



Gunnison Country Food Pantry
FOOD DONATION GUIDELINES FOR DONORS
To make a food donation, please contact us at 970-641-4156 or
office@gunnisoncountryfoodpantry.org

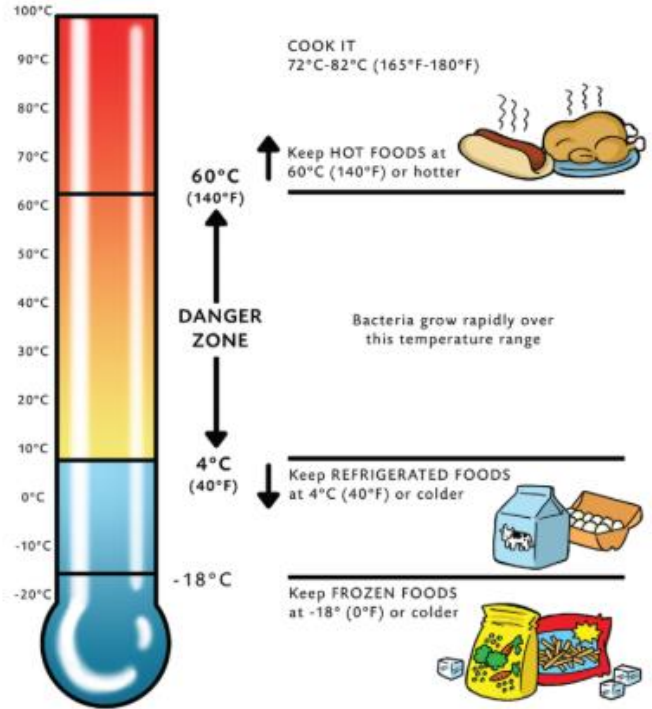
1. All food to be provided by the Food Donor shall be kept under proper time/temperature requirements and handled so as to maintain the integrity of the food for use at a later time. Prior to donation, any previously cooked foods or Time/Temperature Control for Safety Foods (TCS) must be cooled from 135°F to 70°F within 2 hours, completely cooled to 40°F or below within 6 hours and stored at a temperature of 40°F or below (see chart for examples of TCS foods and graphic for storage temperatures). At no time will GCFP accept hot food or food that has been previously served (e.g. buffet style).
2. Donation drop-off times: Monday 9a-11a, 1p-4p; Tuesday 9a-11a; Wednesday 9a-11a; 1p-7p; Thursday 9a-2p; Friday 9a-11a. Arranging a pick-up time or creating a regular pick-up schedule can be coordinated with the above pantry representative.
3. Protein, shelf stable items, fresh fruit, and vegetables are in high demand. GCFP can accept whole, uncut produce as well as any food that is unopened and in the original packaging with a clear use by, sell by, freeze by, or expiration date.
4. GCFP can only accept raw meat if it is frozen, in the original packaging, and has a clear use by, sell by, freeze by, or expiration date.
5. We cannot accept the following items:
 - Dairy products that are more than 3 days past the expiration date
 - Bulging or heavily dented cans
 - Moldy, slimy, or inedible produce
 - Cross-contaminated items
 - Unsealed or open items
 - Items not held at proper temperatures
 - Frozen items more than 9 months past the expiration date
 - Canned or non-perishables more than 3 years past the expiration date
 - Soda syrup/concentrate
 - Canned or fermented foods not prepared in a commercial kitchen
 - Alcohol
 - Hot food that has not been cooled
 - Any other food that is not safe to be consumed by humans.
6. GCFP accepts most items past the expiration date with some exceptions. If you have expired items that you would like to donate, please contact a GCFP staff member to determine if we are able to accept the product.
7. Time and Temperature controlled food items that have been outside of refrigeration for more than two hours will be considered not properly maintained for food safety purposes. Individuals preparing food must rely on generally accepted food safety guidelines.
8. If desired, a tax receipt for the donated food will be provided. Each donating entity is responsible for creating a value for the donated product. GCFP will provide you with the total weight of your donations for the year if requested. We can work with each donating entity individually on the best process to ensure your donation is valued accurately.

Temperature Danger Zone

Storage Temperature Guide

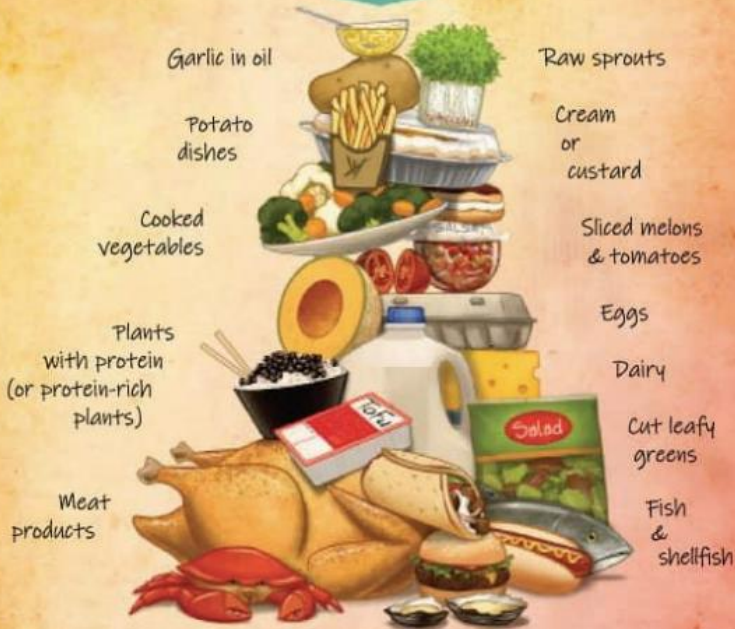
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Examples of TCS Foods



Time/Temperature Control for Safety (TCS) Foods

Also known as Potentially Hazardous Foods, or PHFs



StateFoodSafety
Food Safety Training & Certification

TO GROW, BACTERIA NEED:



FOOD



WARMTH



MOISTURE

TO STOP BACTERIA FROM GROWING:



- Control food temperature
- Control the amount of time food spends in the Temperature Danger Zone (41°F-135°F)