

Excess Food? Donate!



Donate This

- Baked goods (bread, pastry etc.)
- Dried or canned food in acceptable condition
- Whole fresh fruit, vegetables
- Packaged food, dry foods
- Refrigerated food kept at/below 41°F
- Frozen foods maintained between 0 ° F and -10 ° F
- Prepared foods safely cooled to 41 ° F
- Portions of food produced but not served to the customers

Donation guidelines



- Any amount is appreciated
- Foods past manufacturer's "sell by"/"best if used by" are accepted
- Perishable foods past "use by" date, should be frozen on/before that date
- Mislabeled and unlabeled food is ok
- Call ahead or drop by; check individual websites for details

Helpful links



- Alaska DEC FSS: <https://dec.alaska.gov/eh/fss.aspx>
- Fairbanks Community Food Bank: <https://www.fairbanksfoodbank.org/>
- Food Bank of Alaska: <http://www.foodbankofalaska.org/>
- Municipality of Anchorage food safety program: <https://www.muni.org/Departments/health/Admin/environment/FSS/Pages/default.aspx>



Not that

- Foods in severely dented and rusty cans
- Foods in opened/torn containers
- Foods with any signs of decay, spoilage, mold or odors



Safety and allergy information

- All food should be handled according to state food safety regulations
- Including ingredient information if available is helpful

Liability protection



- Alaska HB186 clarifies "good Samaritan" liability protections for businesses that donate food to nonprofit organizations
- http://www.legis.state.ak.us/basis/get_bill_text.asp?hsid=HB0186Z&session=30