# Food C, annect

#### HAVE SURPLUS FOOD?

Food vendors can quickly donate their surplus food to a local shelter with the click of a button using the Food Connect App!

# FOOD CONNECT APP

Food Connect is a free app designed to make it fast, simple, and safe for you to donate your surplus food in real time to a local shelter.

# FOOD CONNECT WEBSITE

visit www.foodconnectgroup.com to donate food or sign up to receive food

# ALL DONATIONS ARE TAX DEDUCTIBLE!

Your receipt will be emailed to you.

### CONVENIENT

The amount of time it takes to throw away excess food is approximately the same amount of time it would take to package it and schedule a pickup

# HOW TO DONATE SURPLUS FOOD

# 1. DOWNLOAD FOOD CONNECT

Download the free app for iOS and Android devices by searching for "Food Connect" in the app store.

# 2. FILL OUT PICKUP DETAILS

Input your pickup location, vehicle size, and timeframe. In the comments, tell us more about the donation and approximate pounds.

# 3. SUBMIT YOUR REQUEST!

Your donation is matched to a local shelter. Someone will arrive to pick up the food and deliver it to the shelter.

# WWW.FOODCONNECTGROUP.COM

Visit our website to learn more. Follow us on social media @foodconnectgroup



# SAFETY

Safe food handling procedures are in place every step of the way. Recipient shelters sign a release form before accepting the food.

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#### WE ACCEPT

Food that has not been on the serving line Cold food: stored below 41 degrees Hot Food: stored above 135 degrees Unopened packaged foods Food that is not damaged Food made in commercial kitchen Food made through a licensed vendor Commercially bottled/canned beverages

# FOOD STORAGE

### TIPS FOR DONORS

Package food so it will not be crushed during transport

Do not mix food types such as meats and side dishes in one panTry to give 24 hour notice for truck size donations

Store food until drive has arrived. See storage guidelines below.

#### WE DO NOTACCEPT

Food that has been previously served Products containing alcohol Items made in an unlicensed facility Food that does not meet local food safety guidelines Frozen food that has been defrosted and refrozen

Refrigerated food = 41° F (5° C) or lower Frozen food = 0° F (18° C) or lower Cut produce = 41° F (5° C) or lower Whole produce = dry storage



