



UTAH FOOD BANK

Quick Reference Guide to Acceptable Donations

These are general recommendations and guidelines. The condition of food should be measured on an individual, case-by-case basis. Please refer to Utah Food Bank's Complete Guide to Acceptable Donations for more specific product information or contact us at (801) 978-2452.

YES! Utah Food Bank can safely accept:

- **Dry/Shelf Stable Foods:**
 - Canned and packaged food in original packaging (in most cases up to one year past sell-by or best-by date)
 - All food must be in good condition with original food label intact
- **Frozen/Refrigerated Perishable Foods:**
 - Whole fresh produce, including home grown raw produce, without significant decay (80% salvageable)
 - Chopped fresh produce in food-grade packaging (packed separately)
 - Commercially prepared/packaged foods chilled at or below 40°F that have not been served or placed on a buffet
 - USDA packaged beef, pork, poultry or fish that is frozen solid at or below 0°F (must be packaged apart from other products and separated by species to avoid cross contamination)
 - Commercially packaged dairy and deli products stored at or below 40°F (up to expiration date)
 - Commercially packaged shelled eggs
 - Frozen meals in original packaging
- **Baked Goods:** fresh and day-old bread, bagels and other bakery items
- **Other Household Items:**
 - HBC/Personal care items (toothpaste, toothbrushes, deodorant, soap, shampoo, toilet paper, etc.)
 - Household cleaning products
 - Any other household non-food item in good working condition
- **Boxing or Packaging Supplies:** new or used in good, clean and food-safe condition

Utah Food Bank cannot accept

- Foods and/or non-food items with seriously damaged and/or compromised packaging resulting in the loss of the sanitary barrier protection (includes bulging, broken, opened, punctured, leaking, spilling, infested, etc.)
- Produce with significant decay (more than 20% estimated)
- Any type of wild game or fish
- Prepared foods that have been heated/reheated served and/or put on a buffet table
- Prepared foods that have not been properly chilled and frozen according to safe food handling practices
- Foods that have been kept in the danger temperature zone for more than 2 hours (41°F - 135°F)
- Unlabeled food
- Food packaged or processed at home, including home canned or jarred products, home prepared/cooked meals, home packaged dairy, eggs, meats, poultry (including fish) and excessively old emergency home storage
- Frozen foods from residential/home freezers or foods with severe freezer burn
- Frozen meat not processed in a USDA or Dept or Health/Ag facility and/or that has been stored at home
- Sushi or any seafood intended for raw consumption
- Any food containing alcohol
- Adult energy drinks or adult only dietary/herbal supplements
- Baby food that is past the sell-by-date
- Dangerous chemicals (HASMAT regulated)
- Prescription or over-the-counter drugs with DEA controlled substances

General Rules of Thumb:

If in doubt, throw it out. Discarding food that does not meet acceptable food safety criteria is not a waste—you are actually helping to protect the health and lives of the people facing hunger whom we serve.