

**Vermont Foodbank - Fresh Foods' Donation Guidelines**  
**We want your excess or unmarketable food, NOT your waste.**

<b>PRODUCT</b>	<b>PACKAGING</b>	<b>STORAGE</b>	<b>UNACCEPTABLE</b>
Deli prepared salads	Separately, securely closed, avoid spillage	Chilled to 41 F or less. Do not freeze.	Mixed food types in the same container or temperature abused. <b>Do not freeze.</b>
Deli sandwiches/pickles	Wrapped in foil or plastic	Chilled to 41 F or less	Stale/hard bread. <b>Do not freeze.</b>
Day Old Breads	Packaged separately	Cool, dry area	Stale or moldy
Pastries	Packed in boxes, avoid crumbling	Cool, dry area	Stale/hard or crushed
Prepackaged Foods	Packaged separately, securely closed	Chilled to 41 F or less	Opened, punctured, or damaged packaging
Frozen Foods	Packaged separately	Frozen to 0 F or less	Defrosted, freezer burned, or punctured
Liquid dairy products	Individual containers	Refrigerated at ALL times to 41 F or less	<b>Cannot accept past code.</b> Damaged packaging or temperature abused
Soft dairy (yogurt, cream cheese etc.)	Individual containers	Refrigerated at ALL times to 41 F or less	Damaged packaging or temperature abused
Hard Cheese	Individual containers	Refrigerated at ALL times to 41 F or less	Mold, damaged packaging or temperature abused
Meat, Poultry Must be frozen.	Original packaging	<b>frozen on code date &amp; stored at ALL times to 0 F or less</b>	Defrosted, freezer burned, punctured container, temperature abused or not frozen on code date
Fresh Produce (whole)	Packaged separately from other foods	Cool dry area	Significant decay
Fresh Produce (chopped)	Packaged separately from other foods	Chilled to 41 F or less	Discoloration or significant decay
<b>Fish</b>	<b>N/A</b>	<b>N/A</b>	<b>We cannot accept any fish of any kind or variety</b>

**The Vermont Foodbank reserves the right to refuse any product that we question the safety of.**