

Unsaleable Food Disposition Guidelines

MOS REASON		DONATION DISPOSITION		NOTES
PRODUCE				
Produce	In Store Production (e.g., cut fruit)	DONATE	DESTROY	
			✓	
Produce	Package Damaged	✓		
Produce	Product Damaged Below Merchandising Standards	✓		Immediate food package must be closed and original product packaging must be maintained. Product damage must only be quality related to donate. Damage impacting food safety and cross contamination must be destroyed.
Produce Value Added ONLY	Out of Temperature		✓	
Produce Value Added	Out of Date		✓	
Produce	Out of Date Past "best by" or expiration date	✓		
Produce	HQ Directed Discontinued Product, NOP, Other	✓		Follow specific directions from HQ
BAKERY				
Bakery In Store Production	Breads	DONATE	DESTROY	
			✓	
Bakery In Store Production	All Other	✓		All other in store produced bakery items are eligible for donation (cakes, muffins, cookies)
Bakery Ambient	Package Damaged	✓		
Bakery Ambient	Product Damaged Below Merchandising Standards	✓		Immediate food package must be closed and original product packaging must be maintained. Product damage must only be quality related to donate. Damage impacting food safety and cross contamination must be destroyed.
Bakery Ambient	Out of Date Thaw and Sell Pumpkin Pie		✓	
Bakery Ambient	Out of Date Thaw and Sell (all other products)	✓		
Bakery Ambient	HQ Directed Discontinued Product, NOP, Other	✓		Follow specific directions from HQ
Bakery Refrigerated	Package Damaged	✓		
Bakery Refrigerated	Product Damaged Below Merchandising Standards	✓		Immediate food package must be closed and original product packaging must be maintained. Product damage must only be quality related to donate. Damage impacting food safety and cross contamination must be destroyed.
Bakery Refrigerated	Out of temperature		✓	
Bakery Refrigerated	Out of Date Past "best by" or expiration date		✓	
Bakery Refrigerated	HQ Directed Discontinued Product, NOP, Other	✓		Follow specific directions from HQ
Bulk Ingredients	All		✓	
DRY GROCERY				
Dry Grocery	Package Damaged	✓		
Dry Grocery	Product Damaged Below Merchandising Quality	✓		Immediate food package must be closed and original product packaging must be maintained. Product damage must only be quality related to donate. Damage impacting food safety and cross contamination must be destroyed.
Dry Grocery	Out of Date Past "best by" or expiration date	✓		
Dry Grocery	HQ Directed Discontinued Product, NOP, Other	✓		Follow specific directions from HQ.
FROZEN PRODUCT (D270, D288)				
Frozen Product	Package Damaged	✓		
Frozen Product	Product Damaged Below Merchandising Standards	✓		Immediate food package must be closed and original product packaging must be maintained. Product damage must only be quality related to donate. Damage impacting food safety and cross contamination must be destroyed.
Frozen Product	Out of Temperature		✓	
Frozen Product	Out of Date Past "best by" or expiration date	✓		
Frozen Product	HQ Directed Discontinued Product, NOP, Other	✓		Follow specific directions from HQ
DAIRY				
Dairy	Package Damaged	✓		
Dairy	Product Damaged Below Merchandising Quality	✓		Immediate food package must be closed and original product packaging must be maintained. Product damage must only be quality related to donate. Damage impacting food safety and cross contamination must be destroyed.
Dairy	Out of temperature		✓	
Eggs	Out of Date Past "best by" or expiration date		✓	
Dairy	Out of Date Past "best by" or expiration date		✓	
Dairy	HQ Directed Discontinued Product, NOP, Other	✓		Follow specific directions from HQ

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DELI (D878, D216)		DONATE	DESTROY	NOTES
Deli	All Conditions		✓	
MEAT (D210, D226, D268)		DONATE	DESTROY	NOTES
Meat	All Conditions		✓	
PET FOOD		DONATE	DESTROY	NOTES
D 83	Package Damaged	✓		
D 83	Out of Date Past "best by" or expiration date		✓	
BABY		DONATE	DESTROY	NOTES
All Baby	All Conditions		✓	
OTHER		DONATE	DESTROY	NOTES
All	Guest returns		✓	Consumable returns cannot be restocked or donated
All	Recall / Withdrawal		✓	Follow specific disposition instructions from HQ.
All	MIR			Follow specific directions from HQ

Food Categories:

- Bakery Ambient** - Not temperature controlled. (Example - baked bread)
- Bakery Refrigerated** - Temperature controlled. (Example - bread dough and pies)
- Bulk Ingredients** - Used for store prepared items (Example - frosting, deli condiments)
- Dairy - Temperature controlled.** (Example - Milk and yogurt)
- Dry Grocery - Not temperature controlled,** includes dietary supplements including vitamins. (Example - Canned goods, boxed crackers, Ensure.)
- Frozen Except Meat - Temperature controlled.** (Example - Ice Cream, Novelties and Meals)
- Meat - Fresh meat & lunch meat Temperature controlled.** (Example - Fresh cuts, pegged lunch meat)
- Meat - Frozen - Temperature controlled.** (Example - Sausage patties)
- Produce Except Value Added** - Whole produce, no further processing (Example - Bananas, Peppers, Lemons, Oranges)
- Produce -Value Added** - Temperature controlled, pre-cut, pre-packaged. (Example - Bagged Salad and cut fruit)

***Owned Brand Product Labels:**

