



## JoEllen's Safe Haven Food Donation Guidelines:

### Types of Food You Can Donate

- **Shelf-Stable Items:** Canned and dry goods like pasta, cereal, rice, and unopened snacks.
- **Fresh Produce:** Whole, undamaged fruits and vegetables.
- **Commercially Packaged Foods:** Items from a store with their original, unopened, and intact packaging and labels.
- **Baked Goods:** Home-baked breads or confections that do not require refrigeration are sometimes accepted.

### Types of Food to Avoid

- **Damaged Items:**

Don't donate food with dented, rusty, or damaged containers, even if the food inside is still sealed.

- **Expired Products:**

Avoid donating products that are past their "use-by" or "sell-by" date, though some organizations may accept items closer to these dates if they are still wholesome.

- **Adulterated or Spoiled Foods:**

Do not donate any food that is spoiled, contaminated, or shows signs of spoilage, such as changes in texture or color.

### Food Safety & Handling

- **Check Dates:**

Ensure food items are within their "use-by" or "sell-by" dates.

- **Inspect Packaging:**

Verify that the food is in its original, unopened, and undamaged packaging.

- **Maintain Temperatures:**

For perishable foods like meat, dairy, and cold meals, keep them at the proper temperature (below 41°F) during transport to prevent bacterial growth.

- **Transport Safely:**

Use a clean, insulated container to transport frozen items and a separate container for raw meat to avoid cross-contamination.