

The Food Recovery Programs of the Great Plains Food Bank provides protein, dairy, bakery, deli and produce items that would otherwise not be available to food banks. Perishable and non-perishable products are recovered from retail stores and distributed through the Great Plains Food Bank to partnering agencies within a timely manner. The product is pulled from shelves when it no longer meets the retailer's marketing standards, because it has reached its "sell by" date, is slightly damaged, or is not selling at expected rates. Donors are requested to utilize these standards which are based on well-established food safety principles in their preparation of food recovery donations to the Great Plains Food Bank.



**GREAT PLAINS
FOOD BANK**

Food Category	Consume By Date	Store's Storage Responsibility	Items Are Unacceptable If:
Prepared Foods (Entrees, starches, side vegetables, chilled foods, home meal replacements, sandwiches)	Food must be marked with date prepared Should be donated no later than 48 hours past the prepared date	Treating food in compliance with all local regulatory requirements. Stored and maintained at the appropriate temperature for the specific food(s) within allowable time frames Packaged in first-use food-grade packaging and securely closed.	Available for self-service. Exposed to air and environmental contamination.
Processed, packaged meats (such as fully cooked lunch meats, hotdogs and cheeses packaged by the manufacturer)	Up to one year past sell by date if frozen before the date. Fresh deli meats within 48 hours.	Refrigerated: 40 degrees F or below. Frozen: 0 degrees F or below.	Exposed, unfrozen or past the sell by date.
Eggs	Eggs in shell: Three weeks past sell by date. Hard boiled: One week past sell by date.	Refrigerated: 40 degrees F or below.	Off odor, color, or taste.
Frozen Products	Up to one year past sell by date.	Frozen: 0 degrees F or below.	Off odor or food is exposed or has freezer burn.
Frozen Meat	Frozen on or before the sell by date.	Frozen: 0 degrees F or below.	Defrosted product. Severe freezer burn. Discolored or exposed.
Produce	Up to three days past sell by date.	Refrigerated: 40 degrees F. Can vary by product.	Mold, significant decay, fungus, discoloration or odor.
Yogurt, Sour Cream, Cheese, and Butter	Seven days past sell by date.	Refrigerated: 40 degrees F.	Mold, off color or odor.
Refrigerated Soy Products	Refrigerated Soy Milk: up to seven days after sell by date. Soy Yogurt: up to the sell by date.	Refrigerated: 40 degrees F.	Exposed, off odor or discolored.
Dairy Beverages (Milk)	Up to seven days past the sell by date.	Refrigerated: 40 degrees F.	Exposed, off odor or discolored.
Dressing/Mayonnaise	Up to seven days past the sell by date.	Cool, dry and clean area until opened	Broken seal, leaking or if food is exposed.
Dried Beans/Pasta	Up to one year past the sell by date.	Labels must contain all ingredients.	Moldy, stale, exposed or insects.
Cereal/Crackers	Up to one year past the sell by date.	Labels must contain all ingredients.	Moldy, stale, exposed or insects.
Baked Goods (fresh or up to 3 day-old breads, bagels, pastries, or other bakery items)	Fresh or up to two days old, packaged.	Cool, dry and clean area. Securely closed.	Dry, stale or moldy products. Discard if food is exposed.
Prepackaged Foods (Non-perishable)	Up to one year past the sell by date.	Must be in original packaging. Cool, dry and clean area.	Opened, punctured, bulging or damage including leakage, seam dents, and/or rusted cans. Home-made products.
Shelf-Stable Jarred Foods	Up to 30 days past the sell by date.	Must be in original packaging. Cool, dry and clean area.	Open, punctured or bulging jar top. "Button" indicator identifies a leak in the seal. Visible signs of leakage or spoilage. Glass is broken or chipped.