Thank you for considering donating your excess food during this time of need. Before signing up, please ensure you meet the donation criteria:

All donations **must** meet the following criteria in order to be accepted:

a. **Acceptable Food Rescue Donations**
   - Prepared food that is:
     - Prepared less than 4 days from today’s date
     - In foil pan with either secured foil lid or covered in film wrap with foil on top
     - Properly labeled with
       - Restaurant Name
       - Food item name/description (ex: Chicken fajita meat with vegetables)
       - Date/Time prepared
       - Eat or Freeze by (add 7 days to prep date)
       - Allergens List (wheat, dairy, soy, fish, shellfish, peanut, tree nuts (any), egg)
     - Properly cooled
       - Freshly cooked food can only be kept at room temperature for 30 minutes then refrigerated at 41°F or below
       - Food Cooling Rule: Hot food must be cooled from 135 °F – 70 °F within 2 hours (under refrigeration). Do not consider food sitting at room temperature as cooling. Then from 70 °F – 41 °F within 4 hours. Total cooling time must not be longer than 6 hours. If it is then food must be re-heated and cooled again.
       - Cooling logs may be required
     - Perishable/non-prepared food must be refrigerated at 41°F or below
     - Any non-perishable food with labels and packaging intact

b. **Food that cannot be donated**
   - Food that is open, left out for sampling or not properly cooled
   - Any fish or seafood (raw or frozen)
   - Uncooked or unfrozen protein
   - Open cut produce
   - Non-frozen prepared food that is 4 days or older

Once you have identified the food that is eligible to be donated, estimate the poundage of food being donated. Does not have to be exact, but please be within the ballpark!