

In the hierarchy below, options are provided for how to deal with excess food. The methods that are higher up on the hierarchy are the more effective uses of resources and provide the greatest benefit to businesses, communities and the environment.

- MOST EFFECTIVE** >>>>>>> **LEAST EFFECTIVE**



Franklin County
Public Health

FOOD DONATION GUIDELINES FOR LICENSED FOOD FACILITIES

HELP THE COMMUNITY AND THE ENVIRONMENT

In the United States, as much as **40 percent of food produced for people to eat is wasted** along the food chain. In Central Ohio, that equates to 1 million pounds of food sent to the landfill every single day. Grocery stores, restaurants and food service businesses and institutions are responsible for about 40 percent of this waste.

In Franklin County, 69 million meals are missed by residents every year, yet 192 million meals are sent to the landfill. **By donating food rather than landfilling it, you can help put an end to hunger in Central Ohio.**

Donating food conserves natural resources. Here in Central Ohio, wasted food makes up about 15 percent of material entering the landfill. This represents over 22 million gallons of gasoline, 41 billion gallons of water and 160,000 acres of land which are thrown away. In addition, producing more food than we need also means using more polluting fertilizers, pesticides and herbicides, and habitat space than we need. **Your actions can help to protect the planet and our community.**

LIABILITY PROTECTION

Organizations that donate food are protected by the Bill Emerson Good Samaritan Food Act, which was passed into federal law in 1996. Organizations that donate food in good faith to a nonprofit organization for distribution to people in need are not subject to civil or criminal liability that may arise from the condition of the food.

TAX SAVINGS

According to the Federal Tax Code, eligible businesses can deduct the lesser of either (a) twice the cost of acquiring the donated food or (b) the cost of acquiring the donated food plus half the food's expected profit margin if it were sold at fair market value. Contact your tax professional to determine its application to your business.

IDENTIFY FOODS YOU CAN DONATE

Licensed food establishments can donate food that has not been served, including any raw, cooked, processed or prepared food; ice; beverage; or ingredient used or intended for use in whole or in part for human consumption, with the condition that the items be wholesome. This includes packaged and prepared foods.

FOODS THAT CAN BE DONATED:

- ✓ **Hot food** that was not served to a guest and kept at temperature and/or cooled properly (entrees, soups, etc.)
- ✓ **Cold food** that was not served to a guest and kept at temperature (sandwiches, yogurt parfaits, salads, etc.)
- ✓ **Produce** (strawberries, lettuce, onions, tomatoes, herbs, etc.)
- ✓ **Beverages** (juice, bottled water, lemonade, tea, etc.)
- ✓ **Packaged items** (dry pasta, canned vegetables, pudding, etc.)
- ✓ **Dairy products** (sour cream, milk, yogurt, cheese, etc.)
- ✓ **Raw meat** (beef, chicken, pork, etc.)

FOODS THAT CANNOT BE DONATED:

- ✗ **Previously served food** such as from a buffet or food that has been served to a guest and returned to the business
- ✗ **Distressed foods** (that have been in a flood, fire, smoke, etc.)
- ✗ Food in **sharply dented or rusty cans**
- ✗ Food in **opened or torn containers exposing the food** to potential contamination

If food cannot be delivered at the proper temperature, or is adulterated or compromised at any time, it must be composted or discarded.

KEEP FOOD SAFE

POTENTIALLY HAZARDOUS FOODS

Some foods are considered potentially hazardous and require temperature control because harmful germs could grow if not handled properly. Examples include:



Cut tomatoes



Dairy



Cut melon



Cut leafy greens



Meat



Seafood

KEEP FOOD AT SAFE TEMPERATURES

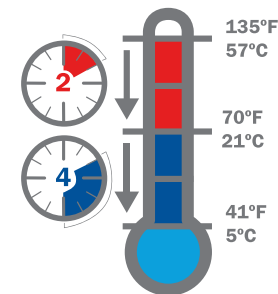
In order to ensure donated food is kept safe, donating facilities shall adhere to the Ohio Uniform Food Safety Code. Donated prepared foods and potentially hazardous foods must meet the temperature requirements outlined below.

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

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

Hot food that is cooled and donated cold

must be cooled from 135°F to 70°F within two hours and from 70°F to 41°F or below within four hours, for a total of six hours.



LABEL DONATED FOODS

All food should be labeled:

Donated Food - Not for Resale