



Other handy tips when donating food



Interested in being involved?

Contact Sarah on sarah@earthrecoveryaustralia.org.au
or Rosa on 0416 221 963.

Other handy tips when donating food

1. Make sure the food being donated is actually suitable for donation (see 'Blue Mountains Food Rescue' postcard).
2. Try to agree on a regular day and time with your recipient organisation that ensures donated food is collected by and delivered to them in the shortest amount of time possible.
3. Keep hot and cold foods out of the Temperature Danger Zone (store cold foods below 5°C and hot foods above 60°). Hot and cold foods kept outside their respective temperature zones for four hours or more should not be donated.
4. Where possible, keep high risk foods (for example, meat and eggs) in covered food grade containers.
5. Blacking out barcodes on packaged food products - this practice is optional as it is time consuming however it is encouraged as it prevents donations from being resold.
6. Give the recipient organisation any information they need to ensure the ongoing safety of donated food (either by food labels or conversation).
7. Be proud! Your willingness to donate food means that hunger, food insecurity and waste in the community is reduced.

