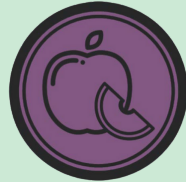


This quick reference will guide you and your staff to properly prepare donations for Table to Table pickups. Please distribute to all department managers to promote efficient procedures and ensure that food safety regulations are followed.

Produce

- Whole fresh produce without significant decay.
- Cut and bagged produced
- Use discretion for quality



Prepared Food

- Chilled to 40° F, or below, labeled and dated, in original packaging.
- Unable to accept food served or placed on a buffet, or was reheated.



Frozen

- Product must be completely frozen prior to donating.
- If double packaged, outer package damage is OK.



Dairy Products

- Refrigerated at 40° F or below (no freezing)
- Incomplete dozens of eggs are accepted.



Baked Goods

- Bread or baked goods are accepted both wrapped or unwrapped (bust must be donated in an appropriate container/bag) without mold, and not overly stale.



Non-Perishable

- Soft packed, canned and jarred goods accepted in original packaging.
- Unable to accept severely dented products (specially around the seal)



Meat & Poultry

- Raw meat must be chilled to 40° F or below and within product date.
- Frozen meat must be frozen within 24 hours of product date
- Unable to accept meat/seafood meant to be consumed raw. (ex: Sushi, oysters)



We Cannot Accept

- Food that was not kept at the appropriate temperature, contains alcohol, or was home prepared.
- Discoloration of product, food with signs of mold, fungus, insects or decay.
- Thawed and refrozen, has severe freezer burn.
- Seriously damaged or compromised packaging resulting in the loss of a sanitary barrier.



Discarding food that does not meet the above criteria is not a waste; you are actually protecting the at-risk hunger community that we help feed together.

Questions?

Contact Michael Cerstvik at MCerstvik@tabletotable.org or 201-449-7395