



WHAT STAFF NEED TO KNOW ABOUT FOOD DONATIONS

WHAT STAFF NEED TO KNOW ABOUT... HOW TO IDENTIFY FOODS FOR DONATION

Staff training is a key part of your food donation plan. It is your staff who will ensure food safety, interact with recipient organizations, and look after day to day operations.

WHAT STAFF NEED TO KNOW ABOUT... HOW TO IDENTIFY FOODS FOR DONATION

WHAT, WHEN, WHERE	FOOD SAFETY & BBD	
 What type of foods can be donated When to pull foods for donation (2 days before BBD, on BBD, etc.) Where in your operations to look (stock, prep area, coolers, retail floor, etc.) 	 Safe food handling practices Temperature control at all stages Date stamp interpretation and application* Labelling perishable donations Pick up & drop off checklists 	
DONATION SCHEDULES	INTERNAL POLICIES	
 Standing donations - schedules, recipients, contents of donation One-time donations - when & how to make arrangements with recipients Pick up & drop off - schedules and contact information 	 Standard operating practices about what, why, when, where, and how to donate Paperwork, labelling, and tracking requirements when foods are pulled Processes for interacting with recipients and drivers about donations 	

^{*}See Date Stamps & Labels Fact Sheet

WHAT STAFF NEED TO KNOW ABOUT... HOW TO PREPARE FOODS FOR DONATION

STORAGE	IDENTIFICATION	RECORD KEEPING	TEMPLATES
Know how, why, where:	Label products or batches:	Set up tracking spreadsheets or forms:	Create templates for repeat paperwork:
 Where to store refrigerated, frozen, and shelf stable donations How to package donations for pickup or delivery How long each item can be stored to ensure safety and freshness 	 Clearly identify what is for donation vs sale vs waste Label boxes, pallets, shelves, etc. with contents and intended recipient Allergy info, lot codes, production & donation dates, storage instructions 	 Inventory flow tracking (prep, pull, and usage) Fair market value of donations Tax receipt info Waste diverted by donating (weight, volume, or count) Wasted food that could be donated in future 	 Product labels Pallet and shelf labels Memoranda of Understanding or donation agreements Timelines and procedures for pulling foods Schedules for pick up or drop off

WORKING WITH STAFF AND VOLUNTEERS FROM RECEIVING ORGANIZATIONS

USE LIAISONS TO COMMUNICATE

- Build respectful relationships and learn about donor-recipient concerns
- Simplify the process with "go to" contacts

MATCH DONATIONS WITH RECIPIENT NEEDS AND CAPACITY

- Find organizations that need the type of foods you are able to donate
- Consult with recipients before including new items in a donation

SCHEDULE AND PLAN FOR DELIVERY OR PICK UP

- Ensure temperature sensitive donations are transported in a refrigerated truck and have appropriate cold storage upon receipt
- Give as much advance notice as possible

WORK EFFECTIVELY WITH VOLUNTEERS

- Know that they may have less training than your employees
- Minimize opportunities for mistakes or misunderstandings

ELEMENTS TO INCLUDE IN MEMORANDA OF UNDERSTANDING, AGREEMENTS, OR CONTRACTS

CONTACT INFO

- Donor name & address
- Recipient name & address
- Liaison names & contacts
- Program run by recipient

DONATION DETAILS

- Acceptable food types
- Min/max donation size
- Pick up/delivery schedules

POLICIES & PROCESSES

- Standard paperwork
- BBD policies
- Receipt requirements

Download templates for labels and MOUs and sample clauses for donation agreements from the BC Centre for Disease Control: http://www.bccdc.ca/health-info/food-your-health/healthy-food-access-food-security#Donation--guidelines