

Guide for Businesses to Donate Food

Area restaurants, caterers, grocers, and food service companies helping people who experience hunger.

Hablamos español. Por favor comuníquese con nosotros para recibir recursos y servicios en español.

FOOD ESTABLISHMENT



While steps can be taken to plan and prepare food carefully, sometimes excess food and unused ingredients are inevitable. Where possible, first consider providing excess food to your employees. Food banks, pantries and meal sites may be other options for donations. Always keep the health and safety of community members at the forefront of all decision making about what to do with excess food.

Why donate?

Oregon consistently ranks among the top states in the nation for food insecurity. By donating your surplus food you will feed people who experience hunger, preserve the resources that went into making the food and boost employee morale. Food donation can have a big impact on the lives of people in your community.

Support your community. There is a vibrant and extensive network of partners throughout the region working to collect and distribute donations of edible, healthy food.

Conserve resources. Your donations help ensure that the valuable resources such as water, land and energy that went into producing, processing, shipping and storing food aren't wasted.

Set an example. Employees and customers want to support businesses that have sustainable practices. By tracking the type and amount of donations, businesses may identify other opportunities to reduce food waste and costs throughout their operations.

Liability and tax incentives

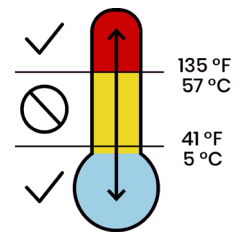
Federal and state laws protect you from liability when you donate food in good faith that you believe to be safe and edible ([Bill Emerson Food Donation Act](#) and [Oregon Good Samaritan Law ORS 30.890](#)). Businesses that donate are eligible for federal tax deductions. Work with your accountant or business manager for financial advice.



Protecting the health of the communities we serve is the highest priority. It is critical to maintain hot or cold temperature control on foods you will be donating to reduce the risk of food spoilage, microbial growth and foodborne illness.

Cold food must be kept at 41°F or below.

Hot food must be kept at 135°F or above.



After cooling hot food properly, package food in food-grade, sealed containers and label with food name, ingredients, potential allergens and date it was frozen or prepared. Label non-frozen foods with a use-by date, which is six days after the food was prepared.

Tips for successful donation

Build partnerships. Get to know the food donation organizations in your community to understand what types of foods they accept.

Plan accordingly. Food donation organizations need to assess the time, effort and coordination necessary to pick up or receive your donation.

Identify food to be donated. Prioritize the donation of healthy food most desired by food donation organizations and the people they serve; avoid sending unusable food they may be burdened with disposing later.

Establish a routine. If possible, establish a regular frequency of donations and provide larger quantities of food rather than small sporadic donations. For small or infrequent quantities consider donating to employees first.



Can donate

Always call ahead to confirm what items donation organizations can accept.

- Bulk food items
- Canned, packaged or boxed food items, commercially processed
- Commercially baked goods
- Entrees and prepared items that have not been served to the public
- Frozen foods, commercially packaged
- Grab-n-Go packaged items
- Fruit and vegetables - fresh packaged or loose
- Meat - raw, cooked or frozen and stored separately
- Dairy products and eggs
- Food prepared and stored according to safe handling guidelines
- Shelf-stable (non-perishable) foods that are at or near the sell-by or best-by dates

Cannot donate

- Prepared food that has been served to the public, or is past the 7-day mark from the day it was prepared
- Food that has been in the temperature danger zone for 4 hours or more.
- Foods that were improperly cooled or stored.
- Food in open or torn containers and bags.
- Food in unlabeled packaging

Local food donation organizations

Clackamas Service Center - 503-771-7914

www.cscoregon.org

Father's Heart - 503-722-9780

www.tfhstreetministry.com

Gleaners of Clackamas County - 503-655-8740

www.gleanerscc.org

Good Roots

www.goodrootscommunity.com/serve

Hunger Fighters

www.hungerfightersoregon.org

Turning Point Food Pantry

www.turningpointcares.org/serve/community-pantry

More resources

Visit www.foodwastestopswithme.org/donate to see stories from your peers through short videos and case statements featuring best practices.

We can help:

- Match you to local organizations that fit the type and quantity of surplus food.
- Help identify supplies you may need (e.g. labels, food-grade plastic bags, durable containers with lids, donation-tracking logs).
- Provide free resources, technical assistance and food waste prevention tools.

**Food Waste
Stops With Me**
FoodWasteStopsWithMe.org



SCAN ME

For more information, contact:

Clackamas County Sustainability & Solid Waste

www.clackamas.us/recycling/foodwaste

503-742-4458 | lis@clackamas.us

