

Appendix 2

Vermont Foodbank – Fresh Rescue Donation Guidelines

We want your excess or unmarketable food, **NOT your waste.**

PRODUCT	PACKAGING	STORAGE	UNNACCEPTABLE
Deli Prepared Salads	Separated by Product, securely closed to avoid spillage, Marked with Product Ingredients	Chilled to 40°F or less. DO NOT Freeze.	Mixed Product in the Same Container, Temperature Abused, Spoiled DO NOT Freeze.
Deli Sandwiches, pickles	Clear Plastic Containers, Securely Closed, Marked with Product Ingredients	Chilled to 40°F or less DO NOT Freeze	Stale, hard, soggy bread. DO NOT Freeze.
Bread	Packaged gently in clear plastic bags	Cool, dry area	Stale, hard, moldy, or crushed
Pastries	Packed in clear plastic bags, avoid crumbling	Cool, dry area	Stale, hard, moldy, or crushed
Prepackaged Foods	Manufacturers Original Packaging	Chilled to 40°F or less	Opened, punctured, or damaged packaging
Frozen Foods	Manufacturers Original Packaging	Frozen to 0°F or less	Defrosted, freezer burned, or punctured packaging
Fluid Dairy Products	Manufacturers Original Packaging	Refrigerated at ALL times to 40°F or less	Cannot accept past code. Damaged packaging or temperature abused
Soft dairy (Yogurt, cream cheese etc.)	Manufactures Original Packaging	Refrigerated at ALL times to 40°F or less	Damaged packaging or temperature abused
Hard Cheese	Manufactures Original Packaging	Refrigerated at ALL times to 40°F or less	Mold, damaged packaging or temperature abused
Meat, Poultry MUST BE FROZEN	Manufactures Original Packaging, Separated into Different Boxes by Species	Frozen On or Before Code Date & Stored to 0°F or less at ALL times	Defrosted, freezer burned, punctured container, temperature abused or not frozen on code date
Fresh Produce (whole)	Packaged Separately From Other Foods, Bulk Items in Clear Plastic Bags	Cool dry area	Significant decay including: mold, rotting, over ripe, squishy
Fresh Produce (chopped)	Separated by Product, securely closed to avoid spillage, Marked with Product Ingredients	Chilled to 40°F or less	Discoloration or significant decay, Combined with other Product
Fish/Seafood	Manufacturers Original Packaging	Frozen to 0°F or less	We cannot accept fresh fish, seafood or sushi

The Vermont Foodbank Reserves the Right to Refuse Any Product Where Food Safety is in Question.