

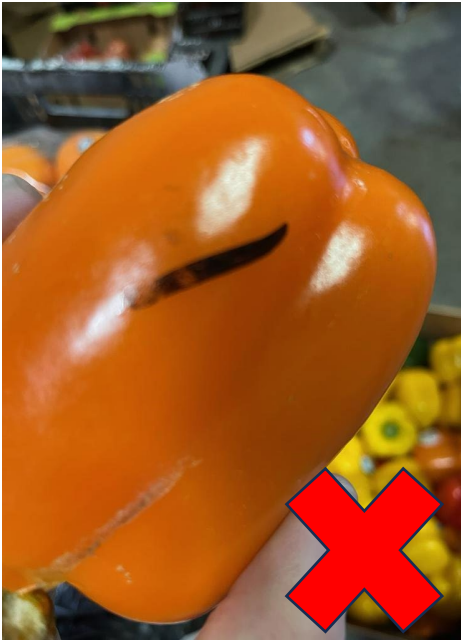


Food Donation Guidelines for Retailers, Wholesale Distributors and Households

All the food that you could no longer sell but is still viable to eat: process which we call "gleaning" or "food rescue"

- Keep items packaged separately: same category, same box/crate.
- Inspect product for mold, severe bruises or flesh cuts. Discard any that may be compromised with bacterial contamination.
- Inspect packaging to ensure it has not been compromised, open or heavy dented.
- Keep refrigerated items cold until they are delivered or picked up. Do not leave at room temperature for more than 1 hour.
- Product should always be labeled with ingredients.
- Unpacked or Open ended bread cannot be distributed per health department guidelines

Dos and Don'ts



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Evaluating Damaged Cans

Example of Acceptable Dented Cans:



Dented without sharp edges or creases and not over seam



Examples of unacceptable cans- DO NOT USE



Missing or unreadable label



Sharp dents in top seams or rim



Severe dents affecting the side and/or end seams



Sharp dents in the sides that prevent stacking of cans



Sharp dents parallel to the rim



Rust that causes pitting or that cannot be rubbed away



Two dents that come to a point

Swollen cans



Shelf Life after code date

Foods	Shelf Life After Code Date
Baby Cereal - Dry	Expiration date on package
Baby Food - jars	Expiration date on package
Baby Formula	Expiration date on package
Bacon bits - imitation	4 months
Baking mix - pancake	9 months
Baking mixes - Cake, Cookie, Muffin, Brownie	4 months
Baking powder	6 months
Baking soda	18 months
Beans - canned	2 years
Beans - canned in sauce	2 years
Beans - dried	1 year
Bread crumbs	10 months
Broth - All	2 years
Candy - caramel	9 months
Candy - chocolate covered bars	18 months
Candy - hard	36 months
Cereal - hot or cold / Granola	1 year / 6 months
Cheese - Parmesan	6 months
Chocolate - baking & chocolate chips	1 year
Cocoa-baking, powder, unsweetened	indefinitely
Cocoa mixes, dry, powdered, sweetened	36 months
Coffee - ground, powder, unsweetened	2 years
Coffee - instant & whole bean or vacuum packed	1 year
Coffee creamer - liquid shelf stable	9 months
Coffee Creamer - Powdered	18 months
Cookies	4 months
Cornmeal - regular	1 year
Crackers - Matzoh / Graham, Animal	8 months / 6 months
Drink - Ensure, Glucerna, Similac	Expiration date on package
Extracts - lemon, vanilla etc.	3 years

