



Food Safety Guidelines for Donors

In order to ensure that donated products are safe for consumption, please review the guidelines below on what food is and is not acceptable.

What Second Harvest Food Bank can safely accept:

- Whole fresh produce without significant decay
- Cut fresh produce packaged separately in food-grade packaging
- Prepared foods chilled to 41° F maximum that have not been served or placed on a buffet
- Chilled perishable packaged foods such as juice and cheese in their original packaging
- Meat, poultry, fish chilled to 41° F or below or frozen
- Dairy products 41° F or below to expiration date
- Shell eggs
- Frozen foods in original packaging
- Canned and packaged goods in original packaging

What Second Harvest Food Bank cannot accept:

- Foods that have been served or put on a buffet table
- Foods that have been previously reheated
- Foods that have been kept in the danger temperature zone for more than 2 hours
- Foods with damaged or compromised packaging, resulting in the loss of a sanitary barrier protection
- Any food containing alcohol
- Produce with significant decay
- Frozen foods with severe freezer burn
- Sushi or any seafood intended for raw consumption
- Open, punctured, bulging, or seriously damaged canned goods
- Home canned or home jarred products

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.

If you have questions, please contact Sharon Alexander at 610-434-0875 x3307 or at salexander@caclv.org.