

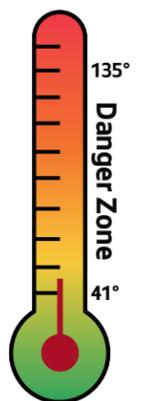
# MEAT: FOOD DONATION GUIDELINES

- Meat products must be maintained at a temperature of 41 °F or below.
- Store in cooler: Items with an expiration date (best-by/use-by/sell-by) that falls on a date before the items will be picked up.
- Store in freezer: Items with an expiration date (best-by/use-by/sell-by) that falls on a date after the items will be picked up.
- Frozen items must have a sticker that says "Frozen on \_\_\_" date.

## DO NOT DONATE



- **Food with an "off" odor**
- **Broken seal**
- **Items above 41°F (i.e., Temperatures 42°F or higher are NOT suitable for donation)**



## Donation Steps

1. Pull expiring items and items not meeting visual quality inspection requirements, separating items for donation and compost/rendering.
2. Store in meat department cooler or freezer on labeled cart.
3. Store items to be donated in cooler or freezer (clearly labeled for donation) in the donation pick-up area.



**USDA Meat  
Color Change**

## QUESTIONS?

Ask Department Donation Lead