

# 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 displayed in small amounts and replenished as needed. Hot foods should be held in electric warmers or chaffing dishes.
3. Any leftover unserved foods that was 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 on the next page.

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 food from your event that is ready to donate. You can call us at (360) 647-7093 x119 or send an email to [FoodRecovery@SustainableConnections.org](mailto: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 listed on the next page. 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.

# 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.

## NORTH HAVEN

3300 Northwest Ave., Bellingham, WA 98225  
Leave food with the staff at the table just past  
the gate or ring the bell. Open until 10 pm.



## GARDENVIEW VILLAGE

21399 Woburn St., Bellingham, WA 98229  
Ring bell and wait for a representative to assist you.  
Donations accepted during daylight hours only.

## THE LIGHTHOUSE MISSION

1312 F St., Bellingham, WA 98225  
Donate at kitchen door 8 am - 4 pm daily.



FUNDED BY A GRANT FROM WASHINGTON STATE DEPARTMENT OF ECOLOGY