

# Got too much food?

## Reducing waste and sub-distribution of perishable food within the Network

Issue: Our program has too much perishable food to distribute before it goes bad

One-time or very infrequently

### Best options:

- Increase limits or amounts to give out that day
- Encourage people to take all they can use or share with others who may need it
- Reach out to clients and encourage them to come in while it's available (post on Facebook or send email/text)
- Cull out what will last longer and what will not (assess actual waste amount)
- Share with other programs in YOUR agency for example, if you have another food shelf, can they take it?

### Other option:

- Sub-distribution to another SHH partner. *Sharing food is considered sub-distribution and requires proper paperwork and tracking for food safety, recalls and IRS laws.*

*Follow all food safety and statistics requirements.*

*Resources and support are available for culling and sorting produce and food rescue. Training and having policies on food dating and what's edible can help eliminate waste.*

*Food or products obtained from Second Harvest Heartland and Food Rescue Program retail donors cannot be shared with organizations who are not partnered with Second Harvest Heartland.*

*Sub-distribution can only be done with other Agency Partners of SHH and an agreement between partners and SHH is required.*

Happens frequently (we get too much food rescue or produce)

### Best options:

- Increase limits or amounts to give out per visit
- Increase number of visits allowed
- Increase open hours and days
- Consider food rescue or produce only distributions
- Encourage generosity always
- Cull out what will last longer and what will not (assess actual waste amount)
- Consult with Agency Relations about right sizing food rescue or produce
- Consult with Agency Relations about a tailored solution

### SUPPORT AVAILABLE

Contact Agency Relations at  
651-209-7990/833-856-0149  
[orders@2harvest.org](mailto:orders@2harvest.org)