

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. Food removed from temperature control must be marked with the time that is four hours past the point at which the food is removed from temperature control. No foods may be in the "Temperature Danger Zone" (41-139 degrees Fahrenheit) for more than four hours. Tip for buffets - Cold food should be display in small amounts and replenished as needed. Hot foods should be held in electric warmers or chaffing dishes.
3. Any leftover unserved foods that are held under proper temperature control and supervision by staff 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 directly 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)
- Cold or hot foods that have not been held under proper temperature control
- Perishable foods that are more than 3 days 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 or that have other evidence of spoilage

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. We are available Monday - Friday, 8 am-4 pm. If you have food to donate outside of these hours follow the directions below.

If you have hot food that has been handled properly but are unable to cool it down, take your food for donation directly to one of our participating recipients. Let the receiving agency know that the food should be served immediately or put directly in a refrigerator with the lid off. 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

3333 Squalicum Way, Bellingham, WA 98225
Donate at kitchen door 8 am - 4 pm daily



*donations accepted daylight hours only

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