

# Donate Food Safely

Food establishments can donate food to hunger relief organizations. Follow these steps to make sure your donated food is safe to eat.

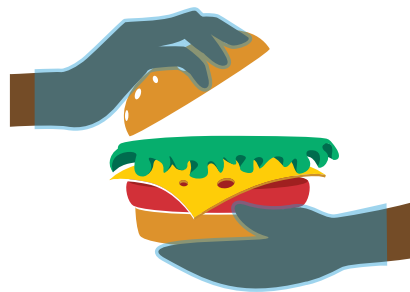
## You can donate raw or prepared food.

- Don't donate food you have served to another person.



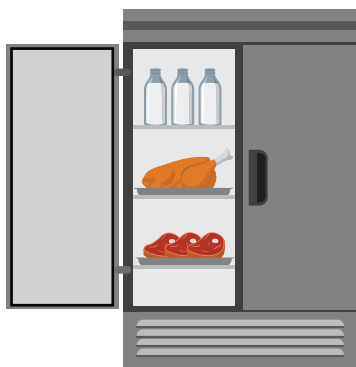
## Handle food safely.

- Don't touch ready-to-eat foods with your bare hands. Use gloves, tongs or another utensil to handle food.
- Don't let raw meat contaminate other food. Store raw meats below and away from other foods.



## Keep food at safe temperatures.

- Keep meat, dairy, cut leafy greens, cut tomatoes, cut melons and cooked food out of the temperature danger zone (41-135°F). That's where bacteria that makes people sick can grow.
- Cool hot foods quickly to 41°F. Cool in a pan less than two inches deep and place uncovered in a walk-in refrigerator.
- If your restaurant doesn't have a walk-in refrigerator, you can't cool foods. Donate foods like raw produce, baked goods, refrigerated items and canned or dry goods instead.



## Package and transport food safely.

- Package food in clean, food-grade containers.
- Label the package with the common food name.
- Store in a designated area of a refrigerator or freezer until delivery.
- Transport food in a clean vehicle.
- Keep food out of the temperature danger zone during transport.



## Questions?

Visit [www.tpchd.org/food](http://www.tpchd.org/food). Contact us at [food@tpchd.org](mailto:food@tpchd.org) or (253) 798-6460.