# Rescue More Food Waste with Careit.

Streamlined donation management platform allows you to **track**, **report**, and **optimize** your edible food and animal feed donations and rescues- **all in one place**.





# Identifying Edible Food, Animal Feed & Compost:

# New Inventory Food is at peak freshness, and used in daily

# **Edible Food Waste**

Food that will not be used in your restaurant/store but is still safe for human consumption. Review the edible food guidelines for additional information.

NOTE: Have you tried repurposing to lower your waste? Try making a soup stock from veggie scraps, be creative

Gather the edible food waste, add a label that lists the allergens, prepared on date, best-by or expiration date if applicable.

Post on Careit! Make sure to set a pick up window longer than five hours (overnight is even better!) Always properly store donations according to food safety rules.

# Compost

Food is spoiled and no longer safe for human or animal consumption. But, it can be composted and later used to grow more food!

allowing freshness to wane.

restaurant/store operations. If there is inventory that is not going to be utilized,

repurpose or start donating now instead of

# **Animal Feed**

Food is not yet spoiled, but not suitable for humans. It may still be perfectly good for animals! Review the Animal Feed Donation Guide. Post your animal feed on Careit to connect with a farmer! Remember to select "animal feed" when creating your donation.

Careit now connects you to BOTH non-profits and farmers!



MAKE THE

MOST OF

YOUR FOOD

WASTE!

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# with Careit

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# Identifying Edible Food, Animal Feed & Compost:



# **New Inventory**

Food is at peak freshness, and used in daily restaurant/store operations. If there is inventory that is not going to be utilized, repurpose or start donating now instead of allowing freshness to wane.



# **Animal Feed**

Food is not yet spoiled, but not suitable for humans. It may still be perfectly good for animals! Review the Animal Feed Donation Guide. Post your animal feed on Careit to connect with a farmer! Remember to select "animal feed" when creating your donation.







### **Edible Food Waste**

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# Compost

Food is spoiled and no longer safe for human or animal consumption. But, it can be composted and later used to grow more vegetables!

# Donating Animal Feed

List by ingredients of acceptable materials for animal feed rescue and Precautions. The animal owner should always be asked what they will accept.



Do Give All cooked foods (except Forbidden foods below)

**Low Microbial Risk** 



#### **Protein**

All COOKED eggs seafood, and meat (including shellfish)



#### **Starches**

Rice, pasta, potatoes, breads, tapioca (fully cooked)



#### **Veggies**

Broccoli, cabbage, corn, tomatoes, celery, low-Capsaicin peppers



#### **Other**

Weevils, spent beer grain, veggie trimmings, potato peels, ugly wilted

# **Possibly Give**

**Moderate Microbial Risk** 



# Solid Fermented Milk products

Only fed to poultry, and limited doses to pigs, young cattle/ruminants. AVOID giving to rabbits, horses, and carnivores.



# Actively Fermenting grain products

Bread dough, unfinished brewery ferments (will need cooking before giving to animals)

Give But handle separately from the rest

**Low Microbial Risk** 



## Raw Eggshells

Or salmonella and poultry cross contaminations



## RawShrimp/ Clam Shells

Keep bagged and frozen



# Raw Meat Fat trimming

Keep mostly fat with less bones bagged and frozen



# Raw Fish trimmings

(bones/skin) bagged and frozen

**Disclaimer:** Raw meat fat, seafood, and egg shells must be kept separate from other food items.

Forbidden

All PLASTICS: straws, bags, gloves, or utensils! Rubber Bands! Metal/plastic twist ties! Paper towels, strings!

May cause death



**Xylitol!** Any artificial sweeteners! **Chocolate! Grapes! Avocado** (including the seed pit!) All "**GRAVY**"! TOXIC TO DOGS: Onions or Allium family plants including Leeks, garlic, and shallots! Caffeinated plant products: (coffee, tea bags, yerba matte! Macadamia Nuts!) Coconut and Coconut Oil should be alerted to the animal owner

All PLASTICS: straws, bags, gloves, or utensils! Rubber Bands! Metal/plastic twist ties! Paper towels, strings!

https://www.epa.gov/sustainable-management-food/reduce-wasted-food-feeding-animals https://www.aspca.org/pet-care/animal-poison-control/people-foods-avoid-feeding-your-pets https://www.cdfa.ca.gov/is/ffldrs/pdfs/Human\_Food\_Waste\_Byproducts\_Definitions.pdf https://thebackyardpros.com/fruit-trees-and-plants-safe-for-dogs/





# **FOOD DONATION**

#### FOOD SAFETY IS KEY

- Keep food temperature safe
- Only donate edible food
- Damaged or past best-by date food may still be safe to eat. Check with your nonprofit partner for guidelines



#### **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



#### **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



#### **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



# DOWNLOAD





# YOU'RE PROTECTED

The Bill Emerson Food Donation Act establishes Federal protection from civil and criminal liability for persons involved in the donation and distribution of food and grocery products to registered 501c3 organizations.

#### 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





#### 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



#### 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.)



Businesses that use Careit to donate the maximum amount of surplus edible food will automatically comply with state food donation requirements for free.

