

What we can safely accept

- Whole, fresh produce.
- Cut fresh produce packed separately in food-grade packaging.
- Prepared foods chilled to 41°F maximum that have not been served or placed on a buffet.
- Chilled perishable packaged foods such as juice and cheese in their original packaging.
- Meat, poultry, chilled to 41°F maximum or frozen.
- Dairy products 41°F maximum to expiration date.
- Shelled eggs.
- Frozen foods in original packaging.
- Baked goods (day-old bread, bagels, and other bakery items).
- Canned and packaged goods in original packaging.
- Wild game processed and packaged in a USDA approved facility.

What we cannot accept

- EXPIRED FOOD
- Foods that have been served or put on a buffet table.
- Foods that have been previously reheated.
- Foods that have been kept in the danger temperature zone for more than 2 hours.
- Foods with damaged or compromised packaging, resulting in the loss of a sanitary barrier protection.
- Any food containing alcohol.
- Produce with significant decay.
- Frozen foods with severe freezer burn.
- Sushi or any seafood intended for raw consumption.
- Open, punctured, bulging or seriously damaged canned goods.
- Home canned or home jarred products.

Most Needed Items

- Peanut butter (non-hydrogenated oil)
- Canned meat/fish (chicken, salmon, tuna)
- Canned Fruit in Fruit Juice
- Whole Grain, Low Sugar Cereal
- Whole Grain Pasta
- Brown Rice
- Macaroni and Cheese
- Prepackaged Healthy Snacks

GOLDEN RULE – If your family wouldn't eat it, most families won't eat it!

