

FOOD SURPLUS SHARING: SIMPLE STEPS

Advice For Food Providers



Check & Prepare Food

- Identify fresh, safe surplus food
- Ensure proper storage temperatures
- Check that packaging is intact
- Verify use-by dates are valid

Package & Label

Pack in clean containers

- Label with:
 - * Food type
 - * Preparation date

Use-by date

- * Storage needs
(refrigerated/frozen/room temp)
- * Allergen warnings



Share

- List available items
- Set pickup location
- Specify collection time
- Hand over food safely
- Record the donation

Advice For Food Recipients

Collect

- Bring proper transport containers
- Check food quality
- Verify labels and dates
- Sign collection log



Transport

- Use coolers if needed
- Keep cold food cold
- Move quickly to destination
- Handle containers carefully



Store

- Place food in suitable storage immediately
- Cold items: Below 40°F (4°C)
- Frozen items: Below 0°F (-18°C)
- Use oldest items first

Food Safety Basics

Temperature Rules

- ❄ Cold: Below 40°F (4°C)
- ❄ Frozen: Below 0°F (-18°C)
- 🔥 Hot: Above 140°F (60°C)

When to Decline Food

- ✗ Damaged packaging
- ✗ Wrong temperature
- ✗ Expired dates
- ✗ Signs of spoilage
- ✗ Missing labels

Safety Checklist

- ✓ Clean containers
- ✓ Proper temperature
- ✓ Intact packaging
- ✓ Clear labels
- ✓ Valid dates

