

Reap rewards from food donation

Have you ever wondered what to do with the surplus food at your restaurant?

Consider starting a food-donation initiative. The National Restaurant Association's Conserve program is working to get more operators involved. Here's why:

THE BENEFITS

- Helps feed the hungry
- Diverts waste from landfills
- Yields tax savings for businesses
- Builds employee morale
- Increases customer loyalty
- Lowers methane emissions by reducing waste

Did You Know?

The Environmental Protection Agency estimates **25 PERCENT TO 40 PERCENT** of food grown, processed and transported in the United States **WILL NEVER BE CONSUMED.**

7 STEPS to donating food

1. **Find out who needs donations.** Develop a one-on-one relationship with an agency in your community. This will make the process easier. Decide together on a scheduled pickup time and the food the agency can accept.
2. **Figure out your donation inventory.** Know how much surplus food you have and the kinds you can donate with ease. Inventory the foods you throw away or compost. Determine what is safe and acceptable for donation.
3. **Only donate food that hasn't been served.** If food is brought back to the kitchen for any reason, don't donate it.
4. **Food safety is most important.** Be sure to follow correct food cooling and handling procedures. Need a refresher? Go to: Conserve.Restaurant.org/FoodSafety or ServSafe.com
5. **Pack it up properly.** Use proper packaging and food handling procedures. Label bags or pans containing food on two sides, with the date, description of contents, and weight. For a refresher on food handling, visit our website: Conserve.Restaurant.org/foodsafety.
6. **Know your storage capacity.** Determine how you'll store your food. How much refrigeration space do you have? Are they reach-ins or walk-ins? Know the hold times for the foods you donate and do not exceed them.
7. **Track what you donate.** Record donations at each pickup on a log or spreadsheet

Contents Are Properly Thawed & Reheat Food Before
Thawing Properly Prior to Reheating:
Keep food at or below 40°F during thawing process.
Reheat food within 24 hours after thawing.
Reheating Temperature Standards:
Rapidly heat food to an internal product temperature of 165°F for at least 15 seconds.
Discard food if these temperature standards are not reached within 2 hours.

USE FOR FOOD DONATIONS ONLY



Want to know more about food donation?

CONSERVE

The NRA's Conserve program can help you navigate the right path for your business. Reducing waste, conserving water and cutting down on your restaurant's energy use is an ongoing challenge. Conserve can advise on best technologies, strategies and practices to get you to your sustainability goals. Restaurant.org/Conserve

FOOD DONATION CONNECTION

Food Donation Connection coordinates the distribution of surplus food from foodservice organizations to qualified, local, nonprofit organizations that help people in need. FDC fulfills its mission to "Let Nothing Be Wasted" by coordinating donations of more than 40 million pounds of surplus perishable food annually. Founded in 1992, FDC focuses on redirecting wholesome food from 17,000 restaurants, universities, airports, motorways, hospitals, grocery markets, and distribution centers to charities serving people in need. foodtodonate.com

FEEDING AMERICA

Feeding America's mission is to help the hungry through a nationwide network of 200 member food banks and engage the country in the fight to end hunger. Working alongside donors within the restaurant/foodservice, retail and manufacturing industry, they help lead the effort to reduce food waste by recovering safe, edible food for those in need. As the nation's largest domestic hunger-relief organization, their network provides nutritious food to more than 46 million people in the United States. Feeding America helps secure nearly 4 billion pounds of food annually, providing 3.7 billion meals directly to individuals and families. FeedingAmerica.org

