



perishable donations

Businesses regularly donate shelf-stable products such as canned goods, dry food and even frozen product, but did you know that the most valuable items to non-profits are perishable goods? Nutrient-dense perishable foods provide healthier meals to individuals. They are also the costliest items for a non-profit to purchase, so your donations go a long way in supporting your community. Finally, perishable foods are resource intensive, requiring a lot of natural resources to produce.

Donating these perishable items helps people and the environment:



LIABILITY

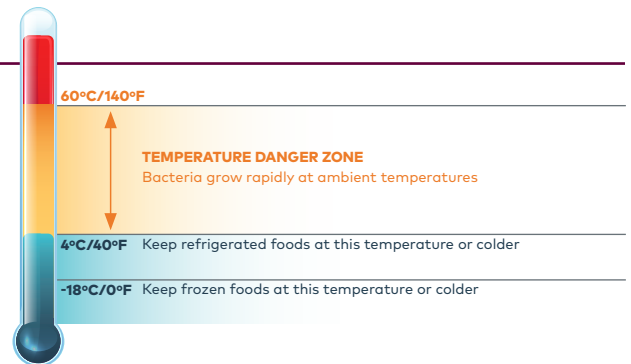
We know that businesses shy away from donating perishable product because they are concerned about liability and food safety.

MYTH We're working hard to dispel the myth that a food business is liable if someone gets sick.

FACT In every province and territory in Canada there are regulations in place to remove all liability when food is donated. You and your business cannot be held liable should someone get sick from any donation you have provided in good faith.

FOOD SAFETY

When donating perishable products, there are a few extra considerations needed to keep food safe. **All food, whether for sale or donation, needs to be handled following local and regional food safety regulations.** Keep food out of the temperature danger zone. If food has been sitting out for 2+ hours it cannot be donated.



TIPS AND TRICKS FOR DONATING PERISHABLE PRODUCTS

- BEST BEFORE DATE.**

It is a common misconception that perishable products have an expiry date. All of these products have a best before date, meaning the food can be consumed after that date has passed. **Don't mistake best before for expiry!**
- FREEZE PRIOR TO BEST BEFORE DATE.**

Freeze meat, fish and meat alternatives on the best before date. That way, an organization can thaw and use them as they wish.
- TRACK INVENTORY.**

Track your inventory to easily pull eggs and dairy a few days before the best before date. Giving organizations a few extra days to work with helps make sure your donation is claimed.
- DO NOT DONATE IF THERE'S SPOILAGE.**

Produce cannot be donated once it has spoilage, major blemishes, visible decay, mold or a bio-degrading smell. Pull any product before it reaches this point and donate it.
- FREEZE PREPARED FOODS.**

Lots of prepared foods can be frozen. Consider freezing these items to extend shelf life.
- REFER TO TIMETABLE.**

Refer to our **Best Before Date Timetable** for more details.