

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



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

