooled and stored at 41°F or below, or frozen solid	Stored between 42°F and 135°F or improperly cooled
Chilled Perishable, Prepackaged <i>(e.g. dairy, juice)</i>	Stored at 41°F or below, or frozen solid	Stored between 42°F and 135°F or packaging is damaged/bulging
Meat, Poultry, Fish <i>(fresh or frozen)</i>	Stored at 41°F or below, or frozen solid	Stored between 42°F and 135°F
Fresh Produce (whole)	Stored in a cool, dry, and clean area	Significantly decayed
Fresh Produce (cut)	Stored at 41°F or below	Stored between 42°F and 135°F or significantly decayed
Nonperishable Baked Goods	Stored in a cool, dry, and clean area	Moldy or stale
Nonperishable Prepackaged <i>(e.g. canned, boxed)</i>	Stored in a cool, dry, and clean area	Home-canned or rusty, severely damaged or leaking
Baby Food	Store according to label	Expired

Table modified from Appendix A of the Comprehensive Resource for Food Recovery Programs