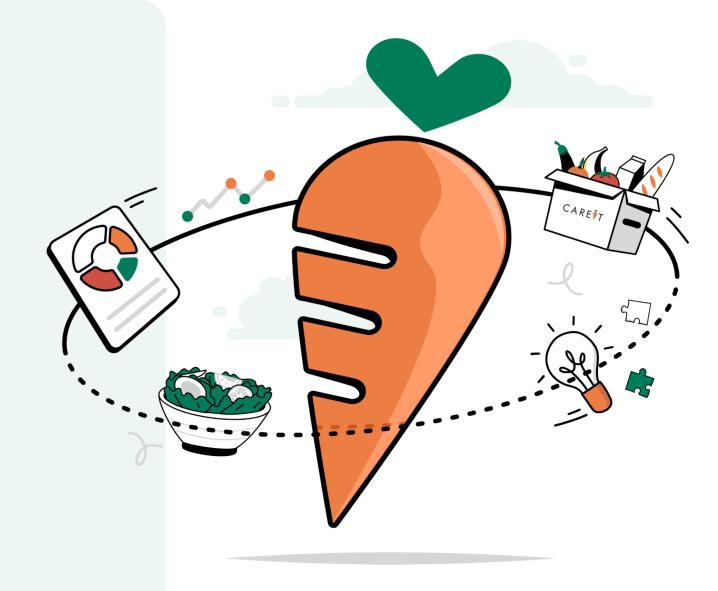


# Food Donation Tracking

A guide for you





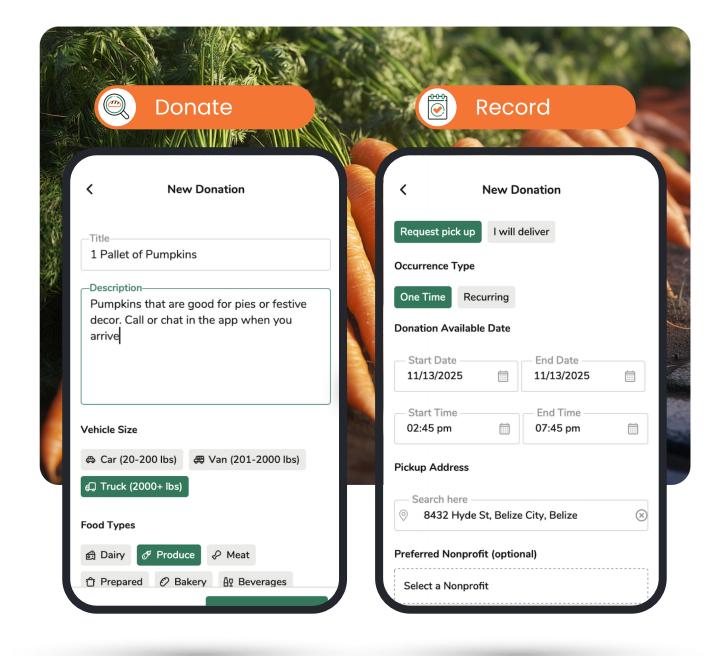
# **Food Rescue App**

#### Careit serves as a digital solution that:

- Matches food donations from your business directly to nearby nonprofit organizations.
- Records all donation activities for compliance purposes.

#### Partner Management:

 Take charge of your partnerships by directly selecting which nonprofit organizations receive your donations.





# Liability Protection



# Donors have been federally protected from liability since 1996



BILL EMERSON GOOD SAMARITAN FOOD DONATION ACT



FOOD DONATION IMPROVEMENT ACT



For more information and resources visit

https://www.usda.gov/sites/default/files/documents/usda-good-samaritan-faqs.pdf





## Method 1

You have been invited to join your organization's account

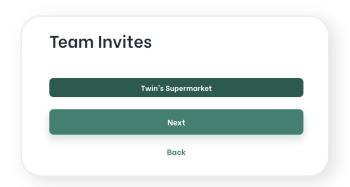
Careit sends an account invitation email to the site point-of-contact email address

If you can't find the email, just visit <u>my.careit.com</u> and click Get Started then Team Member



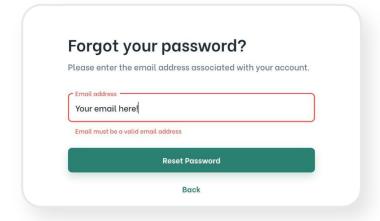
Select Location Name and select Next.

