Food Safety Guidelines for Donors

In order to ensure that donated products are safe for consumption, please review the guidelines below on what food is and is not acceptable.

**What The Weinberg Food Bank can safely accept:**
- Whole fresh produce without significant decay
- Cut fresh produce packaged separately in food-grade packaging
- Chilled perishable packaged foods such as juice and cheese in their original packaging
- Meat, poultry, fish chilled to 41° F or below or frozen
- Dairy products 41° F or below to expiration date
- Shell eggs
- Frozen foods in original packaging
- Canned and packaged goods in original packaging

**What The Weinberg Food Bank cannot accept:**
- Foods that have been served or put on a buffet table
- Foods that have been previously reheated
- Foods that have been kept in the danger temperature zone for more than 2 hours
- Foods with damaged or compromised packaging, resulting in the loss of a sanitary barrier protection
- Any food or drink containing alcohol
- Produce with significant decay
- Frozen foods with severe freezer burn
- Sushi or any seafood intended for raw consumption
- Open, punctured, bulging, or seriously damaged canned goods
- Home canned or home jarred products

*Discarding food that does not meet the above criteria is not a waste; you are actually protecting the at-risk hunger community that we help feed.*

If you have questions, please contact Amanda Brueckler at 570-908-2222 ext. 505 or at abrucecker@ceopeoplehelpingpeople.org.