

**Second Harvest Heartland's**  
**Food Rescue Program**  
**Donation Standards**

<b>Food Category</b>	<b>Consume By Date</b>	<b>Storage Condition</b>	<b>Items Not Allowed for Donation</b>
Prepared Foods (Entrees, starches, side vegetables, chilled foods, home meal replacements, sandwiches)	<ul style="list-style-type: none"> <li>• Store will ensure that the date prepared is marked on the package. All prepared and perishable pre-packaged food items should be donated no later than one day past the sell by date.</li> </ul>	<ul style="list-style-type: none"> <li>• Food(s) should be treated in full compliance with all local regulatory requirements for food handling</li> <li>• Stored and maintained at the appropriate temperature for the specific food(s) within allowable time frames</li> <li>• Packaged in first-use food-grade packaging</li> <li>• Securely closed</li> </ul>	<ul style="list-style-type: none"> <li>• Food(s) available for self-service</li> <li>• Food(s) exposed to air and environmental contamination</li> <li>• Food(s) more than one day past the sell by date</li> </ul>
Processed , Packaged Meats (such as fully cooked lunch meats, hotdogs and cheeses packaged by the manufacture)	<ul style="list-style-type: none"> <li>• Up to the expiration date if refrigerated.</li> <li>• Up to 1 year past expiration if frozen on or before the expiration date</li> </ul>	<ul style="list-style-type: none"> <li>• 40 degrees F or below</li> <li>• 0 degrees F or below</li> </ul>	<ul style="list-style-type: none"> <li>• Damaged or compromised packaging</li> <li>• Unfrozen past the expiration date</li> </ul>
Eggs	<ul style="list-style-type: none"> <li>• Eggs in shell- 3 weeks past expiration date</li> </ul>	<ul style="list-style-type: none"> <li>• 40 degrees F or below</li> </ul>	<ul style="list-style-type: none"> <li>• Off odor, color or taste</li> </ul>

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	<ul style="list-style-type: none"> <li>• Hard Cooked- 1 week past expiration date</li> <li>• Pasteurized or substitute- 10 days past expiration date</li> </ul>		
Freezer Products	<ul style="list-style-type: none"> <li>• Up to one year past expiration date</li> </ul>	<ul style="list-style-type: none"> <li>• 0 degrees F or below</li> </ul>	<ul style="list-style-type: none"> <li>• Off odor</li> <li>• Discard if packages are open or punctured</li> </ul>
Frozen Meat	<ul style="list-style-type: none"> <li>• Up to the expiration date if refrigerated, labeled/dated and in original, food-grade package</li> <li>• Frozen on or before the expiration date</li> </ul>	<ul style="list-style-type: none"> <li>• 40 degrees F or below</li> <li>• 0 degrees F or below</li> </ul>	<ul style="list-style-type: none"> <li>• Defrosted product</li> <li>• Severe freezer burn</li> <li>• Discolored product</li> <li>• Unfrozen past expiration</li> <li>• Damaged or compromised packaging</li> </ul>
Produce		<ul style="list-style-type: none"> <li>• 40 degrees F may vary depending on type of produce</li> </ul>	<ul style="list-style-type: none"> <li>• Mold, significant decay, fungus, discoloration or odor</li> </ul>
Dairy Beverages	<ul style="list-style-type: none"> <li>• Half &amp; Half- 3 days past expiration</li> <li>• Whipping Cream- 3 days past expiration</li> <li>• Egg Nog- 5 days past expiration</li> <li>• Whole milk- 5 days past expiration</li> </ul>	<ul style="list-style-type: none"> <li>• Chilled at 40 degrees F</li> </ul>	<ul style="list-style-type: none"> <li>• Damaged or compromised packaging</li> <li>• Off odor discoloration</li> </ul>
Dairy Beverages	<ul style="list-style-type: none"> <li>• 2% milk- 6 days past expiration</li> <li>• Skim milk- 10 days past expiration</li> </ul>	<ul style="list-style-type: none"> <li>• Chilled at 40 degrees F</li> </ul>	<ul style="list-style-type: none"> <li>• Damaged or compromised packaging</li> <li>• Off odor discoloration</li> </ul>