If there are no pending invites, your account may have already been created and you'll need to reset your password



#### **How to Reset Your Password**





If someone previously created an account using your email address, you may need to reset your password.

- Visit: <u>my.careitapp.com/auth/reset-password</u> or navigate to the log-in screen
- Click or select Forgot Password
- Type your email address & press Reset Password
- Get the OTP (One-Time-Passcode) and enter that into the appropriate box on the password reset screen



Careit passwords must be at least 8 characters long and contain:













# Method 2

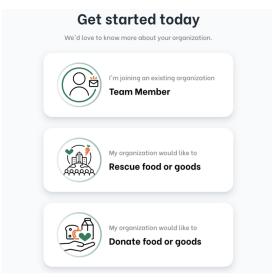
Create new location account Visit careit.com
and select Sign Up
in the top right corner

Or download the Careit App and select **Create Account** 

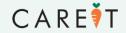
Select Donate food or goods and fill in the information as prompted. The first page is for information about you, the second page is for information about your business.

Contact Careit if you're alerted a business with that address already exists.





# Identify Donatable Food









Dented cans or slightly crushed or damaged boxes



All edible food, including prepared food



Near or recently past Best/Use/Sell-By Dates



Essential non-food household supplies

# Identify Donatable Food









Spoiled or contaminated food



Food stored outside a safe temperature range



Bulging cans or unsealed bags

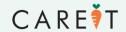


Potentially Hazardous Food/Temperature Control for Safety (PHF/TCS) **and** has been prepped or opened (i.e., liquid eggs) for more than 7 days



PHF/TCS food not cooled to 41°F within 6 hours

# Packaging and Preparing Donations

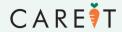






Chicken Alfredo Contains: Dairy, Nuts, Allium Prepped: 01/02/26

- Label each donation bag/container with a small description of what the food is, list any allergens, and add the prepared on date/expiration/best by date, if applicable.
- **Do not directly mix** different types of meats or foods in aluminum trays, quart containers, or plastic bags. For instance, rice must be packaged separately from steamed carrots.
- 3 Keep uncooked meats in **separate** containers.
- PHF/TCS food must cool to 70°F within 2 hours and then to 41°F within 4 hours.





# Refrigeration

Store prepared food in a refrigerator if it will be picked up within 2 days. For longer storage, freeze the food.

# **Dedicated Space**

Clearly label a specific area in the shelves, walk-in cooler, or freezer for donation items.

Responsible storage of donations helps ensure that donatable items do not get mixed back in with foods meant for regular operations.

## Freezer Storage

Place all Potentially Hazardous
Foods (PHF) or
Time/Temperature Control for
Safety (TCS) foods in the freezer. **Exceptions** include: eggs, dairy
products, fried foods, and
produce.

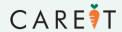
# Temperature Control

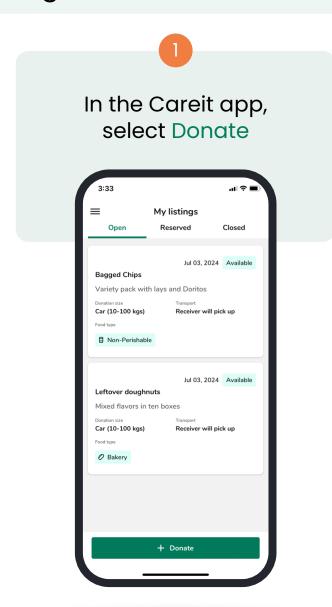
Ensure donations remain at the correct temperature until the donation driver arrives.

This means:

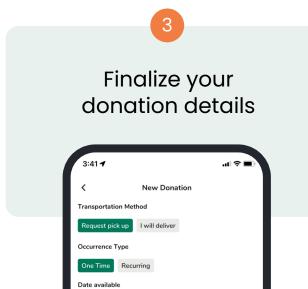
- Refrigerated items at 41°F (5°C) or below.
- Frozen items at 0°F (-18°C) or below.

