

# Unsafe Food Donations

## General Guidelines

- Leftover food that has been 'plated' and served (\*including food prepared for buffets)
- All prepared foods and food mixtures that has been sitting at room temperature for over 2 hours
- Expired products (unless it meets the above criteria\*)
- Food or drinks with alcohol and/or medicinal ingredients
- Open packaged or broken sealed food
- Canned food two years past best before date
- Home-made products (home-made products (preserves, e.g., jams, jellies, home-made baked goods, home-canned vegetables, home-canned, meat/fish products or combination products, e.g., antipasto)
- Unpasteurized juices
- Ungraded eggs
- Unpasteurized dairy products
- Unlabeled products (Food products that are not identifiable, e.g., unlabeled or not in their original container)
  - Non-inspected meat, poultry, fish and wild game
  - Surplus or Leftover Food
- Leftover food that has been served to customers or clients
- Potentially hazardous foods that were not stored below 4°C (40°F) or above 60C (140°F)
- Damaged Goods
  - Products in obviously damaged packages, including products with tears
  - Bottles with popped safety seals
  - Opened jars or leaking containers
  - Products with missing or open seals
  - Products repackaged in cardboard
  - Products in packages that have rodent holes or droppings
  - Swollen, dented, or leaking cans
  - Any products with unusual product separation, discoloration or foreign objects
- Foods donated as a result of flood, fire, smoke, power interruption, etc.
- Recalled products
- Updated information on recalled products can be found at [www.inspection.gc.ca](http://www.inspection.gc.ca)



# Safe Food Donations

## General Guidelines



- Perishable foods near the best before date
- Non-perishable items past the best before date
- Incorrectly weighed or measured foods that cannot be

resold

- Incorrectly labeled foods as long as the ingredient list can be provided.
- Damaged and imperfect items, and bulk ends, Unopened non-perishable product returns or shipping errors

### **Dairy Products stored at 4 °C or below (see Milk Act RSO 1990)**

- Eggs, Milk and Juice
- Pasteurized milk, juice, honey
- Dairy products made from pasteurized milk
- Graded eggs
- Pasteurized liquid, frozen and dry eggs, and egg products

### **Meat, poultry and fish**

- Inspected poultry, beef, pork, lamb, goat and internal organs
- Commercially and legally

caught or harvested fish that are approved for sale

- Frozen fish from a supplier that freezes fish
- Commercially and legally harvested, and properly labeled shellfish
- Canned food products from a licensed food processor

### **Dry Goods**

- Dry goods in unopened packages
- Commercially baked products with no signs of spoilage

### **Canned Foods**

- Slightly dented cans are acceptable

