

HAWAII FOODBANK

Donation Guidelines

Refrigerated manufacturer-packaged products

(hot dogs, lunchmeats and cheeses, and related items. These fully cooked, processed foods are allowable for donation, distribution per manufacturer's instructions.)

Condition

- Product should be in original packaging
- Original packaging in direct contact with food
- Securely sealed (unopened)
- Labeled and dated as appropriate

Handling and Storage

- Product should be frozen on or before the expiration date
- Product should be stored at 0° F or less while awaiting pickup

Non-Acceptable Conditions

- Food kept in the danger zone more than two hours
- Non-food-grade packaging in direct contact with food
- Damaged or compromised packaging resulting in discoloration of product
- Defrosted product or evidence of ice crystals
- product with severe freezer burn

Fresh/ Frozen Meat, Poultry, Fish

Condition

- Product should be in original packaging
- Food grade packaging in direct contact with food
- Securely closed and separated by food groups(e.g. beef, pork, poultry) to avoid cross contamination
- Labeled and dated as appropriate

Handling and Storage

- Freeze all raw products prior to pick-up
- Product should be frozen on or before the expiration date
- Product should be stored at 0° F or less while awaiting pickup

Non-Acceptable Conditions

- Food kept in the danger zone more than two hours
- Non-food-grade packaging in direct contact with food
- Damaged or compromised packaging resulting in discoloration of product
- Defrosted product or evidence of ice crystals
- Product with severe freezer burn

Dairy Products

Condition

- Product should be unopened in original packaging
- Food grade packaging in direct contact with food

Handling and Storage

- Refrigerated products should be stored at 40° F or less while awaiting pickup
- If frozen, product should be stored at 0° F or less while awaiting pickup

Non-Acceptable Conditions

- Damaged or compromised packaging resulting in the loss of sanitary barrier protection
- Expired products
- Dough items

Fresh Produce

Condition

- Product should be in original packaging and bags or food grade packaging (produce boxes) for all repacked product
- Chopped produce should be securely closed in food grade packaging with each vegetable or fruit packaged separately (original, unopened packaging)

Handling and Storage

- Store in a cool, dry, clean area
- Box vegetables & fruits separately
- Refrigerated products should be stored at 40° F or less while awaiting pickup

Non-Acceptable Conditions

- decay
- Any signs of molding
- trimmings

Baked Goods

Condition

- Fresh, day-old bread, bagels, and other bakery items
- Food grade packaging in direct contact with food, securely closed
- Bread product separately packaged from other baked goods
- Labels that must show as a minimum:
 - a) what the product is
 - b) ingredients
 - c) date

Handling and Storage

- Store in a cool, dry, clean area

Non-Acceptable Conditions

- Mold, damaged or compromised packaging resulting in loss of sanitary barrier protection
- Product not in food grade packaging

Prepackaged Foods-Non-Perishable (Canned Goods)

Condition

- Fully intact original cans with labels that are legible and must show as a minimum:
 - a) what the product is
 - b) ingredients
 - c) net weight
 - d) manufacture
- Slightly dented canned goods

Handling and Storage

- Cool, dry clean area

Non-Acceptable Conditions

- Opened, punctured, bulging or serious can damage, including evidence of leakage
- Soiled labels

Prepackaged Foods-Non-Perishable (Glass Jars & Plastic Bottles)

Condition

- Fully intact original packaging with labels that are legible and must show as a minimum:
 - b) what the product is b) ingredients c) net weight d) manufacture

Handling and Storage

- Cool, dry clean area

Non-Acceptable Conditions

- Opened, punctured or bulging jar top
- Glass that is broken or chipped
- Soiled labels

Prepackaged Foods-Non-Perishable (Boxes or Bags)

Condition

- Original boxes or cases
- Labels that must show as a minimum:
 - b) what the product is b) ingredients c) net weight d) manufacture

Handling and Storage

- Cool, dry clean area

Non-Acceptable Conditions

- Opened, punctured, or damaged packaging resulting in the loss of the sanitary barrier protection
- Soiled labels

Prepackaged Non-Foods

Condition

- Unopened original container with labels that are legible and show as a minimum
 - a) what the product is b) ingredients c) net weight d) manufacture

Handling and Storage

- Cool, dry clean area

Non-Acceptable Conditions

- Glass that is broken or chipped
- Soiled labels

Note: non-food items should be boxed separately from edible product