Fish - salmon, tuna, sardines	2 years
Flour - white	8 months
Flour - whole wheat	1 month
Frosting - canned	10 months
Frosting - mixes	8 months
Fruit - dried	6 months
Fruit (cans & jars: also applesauce & cranberry sauce)	18 months
applesauce	12 months
Granola Bars	6 months
Gravy - Dry mixes, jars, and cans	2 years
Hamburger Helper casserole mixes	9 months
Herbs - dried	1-2 years
Honey	1 year
Iced Tea - dry mix	2 years
Instant Breakfast (Dry)	6 months
Instant Breakfast (Liquid)	Expiration date on package
Jello - flavored	18 months
Jelly & Jam	1 year
Juice - bottle / canned / shelf stable conc.	9 months / 1 year / 6 months
Juice - boxes	4 months
Ketchup - bottle or packet	1 year
Macaroni & Cheese Mix	1 year
Marshmallows	3 months
Mayonnaise: Jar, bottle, or packet	3 months
Meat - canned beef, chicken, pork, turkey	2 years
Milk - evaporated	1 year
Milk - non-fat dry	1 year
Milk - Parmalat	6 months
Milk - Rice, soy, almond milk, shelf stable	1 month
Milk - sweetened condensed	1 year
Molasses	1 year
Mushrooms - dried	6 months
Mustard - Jar, bottle, or packet	1 year

Shelf Life after code date

Nutella	3 months
Nutrisystem Meals	Expiration date on package
Nuts - in shell & shelled in bag	6 months
Nuts - jars & can	1 year
Oils - olive & vegetable	6 months
Olives	18 months
Pancake mix	9 months
Pasta - All Dry	2 years
Pasta - canned w/ tomato sauce	18 months
Peanut butter	9 months
Peanut butter - Natural	1 month
Pet Food - Dry	3 months
Pie Filling	2 years
Pet Food - Canned	1 year
Pickles	1 year
Popcorn - Kernels in a jar	2 years
Popcorn - Microwave packets	1 year
Popcorn - popped and bagged	2 months
Potato chips	2 months
Potatoes - instant	1 year
Pretzels	6 months
Pudding - mixes	1 year
Pudding - prepared shelf stable	1 week
Rice - Brown	6 months
Rice - mixes flavored or herb	6 months
Rice - Precooked Microwaveable	BB Date only
Rice - White & Wild	2 years
Rice - Pre-cooked	Expiration date on package
Salad dressings - Bottles	1 year
Salad dressings - Dry Mix, Dip mix	1 year
Salsa - Bottled	1 year
Sauce - Barbecue sauce (bottles)	1 year
Sauce - Soy	2 years

Sauce - Spaghetti, canned & jarred	12 months
Sauce - Tomato	12 months
Sauce mixes - Cream sauces with milk solids	6 months
Sauce mixes - Nondairy, Spaghetti, taco	2 years
Sauerkraut	12 months
Shortening - solid	1 year
Soda - bottles	3 months
Soda - Diet cans	3 months
Soda - Regular cans	9 months
Soup (except tomato)	2 years
Soup - dry mixes and bouillion	1 year
Soup - Ramen noodles	6 months
Soup - Tomato	12 months
Spices - Ground	2 years
Spices - Whole	3 years
Stew - canned	2 years
Stuffing mix	1 year
Sugar - Brown	2 years
Sugar - Confectioners	2 years
Sugar - granulated	Indefinitely - discard if hard
Sugar Substitute	2 years
Syrup - chocolate	2 years
Syrup - pancake & maple	1 year
Taco shells (hard)	1 year
Tea - bags	18 months
Tea - instant	2 years
Tea - loose leaf	2 years
Toaster pastries (Pop-Tarts)	6 months
Tomatoes - crushed, paste, stewed, whole, diced, sauce	12 months
Vegetables - canned - except sauerkraut	2 years
Vinegar	2 years
Water	Indefinitely
Worcestershire sauce	1 year
Yeast - dry packets and jars	Use-by-date

Bakery - Items on shelf past the date

Sliced packaged processed bread, rolls, baggels (Pepperidge Farm, commercial bread)	7 days
Crusty bread an rolls	2 days
Bagels	2 days
Cakes	3 days

Cookies	5 days
Cheesecake	3 days
Doughnyts	1 day
Muffins	3 days
Pastries	3 days

Pies	
Fruit pies	1 day
Cream	2 days refrigerated
Meringue	2 days
Pumpkin	2 days refrigerated

- Food Product Dating. Food Safety and Inspection Service. USDA website.
<https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/food-labeling/food-product-dating/food-product-dating>
- <https://www.foodsafety.gov/keep-food-safe/foodkeeper-app>