# Posting a Donation





Fill in the form fields. Use an appetizing title! **New Donation** Name of this donation Add a description Type of Donation ⚠ Dairy & Produce & Meat ☐ Prepared A Beverages ☐ Non-Perishable Non-Food 
 ★ Frozen 
 Compost
 Compo Animal Feed Discard



#### Transportation Method:

Request pick up or offer to Self-deliver if you can

Available end date

09/26/2024

08:15 pm

#### Occurrence Type:

- Available start date

09/26/2024

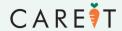
One Time or upgrade for recurring

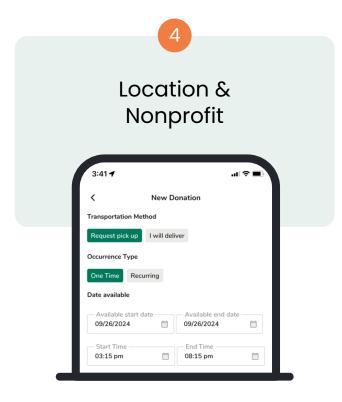
#### Date Available:

Post next day dates or give at least a 5 hour window



# Posting a Donation (continued)



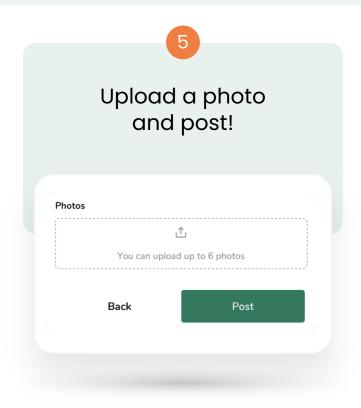


#### Pickup Location:

Your account address is prefilled.

# OPTIONAL - Non-profit Assignment:

**Do not choose a nonprofit** unless they have already agreed to reserve your food donation on Careit.



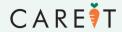
#### Before Posting:

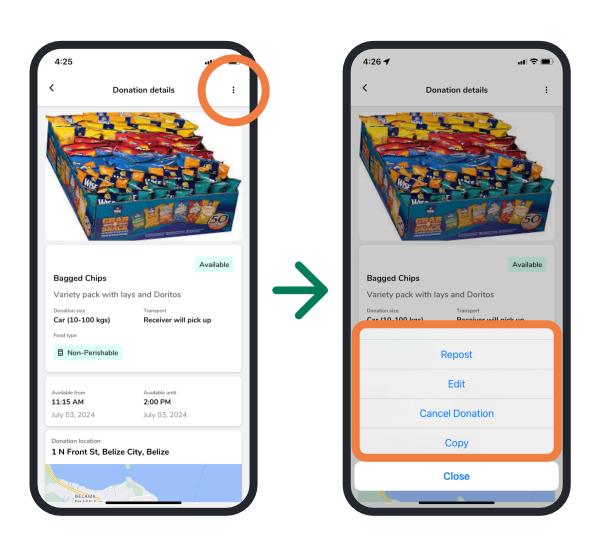
- Please upload a photo of the actual food you are donating.
- Select an image that clearly displays the food itself, rather than just its packaging





# Editing a Donation





#### Repost:

If a nonprofit doesn't respond after reserving your donation, use the Repost option to make it available again.

#### Edit:

You can update your posted donation if you need to change the pickup time or items.

#### **Cancel Donation:**

Selecting Cancel Donation will completely remove your donation from Careit.

#### Copy:

Use the Copy feature if you want to quickly create a new donation using details from a previous one as a template.



# Careit collaborates with local 501(c)(3) Nonprofits such as

- Soup kitchens
- Shelters
- Food pantries
- Elderly housing complexes
- Families in need
- And many more community support initiatives

### Key facts:

- One in ten Americans faces food insecurity
- Nonprofit locations are typically within a 30-mile radius of businesses to ensure food safety during transport











Have a favorite nonprofit?

Tell Careit about them! We're always looking to grow our network and would be thrilled to invite them to join the Careit community.







Donations are reserved according to the specific requirements of recipients.

#### **Quality Matters:**

Treat surplus food as if you were preparing it for your loved ones.



#### Stay Compliant:

Maintain detailed records of all donations, even those not claimed, to accurately track your progress.



As a small nonprofit, Careit really helps me to streamline our process, and easily track food weights and impact to feed more hungry people.

