



# WE DON'T WASTE

SAVING FOOD • PROTECTING THE PLANET • FEEDING PEOPLE

## WE DON'T WASTE Restaurant Food Donation Guidelines

To make a food donation, please contact us at 720-443-6113 or [info@wedontwaste.org](mailto:info@wedontwaste.org)

1. All food to be provided by Food Donor shall be properly maintained so as to maintain the integrity of the food for use at a later time. **At no time will We Don't Waste accept hot food or food that has been previously served (e.g. buffet style).**
2. We Don't Waste can accept whole, uncut produce and any food that is unopened and in the original packaging with a clear use by, sell by, freeze by, or expiration date. Though we normally accept prepared food donations from some restaurants and other food providers in the area, in the wake of the COVID-19 virus, we are not accepting prepared food from any new donors at this time. If you are interested in becoming a partner of We Don't Waste to donate prepared food from your restaurant in the future, please let us know.
3. Protein, shelf stable items, fresh fruit, and vegetables are in high demand. However, we are unable to accept salad mix, lettuce, or greens from new donors at this time.
4. Each Provider shall be responsible for supplying We Don't Waste with the donated value of each product type, as We Don't Waste consistent with the IRS cannot determine the value of donated product.
5. Providers are requested to supply a minimum of 250 servings of food. This amount may be calculated in the aggregate by each Provider. Donated products that can be delivered to the We Don't Waste distribution center may be less than this amount. Deliveries can be made to our Distribution Center **by appointment only.**
6. Providers may freeze product. Freezer space at We Don't Waste is limited, so please connect with a We Don't Waste staff member before making a donation so we can confirm that we have enough room to store it.
7. Product which has been out for more than two hours without refrigeration will be considered not properly maintained for food safety purposes. Individuals preparing food must rely on generally accepted food safety guidelines.
8. We Don't Waste cannot accept raw meat unless it is frozen, in the original packaging, and has a clear freeze by date. We also cannot accept shellfish, sprouts, fermented foods, alcohol, or hot food.