Retail and Foodservice Partnerships Program



GOOD SAMARITAN LAWS

THE GOOD NEWS ABOUT "GOOD SAM" LAWS

Good Samaritan Laws that protect donors, nonprofit food banks and meal programs from liability for the foods and other essentials they donate and provide are now uniform throughout the country. For many years, Washington State has given donors and nonprofit food providers great protection from liability, and The Bill Emerson Good Samaritan Food Donation Act of 1996 makes it even easier to donate. You and your company can donate without fear of liability in the unlikely event something happens to the donated product once it leaves your control.

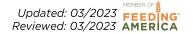
THE BILL EMERSON GOOD SAMARITAN FOOD DONATION LAW:

- Protects donors from liability when donating to nonprofit organizations
- Protects donors from civil or criminal liability if the donor believes, in good faith, that the product is okay at the time it is donated
- Requires establishment of "gross negligence" or intentional misconduct before a donor is considered liable for harm caused by a donation
- Establishes a minimum standard throughout the country (no more multi-state research for companies doing business in more than one state)
- Recognizes that donation of food close to the date of recommended retail sale is not, in and of itself, grounds for finding gross negligence

STATE LAW ALSO COVERS:

- Non-food grocery products
- Prepared and perishable food donations

Food Lifeline is prepared to handle your donation safely and efficiently under the state and federal Good Samaritan laws. In fact, our Product Recovery Center was designed and operates in compliance with standards set by the National Food Processors Association. Our prepared and perishable programs also meet federal food handling and safety regulations.



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BAKERY

DOP = Date on Package (may be expiration, use by, best by, sell by)

- Product that has damaged or compromised interior packaging
- Product that has insect activity, mold, fungus, discoloration, or odor
- Product that has been served or placed in self-serve areas
- Product that is not in food-grade packaging or labeled with ingredients
- Product that is not in original sealed packaging
- Product that is stale or dried out
- Product that has been recalled
- Refrigerated/Frozen required product that is out of temperature
- Frozen required product that was unfrozen past the DOP (date on package)
- Frozen product that has been defrosted and refrozen
- Frozen product that has severe freezer burn
- Cans that have extreme dents or dents near the lid

PRODUCT	TIMELINE	STORAGE	DO NOT DONATE IF
Baked Goods: Shelf-Stable Breads, bagels, rolls, pastries	Fresh or day old only	Cool, dry, and clean area	Refer to Ineligible List
Baked Goods: Non-Shelf Stable All cream or dairy based	Freeze within 24 hours past the DOP	Frozen at 0°F or below	Product unfrozen 24 hours past the DOP Refer to Ineligible List
Bulk Product Customer facing or self-serve		Donor Policy	

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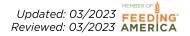


BEVERAGES

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PRODUCT	TIMELINE	STORAGE	DO NOT DONATE IF
Fresh: Refrigerated, Pasteurized Orange juice, apple juice	Up to 7 days past	Chilled at 40°F	Refer to
	the DOP	or below	Ineligible List
Shelf-Stable Plastic bottle, glass bottle, aluminum can	Up to 2 years past DOP	Cool, dry, and clean area	Glass is broken or chipped Refer to Ineligible List
Shelf-Stable	Up to 4 Months		Refer to
Stimulant Drinks	past DOP		Ineligible List



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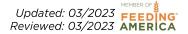


DAIRY

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PRODUCT	TIMELINE	STORAGE	DO NOT DONATE IF
Dairy: Liquid Milk, half & half, whipping cream, eggnog Non-Dairy Products: Refrigerated Soy milk, soy yogurt	Up to 10 days past the DOP Chilled at 40°F		
Dairy: Solid Yogurt, sour cream, cottage cheese, butter	Up to 7 days past the DOP	or below	Refer to Ineligible List
Cheese	Up to 14 days past the DOP	Frozen at 0°F	
Eggs Pasteurized eggs or egg substitute	Up to 7 days	or below	Dirty or cracked eggs
Eggs In shell, hard-cooked	past the DOP	Chilled at 40°F or below	Refer to Ineligible List



Retail and Foodservice Partnerships Program



FOODSERVICE (RESTAURANTS, CAFÉS, CATERERS) DOP = Date on Package (may be expiration, use by, best by, sell by)

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PRODUCT	TIMELINE	STORAGE	DO NOT DONATE IF
Chilled Product: Not Served, Unopened Entrees, salads, sandwiches,	Up to 5 Days past date of preparation	Chilled at 40°F or below	
catered product	Up to 1 Month past date of preparation	Frozen at 0°F or below	Product unfrozen 24 hours past date of
Hot Prepared Product: Not Served, Unopened Entrees, appetizers, starches soups, catered products	Up to 4 days past date of preparation	Chilled at 40°F or below	preparation Refer to Ineligible List
	Up to 3 Months past date of preparation	Frozen within 24 hours of preparation at 0°F or below	
Deli Product: Pre-packaged by the Manufacturer	Refer to Donation Guidelines Deli Section		
Previously Served or Opened Product Entrees, soups, salads, sandwiches, catered products	NOT ELIGIBLE FOR DONATION		

