



FOOD SAFETY GUIDELINES FOR PREPARED FOODS

To ensure that donated products are safe for consumption, please review the guidelines below on what food is and is not acceptable. Discarding food that does not meet the following criteria is not a waste; you are actually protecting the at-risk hunger community that we help feed.

ACCEPTABLE DONATIONS:

- Completely wrapped in approved food-grade packaging.
- List of ingredients provided or allergen disclaimer statement.
- Cooled quickly if previously held hot.
- At 41°F or below.

UNACCEPTABLE DONATIONS:

- Previously served or put on a buffet table.
- Previously reheated items.
- Kept in the danger temperature zone of 41°F-135°F for more than 2 hours.
- Not completely wrapped.
- Not in approved food-grade packaging.
- Unlabeled / no ingredient statement or allergen disclaimer as required.
- Over 41°F.
- Not cooled down to 41°F if previously held hot.

LABELS MUST CONTAIN THE FOLLOWING COMPONENTS:

- The name and location of the Food Bank (Central Texas Food Bank – 6500 Metropolis Dr., Austin, TX 78744)
- The name and location of the donor.
- The food description.
- The date of donation.
- List of ingredients or allergen disclaimer statement (*ex: Warning! This container holds rescued food. This food may contain, have come in contact with, or have been produced in a facility that also produces milk, eggs, peanuts, tree nuts, fish, shellfish, wheat, soybeans, and/or sesame seeds.*)

Questions? Contact the Food Industry Department at 512.282.2111 Ext. 1404.