



ARE YOU PUTTING GOOD FOOD INTO YOUR DUMPSTER?

**Help Others and Reduce Your Waste:
Donate Foods That Have Been Handled Safely.**

WHAT CAN BE DONATED?

1. Whole, unprocessed produce
2. Prepared foods:
 - Donated or frozen within 7 days of being made
 - Held at safe temperatures
 - Never served to customers (including buffets)
3. Packaged foods:
 - Unopened
 - In good condition
 - Held at safe temperatures
 - Within "sell by" date



LABELING FOOD FOR DONATION

Name of food	→ Pasta in Marinara Sauce
Source of food	→ Fictional Restaurant
Use by date	→ Use by mm/dd/yyyy or Use within # days of thawing including thaw time

If food is frozen, mark how many days food has left after being thawed

HOW DO I CALCULATE THE USE BY DATE?

PREPARED FOODS KEPT REFRIGERATED:

Use within a maximum of 7 days including prep date

Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Day 7
Made on						Use By

PREPARED FOODS THAT HAVE BEEN FROZEN:

Use within a maximum of 7 days not counting time spent frozen.

Day 1	Day 2	Day 3	Day 4	Day 5	(Days 6 & 7)
Made on				Frozen on	Use within 2 days of thawing including thaw time

HOW TO DONATE FOOD

There may be a food pantry or soup kitchen near you that would be able to receive your donation. If you don't know where to go, check out the "Rescue" section of the City of Pittsburgh's Food Waste page at: pittsburghpa.gov/dcp/food-waste.

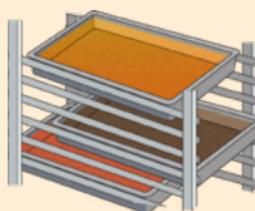


These resources were developed as part of participation in the Natural Resources Defense Council's Food Matters Cities Project.

SAFE FOOD HANDLING REQUIREMENTS

Foods requiring time and temperature control for safety (TCS foods) must meet the following temperature requirements:

- Cold food must be kept at 41°F or below
- Hot food must be kept at 135°F or above



Cool cooked foods quickly by spreading in thin layers, adding ice, using an ice bath or ice wand, or by cutting large roasts into small pieces 4 lbs. or smaller.

1. TCS foods include: meats, poultry, and seafood; eggs and dairy products; cut raw tomatoes, melons, or leafy greens; and most cooked fruits and vegetables.
2. Food must be cooled from 135°F to 70°F in under 2 hours; and from 70°F to 41°F within 4 more hours for a total cooling time of 6 hours or less.



FOOD SAFETY TRAINING

ACHD offers food safety certification classes that cover many safe food handling requirements. For more information, visit bit.ly/ACHDFoodCertification.



FOOD SAFETY PROGRAM

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