

A GUIDE FOR
PERMITTED FOOD
ESTABLISHMENTS

Thank you for your work in the community to feed hungry people and prevent excess waste from entering our landfills!

Please find your step-by-step guide for donating excess food to hunger relief organizations.

Snohomish Health District is your resource for ensuring all of your donated food remains wholesome and safe.

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FOOD RESCUE

DONATION GUIDE FOR BUSINESSES

How to Donate

1. Review your operation:
 - ✓ Identify the type and quantity of excess food you prepare.
 - ✓ Ensure you are able to safely recover food for donation by following this guide and working with the Health District
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
 - ✓ 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 other record-keeping method to keep track of donated food sources, quantities, food types and dates.

Donated Food Safety for Businesses

There are a number of special concerns to consider when donating food safely. First and foremost, the food cannot have been previously served to a customer. The food must be in a food-grade package and if it requires temperature control for safety (perishable foods), it must have been kept out of the temperature danger zone throughout its entire retail lifespan. Additionally, all food must have been kept safe from flood, fire, extreme temperatures or other events that lead to distressing of merchandise. Ensuring all of these factors have been controlled, and following the Table below will help to ensure you are protected under the:

Good Samaritan Food Donation Act (Chapter 69.80.031 RCW)

This is an act that offers food donors protection from criminal and civil liability if the food that they donated is *apparently wholesome*. To ensure the wholesomeness of your food donations, keep good records of food handling activities and storage conditions including temperatures, times and locations. The act does not relieve your business or the Hunger Relief Organization of the responsibility to handle food safely and according to law.

Food Type	Foods are SAFE to Donate If:	Foods are NOT SAFE to Donate If:
Prepared Food (e.g. soups, casseroles)	Properly cooled* and stored at 41 degrees F or below, or frozen solid	Any food stored between 41 and 135 degrees or food that has been improperly cooled*.
Chilled Perishable, Prepackaged food	Stored at 41 degrees or below, or frozen solid	Any food stored between 41 and 135 degrees or food with damaged or bulging packaging.
Meat, Poultry, Fish	Stored at 41 degrees F or below, or frozen solid	Foods stored between 41 and 135 degrees.
Fresh Whole Produce	Stored in a cool, dry and clean area.	Significant decay is evident.
Fresh Cut Produce	Stored at 41 degrees F or below.	Food stored between 41 and 135 degrees after being cut, or if significant decay is evident.
Nonperishable Baked Goods	Stored in a cool, dry and clean area.	Moldy or stale products.
Nonperishable, Prepackaged Food	Stored in a cool, dry and clean area.	Home-canned foods, and cans/package that are rusty, severely damaged, bulging or leaking.
Baby Food	Stored according to label	Expired infant formula.

*For information on what is considered properly or improperly cooled, refer to WAC 246-215 or discuss your food preparation processes with your area inspector.