

Philabundance Prepared Food Donation Guidelines

	Made In Commercial Kitchen	Not Served or Placed Out	Kept in Proper Storage	Packaging Not Breached
YES	<ul style="list-style-type: none"> • Restaurant • Caterer • Bakery • Etc. 	<ul style="list-style-type: none"> • Food kept in staging area or refrigerator not put out for consumption 	<ul style="list-style-type: none"> • Frozen and Refrigerated food must be maintained at the appropriate temperatures at all times • Yogurt kept refrigerated 	<ul style="list-style-type: none"> • Veggie tray kept wrapped and in the refrigerator • Unopened bag of rolls
NO	<ul style="list-style-type: none"> • Items prepared in an individual's residence • Sandwiches or baked goods, etc. prepared by school or community group 	<ul style="list-style-type: none"> • Dish put on buffet table • Basket of rolls placed out and picked through • Hoagie tray put out even if not opened 	<ul style="list-style-type: none"> • Frozen casserole put on a counter to defrost but not cooked and served 	<ul style="list-style-type: none"> • Salad with serving utensils placed in it even if the bowl itself was not placed out

- **Philabundance and our agencies must follow all health safety laws and regulations when accepting any food donations, especially when considering donations of prepared foods.**
- **Any agency that uses prepared food must have someone with Safe Food Handling Certification supervising preparation.**
- **We hold safe food handling as a priority to ensure that the integrity of the food we provide to the community is not compromised in any way.**
- **Please contact a member of the Food Acquisition Department if there are questions concerning what is and is not acceptable to donate.**