

# HOW TO DONATE FOR CATERERS



So you have some leftover food at the end of your event and want to put it to good use. Lucky for you, that food can be turned into a meal for someone in need. When you donate to the Food Recovery Program, not only are you doing good for your community, but you can also gain promotional opportunities and tax incentives. It's a win-win in our book!

In order to donate food, follow these guidelines:

1. All donated foods must be prepared in a commercial kitchen by a licensed food-producing business.
2. No foods may be out of the "Safe Temperature Zone" prior to donation. Tips for buffets - Keep unopened foods at safe holding temperatures until food out on the buffet line is empty. Foods that did not make it to the buffet table and kept at safe temperatures can be donated.
3. Any leftover unserved foods that were held between 41°F and 135°F, should be discarded. Foods held under proper temperature control should be brought back to the commercial kitchen where it was prepared and safely cooled. That food can be donated to the Food Recovery Program or to one of the agencies on the list below.

Foods that cannot be donated include:

- Foods that were not prepared in a commercial food establishment including:
  - Home canned, vacuum-packed, or pickled foods
  - Foods prepared, cooked, cooled, or reheated at home (except for baked goods)
- Foods that have been in the "danger zone" for holding time
- Foods in soiled containers
- Perishable foods past a "use by" date (unless frozen)
- Foods in sharply dented or rusty cans
- Foods in opened or torn containers exposing the food to potential contamination
- Unpasteurized milk
- Foods with an "off" odor

How to Donate:

If you were able to keep food at safe holding temperatures and cooled off in a commercial kitchen, let us know that you have leftover event food ready to donate. Call us at (360) 647-7093 x119 or send an email to [FoodRecovery@SustainableConnections.org](mailto:FoodRecovery@SustainableConnections.org)

If you have hot food that is still within the four-hour holding time but are unable to cool it down, take your food for donation directly to one of our participating recipients. Donors should write a "use by" time that is 4 hours or less from the time it was removed from temperature control. Foods must be held at 41°F or below or 135°F or above at all times before donation. Let the receiving agency know that the food must be served immediately in order to be safe for consumption. You may need to re-pack the food in containers you do not mind donating, such as plastic sour cream tubs and foil pans.

To receive tax benefits and promotion on social media, send us an email after you've made your donation. Please include your business name, date of donation, recipient agency, a rough estimate of weight, and a brief description of food types such as protein and veggies.

LIST OF RECEIVING AGENCIES 

# FOOD RECOVERY RECEIVING AGENCIES

TOWARD  
**ZERO**  
WASTE

## 22 NORTH

1022 N. State St., Bellingham, WA 98225  
Staffed 24 hours a day



## FRANCIS PLACE

1122 Cornwall Ave., Bellingham, WA 98225  
Staffed 24 hours a day

## UNITY VILLAGE

210 McKenzie Ave., Bellingham, WA 98225  
Leave food on table @ gate and ring bell\*



## SWIFT HAVEN

1555 Puget St., Bellingham, WA 98229  
Leave food on table @ gate and ring bell\*

## THE LIGHTHOUSE MISSION

910 W. Holly St., Bellingham, WA 98225  
Donate at kitchen door 8 am - 6 pm daily



\*donations accepted daylight hours only

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