A FOOD RESCUE HERO™ WEBINAR SERIES

HOW TO START A FOOD RESCUE

Lesson (3):
Getting Started with Food Donors



A FEW REMINDERS:

Drop your questions in the Q&A as we go!

Yes, this is being recorded!

A recording of this presentation will be emailed within the next few days.

Links provided at the end of the

Weblata follow-up meeting

→ Next webinar



WEBINAR SERIES LOOK AHEAD:

Lesson 1: Introduction

Lesson 2: Funding

Lesson 3: Building Operations: Food Donors Today's LESSON

Lesson 4: Building Operations: Distributions

Lesson 5: Essential "Extras": Marketing & Board Development

Lesson 6: Pulling it all together



TIPS FOR SUCCESS WITH BECCA SIMON



Becca SimonFood Donor Relations Manager 412 Food Rescue



Getting Started With Food Donors

GET EDUCATED

- Learn the Bill Emerson Good Samaritan
 Act
- Use ReFED's policy guide to understand your state policies around food donations
 - https://policyfinder.refed.org
- Understand food safety & get food safety certified







Bill Emerson Good Samaritan Food Donation Act of 1996

federally protects individuals* from civil and criminal liability when donating and distributing food to nonprofits as long as the donation of apparently wholesome food was done in good faith.

*On January 5, 2023, Public Law No: 117-362 expanded liability protections to include **donations given by a nonprofit organization** to needy individuals at a good Samaritan reduced price (or less).

Share this resource with them!



WHAT'S THEIR WHY?

Figure out what the food donor's connection to food rescue could be

Is it community-orientated? Sustainability focused? Financially motivated?

Play into their internal ESG Goals and/or sustainability focus

- Show them how food rescue will help with these goals!
- Be a part of their sustainability team





Fighting Food Waste

Learn about our programs and partnerships that minimize food waste in our stores and nourish communities in need.



GET ORGANIZED

Create standards and guidelines for donors:

- **Food Safety Guidelines**
- Packaging Guidelines
- Contact Cards on who to call for what!
- Memorandums of Understanding



Food Safety Guidelines for Food Donors



Unsuitable for Donation: Certain foods are not suitable for donation because of safety concerns. These foods include:

- 1. Alcohol (drinks with alcohol including trace amounts, ie Kombucha)
- 2. Any foods prepared, cooked, cooled or reheated at home including home canned, vacuum packed or pickled foods
- Foods previously served to consumers
- Foods in sharply dented, swollen, bulging, leaking or rusted cans 5. Foods in opened or torn containers exposing the food to potential
- . Unpasteurized milk and other unpasteurized milk products 7. Foods with an "off" odor or that show any signs of spoilage (browning, slimy
- "Distressed" foods = foods that have been exposed to fire, flooding, excessive
- heat, smoke, radiation, other environmental contamination
- Foods designated for discard per regulatory or donor standards

Food Donor Safety Information: Food donors will need to be prepared, if asked, to provide the agency representative that receives the food the following information, either verbally or in writing:

- 2. How the food was kept free from contamination during storage, preparation and
- How, where, and when the food was prepared?
- 4. How the food was maintained at the proper temperature?
- 5. How long the food was out of temperature control?
- Common name of a dry food staple

USDA Food Safety Guide for Shelf Stable Foods

Product	Shelf-Life Past Code
Baby Food (in jars)	Do not use beyond code
Baby Juice or Formula (in jars)	Do not use beyond code
Canned Goods	2-3 years
Rice	1 years
Aseptic Containers	1 year
Jars/Bottles	6-12 months
Cereal	6 months
Crackers	3 months
Dried Beans	
Freezer Products	1-2 years 3-12 months
Pasta	
Refrigerated Juices/Teas	1 year 1-4 weeks
Uncooked Meats	
Milk	2-5 days
Eggs	5-7 days
Yogurt	3-5 weeks
Bread & Bakery Products	7-10 days
Prepared Meals	3-10 days
repared Means	3-5 days

Please email us with any questions you may have: donatefood@whiteponyexpress.org

MAKE YOUR ONBOARDING PACKETS ALL-ENCOMPASSING!



MAKE IT SIMPLE

Convince donors that this is worth doing by making it as small a lift as possible!

- Meet them where they're at, as best you can
 - Work with their availability
- Make sure your volunteers follow the process to a tee
 - Address any hiccups quickly to maintain donors' trust in the process



START SMALL

There is no need to rush and try to catch the biggest fish immediately!

- Hone your skills with the smaller pickups
 - Bakeries are a great starting place





If there are already other organizations picking up at a food donor, determine how you can support (not take) from this process!

- → There are usually more days than the other org can take! Be flexible in your pick-ups so you can help meet this need.
- → Try to partner with the other org to take on logistics for them, or create shared pick-up schedules to show the store you are willing to partner and make their lives easier!



CULTIVATE INTERNAL CHAMPIONS

- Develop multiple Food Rescue
 Champions
- → Aim for sustainability with rescues
- Turnover rates at food donors can be extremely high, so make sure you get a majority of the team onboard!



CULTIVATE INTERNAL CHAMPIONS

Give gratitude + appreciation

- Send reports as requested
- Create blogs showing the movement of food from them to the recipient
- Use social media to shout them out
- Provide gifts like swag or treats
- Invite them to the recipient to have them see where the food is going!





Preventing perfectly good food from going

artnership with Giant Eagle, we've built the largest volunteer-led food rescue network in the Pittsburgh

waste. In the last 9 years, this food has been

'hrough our ongoing partnership, we're helping to reduce food waste while providing critical support to

TOTAL POUNDS ALL TIME

Through Giant Eagles and Community Partners help

ALL TIME

4,106,768

ALL TIME

\$12,320,305

ALL TIME

9,445,181

RESCUE COUNT ALL TIME **OVER 49K**

4.756,453

Thank you so much Giant Eagle for including 412 Food Rescue in this celebration of Giant





NEXT MONTH'S CLASS:



A # FOOD RESCUE HERO™ WEBINAR SERIES

HOW TO START A FOOD RESCUE

Lesson 4:

Expanding Your Nonprofit Distribution Network

Report to class on April 24, 2025 @ Ipm ET



FOOD RESCUE HERO

THE FINAL FRONTIER

APRIL 17 1:00 PM ET

"WE WORK TO BETTER OURSELVES AND THE REST OF HUMANITY"



SAVE THE DATE



ACTIONABLE & INNOVATIVE



Making greater impact, together.









FoodRescueHero.org