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DELI

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INELIGIBLE LIST

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PRODUCT	TIMELINE	STORAGE	DO NOT DONATE IF
Processed Meats: Pre-packaged by the Manufacturer Fully cooked lunch meats, hot	Freeze within 24 hours past the DOP	Frozen at 0°F or below	
dogs, cheeses		Refer to Donation Guidelines Meat Section	
Cheese Deli Cheeses	Up to 24 hours past DOP	Frozen at 0°F or below	
Prepared Foods: Pre-packaged by the Manufacturer Entrees, starches, side vegetables, chilled foods, home meal replacements	Up to 48 hours past the DOP	- Chilled at 40°F or below	Refer to Ineligible List
Prepared Foods: Packaged by the Retailer Entrees, starches, side vegetables, chilled foods, home meal replacements prepared and packaged on-site	Up to 4 days past the DOP		

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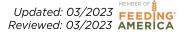


DRY & CANNED

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Cans that have extreme dents or dents hear the lid				
PRODUCT	TIMELINE	STORAGE	DO NOT DONATE IF	
Pre-packaged Foods: Shelf- Stable Beans, pasta, cereal, crackers, rice				
Pre-packaged Foods: Shelf- Stable (Store Brands) Beans, pasta, cereal, crackers, rice			Refer to Ineligible List	
Dressing/Mayonnaise: Shelf- Stable	Up to 1 year past the DOP	Cool, dry, and clean area		
Non-Dairy Products: Shelf-Stable Rice milk, soy milk, oat milk	·			
Canned Foods				
Jarred Foods: Shelf-Stable			Glass is broken or chipped	
			Refer to Ineligible List	



Retail and Foodservice Partnerships Program



MEAT, POULTRY & SEAFOOD DOP = Date on Package (may be expiration, use by, best by, sell by)

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PRODUCT	TIMELINE	STORAGE	DO NOT DONATE IF
Meat Beef, pork, poultry, seafood Processed Meats: Pre-packaged by the Manufacturer Fully cooked lunch meats, hot dogs	Freeze within 24 hours past the DOP	Frozen at 0°F or below Separate meat by species to avoid cross-contact Separate processed and unprocessed meats	Product unfrozen 24 hours past the DOP Refer to Ineligible List
Alternative Meats Tofu, tempeh, seitan	Up to 5 days past the DOP	Chilled at 40° F or below	Refer to Ineligible List
	If frozen on or before the DOP, donate up to 6 Months past the DOP	Frozen at 0°F or below	Product unfrozen 24 hours past the DOP Refer to Ineligible List

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Retail and Foodservice Partnerships Program

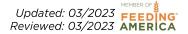


PRODUCE

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PRODUCT	TIMELINE	STORAGE	DO NOT DONATE IF
Produce Whole, pre-bagged, pre-cut		Chilled at 40°F or below	
	Wholesome and consumable	(Ideal temperature may vary depending on type of produce)	Refer to Ineligible List
Produce: Fresh Cut			
	Up to 4 days past the DOP	Chilled at 40° F or below	
Salad Dressings, Fruit and		Refrigerated	Refer to Ineligible List
Vegetable Dips		product: Chilled at 40°F or below	
	Up to 7 days		
	past the DOP	<u>Unrefrigerated</u>	
		product: Cool,	
		dry, and clean area	



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FROZEN

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PRODUCT	TIMELINE	STORAGE	DO NOT DONATE IF
Frozen Food Assorted	If frozen on or before the DOP, donate up to 1 year past the DOP	Frozen at 0°F or below	Refer to Ineligible List

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NON-FOOD ITEMS

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PRODUCT	TIMELINE	STORAGE	DO NOT DONATE IF
General Merchandise Paper products, household goods, toys, books			
Health and Beauty Products Body care, vitamins, supplements		Cool, dry, and clean area	Refer to Ineligible List
Household Cleaning Products Detergents, cleansers, bleach, fabric softeners	Up to 1 year past the DOP	Store consumables separately from non-consumables	Refer to Donation Guidelines Non-Food Items Additional Info
Pet Food and Pet Care			
Over-the-Counter Medicine, Alcohol	NOT	ELIGIBLE FOR DO	NATION
Opened Returned Items	NOT	ELIGIBLE FOR DO	NATION

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NON-FOOD ITEMS ADDITIONAL INFORMATION

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PAPER GOODS AND FOODSERVICE ITEMS: EXAMINE

Paper products may generally be redistributed, but rules on contamination and infestation apply to them as well. A broken container can allow dirt in or provide harborage. **Examine carefully**. Tape all breakage and store away from food products.

CLEANING SUPPLIES: DISCARD WHEN APPROPRIATE

Soaps and other cleaning supplies are important necessities for agencies. However, cleaning products are primary sources of cross contamination due to their toxic, abrasive, or liquid nature.

Discard if:

- Leaking or broken containers of liquid soaps and other cleaning supplies
- Torn containers of dry or powdered soap that cannot be taped

PERSONAL CARE AND OTHER NON-FOOD ITEMS: DISCARD WHEN APPROPRITE

Great care should be taken in evaluating these items.

Discard torn or broken containers of:

- Diapers
- Feminine hygiene products
- Toothpaste and mouthwash
- Aerosol cans or other containers that are pump-operated or pressurized, and are missing the outer cap

PRESCRIPTION DRUGS, ALCOHOL, PESTICIDES, & OTHER TOXINS

These are never acceptable through the Retail and Foodservice Partnerships program

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