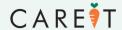
**Michael Longshore** Director, Entouch Betterment Foundation

#### Capacity Awareness:

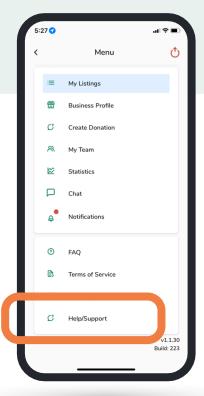
Understand that not every donation will be accepted; nonprofits have varying capacities.

Reach out to Careit for guidance when in doubt.

# Need Help? Contact Us!

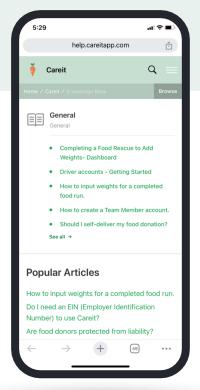


From the side menu select Help/Support.



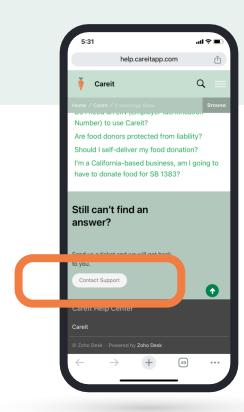
2

Browse general questions & how-to articles



3

Submit a ticket if you can't find the answer you're looking for.



# Food Donation Tips



## Log-in Email:



**Timing:** Post your donation at least five hours before it needs to be picked up, store overnight for a morning pickup window, if possible.

**Listing Details:** Use a descriptive title for your donation; include food type, quality, quantity, and pickup information. **Partner Selection:** Only assign a nonprofit partner if they've previously agreed to take the donation.

**Reposting:** If the partner doesn't show up, use the "Repost" feature to make the donation available again.

**Support:** For additional help, navigate to the Support menu to contact Careit.

#### Password:



Edible Food: Donate all food that is at safe temperatures and not spoiled. Freshness is good but not mandatory.

Expiration Dates: Items with approaching or slightly expired Best-By Dates are still donatable.

**Packaging and Labeling:** Separate, store, and label donations clearly, noting allergens and dates on prepared foods.

Download Careit



Print This Page



#### What to Donate?



# You're Protected



Food donors have been protected since 1996.
The Food Donation Improvement Act and the Bill Emerson Good Samaritan Food Donation Act encourage good-faith donations of food to individuals in need without liability.

https://www.usda.gov/sites/default/files/documents/usda-good-samaritan-faqs.pdf

#### **Food Safety is Key**

- Do not directly mix different types of meats or foods in aluminum trays, quart containers, or plastic bags.
   For instance, rice must be packaged separately from steamed carrots.
- PHF/TCS food must cool to 70°F within 2 hours and then to 41°F within 4 hours.



#### **Produce:**

- Any type of fresh whole fruit or vegetable (packaged or loose)
- Whole (uncut, unpeeled) fruit and vegetables do not require temperature control



#### **Meat & Seafood:**

- Must be USDA approved. Fresh meat and seafood must be maintained at 41°F or below.
   Frozen products at 0°F or below.
- Required packaging: Foods must be in their intact, original packaging.
- Transport in a separate container to avoid cross contamination.



#### **Prepared Foods:**

- Prepared food that has been properly chilled to 41 °F or below or frozen, and has not been previously served may be safely donated.
- Required packaging: Secure, sealed, food grade packaging (e.g. sandwiches wrapped in plastic wrap or foil.)
- Maximum time hot foods can be out of temperature controlled environment is 2 hours.
- Label bulk prepared donations with any allergens and preparation date.
- Keep different meat types in separate containers



#### Dairy & Eggs:

- Commercially packaged milk, cheese, yogurt, ice cream, eggs and egg products.
- Dairy products must be maintained at a temperature of 41°F or below.
- Must be in their intact, original packaging.



#### Frozen Foods:

- Commercially packaged frozen food such as peas, berries, ravioli, waffles, etc.
- Frozen products must be maintained at a temperature of 0 °F or below at all times, including during transportation.
- Must be in their intact, original packaging.



#### **Non Perishables:**

- Commercially canned, boxed, and otherwise packaged foods.
- Dented cans or slightly crushed or damaged boxes are ok. Bulging cans or unsealed bags should not be donated.



#### **Baked Goods:**

- Items from commercial sources that have not been previously served to the public.
- Most bakery items do not require temperature control, unless they are filled with perishable components such as cream or meat.



# Thank You!

Scan QR Code to Download the Careit App

Any questions?
Feel free to reach out!





