

# FOOD RECOVERY PROGRAM PICKUPS

## THE BASICS – WHO, WHAT, WHEN, WHERE AND WHY?

- **WHO picks up?** Volunteers! Sustainable Connections' Food Recovery Program is almost completely supported by volunteers. If you have employees that want to participate, we can reimburse them for the mileage from your business to the Freedge!
- **WHAT can be donated?** Most food that is viable but not sellable. This includes but is not limited to – fruits, veggies, bread, shelf stable packaged goods, portioned prepared foods, and some frozen foods (no raw meat). Ask yourself, would you eat this?
- **WHEN is it picked up?** That's up to you! Choose a consistent day/s and time window that works best for your business and we can schedule a volunteer - It just has to be during the Freedge open hours.
- **WHERE does the food go?** All donations go to the brand new community Freedge, located at the North Fork Library!
- **WHY do it?** It's good for people and our planet! It takes a lot of natural resources to produce food and when it is thrown out, all of those resources get wasted too. Your donation helps you to take action against climate change, feed your community, and promotes your business.

## BEST PRACTICES

- Dedicate a portion of your cooler/freezer/back room to food recovery storage.
- Educate all staff on the program and pick-up dates.
- Individually portion, label, and date all prepared food that is to be donated - we can provide packaging and labels to meet your specific needs.
- Always follow health and safety guidelines—treat food donations the same way you would handle food going to a customer.

IF YOU HAVE QUESTIONS OR ARE INTERESTED IN VOLUNTEERING WITH US, CONTACT US AT:



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