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Yogurt, Sour Cream, Cheese and Butter	<ul style="list-style-type: none"> <li>• 14 days past expiration date</li> </ul>	<ul style="list-style-type: none"> <li>• Chilled at 40 degrees F</li> <li>• Cheese will last up to three months past the expiration date if chilled at 0 degrees F</li> </ul>	<ul style="list-style-type: none"> <li>• Mold, off color or smell</li> </ul>
Refrigerated Soy Products	<ul style="list-style-type: none"> <li>• Refrigerated Soy Milk-7 days past expiration</li> <li>• Soy yogurt-14 days past expiration</li> </ul>	<ul style="list-style-type: none"> <li>• Chilled at 40 degrees F</li> </ul>	<ul style="list-style-type: none"> <li>• Damaged or compromised packaging</li> <li>• Off odor discoloration</li> </ul>
Refrigerated Meat Substitutes (Tofu, tempeh, seitan, etc.)	<ul style="list-style-type: none"> <li>• Up to the expiration date if refrigerated</li> <li>• Frozen on or before expiration date</li> </ul>	<ul style="list-style-type: none"> <li>• 40 degrees F or below</li> <li>• 0 degrees F or below</li> </ul>	<ul style="list-style-type: none"> <li>• Damaged or compromised packaging</li> <li>• Unfrozen past the expiration date</li> <li>• Swollen or bulging container</li> </ul>
	<ul style="list-style-type: none"> <li>•</li> </ul>	<ul style="list-style-type: none"> <li>•</li> </ul>	<ul style="list-style-type: none"> <li>•</li> </ul>
Shelf-stable Non-dairy Beverages (Rice milk, soy milk, oat milk, etc.)	<ul style="list-style-type: none"> <li>• Up to 6 months past expiration date if stored properly</li> </ul>	<ul style="list-style-type: none"> <li>• Cool, dry, and clean area</li> </ul>	<ul style="list-style-type: none"> <li>• Damaged or compromised packaging</li> <li>• Off odor or color</li> <li>• Swollen/bulging container</li> </ul>
Dressing/ Mayonnaise	<ul style="list-style-type: none"> <li>• Up to 3 months past expiration date if stored properly</li> </ul>	<ul style="list-style-type: none"> <li>• Store in well ventilated and climate controlled area</li> </ul>	<ul style="list-style-type: none"> <li>• Jar is leaking, open or seal has been broken</li> <li>• Discard if discolored or has off odor</li> </ul>
Dried Beans/Pasta	<ul style="list-style-type: none"> <li>• Up to 3 years past expiration date</li> <li>• Labels must contain: what product is,</li> </ul>	<ul style="list-style-type: none"> <li>• Store in well ventilated and climate controlled area</li> </ul>	<ul style="list-style-type: none"> <li>• Insects, mold or stale</li> <li>• Damaged or compromised packaging</li> <li>• Not packaged in food-grade</li> </ul>

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	ingredients, net weight, and distributor		packaging
Cereal/Crackers	<ul style="list-style-type: none"> <li>• Up to one year past expiration date</li> <li>• Labels must contain: what product is, ingredients, net weight, and distributor</li> </ul>	<ul style="list-style-type: none"> <li>• Store in well ventilated and climate controlled area</li> </ul>	<ul style="list-style-type: none"> <li>• Stale, insects</li> <li>• Damaged or compromised packaging</li> <li>• Not packaged in food-grade packaging</li> </ul>
Baked Goods (Fresh or day-old breads, bagels, pastries or other bakery items)	<ul style="list-style-type: none"> <li>• Fresh or day old only</li> </ul>	<ul style="list-style-type: none"> <li>• Cool, dry, and clean area</li> <li>• Securely closed</li> <li>• Separately package bread products from other baked foods</li> </ul>	<ul style="list-style-type: none"> <li>• Dried-out, stale products</li> <li>• Molded products</li> <li>• Damaged or compromised packaging</li> <li>• Not packaged in food-grade packaging</li> </ul>
Prepackaged Foods (Non-perishable)	<ul style="list-style-type: none"> <li>• Fully intact labeled original cans</li> <li>• Labels must contain: what product is, ingredients, net weight, and distributor</li> </ul>	<ul style="list-style-type: none"> <li>• Cool, dry, and clean area</li> </ul>	<ul style="list-style-type: none"> <li>• Opened, punctured, bulging or serious can damage, including: leakage, side seam dents, top seam dents and /or rusted cans</li> <li>• Home-jarred products</li> </ul>
Shelf-Stable Jarred foods	<ul style="list-style-type: none"> <li>• Fully intact, labeled original jars and/or in original labeled cases as applicable</li> <li>• Labels must contain: what product is, ingredients, net weight, and distributor</li> </ul>	<ul style="list-style-type: none"> <li>• Cool, dry, and clean area</li> </ul>	<ul style="list-style-type: none"> <li>• Opened, punctured or bulging jar top</li> <li>• “Button” indicator identifies break in seal</li> <li>• Visible signs of leakage or spoilage</li> <li>• Glass is broken or chipped</li> </ul>

**\*Packaging:** We supply disposable aluminum tins and lids for prepared foods, as well as banana boxes to store miscellaneous product such as produce and meat. Call us at 651.209.7921 if you are in need of either.