

fojust
food



fighting hunger in Douglas County

FOOD DONATION GUIDE 2021

The Good Samaritan Act

In 1996 President Clinton passed The Federal Bill Emerson Good Samaritan Food Donation Act to encourage companies and organizations to donate healthy food that would otherwise go to waste.



This law:

Protects businesses from liability when they donate to a non-profit organization

Protects businesses from civil and criminal liability should the product donated in good faith later cause harm to the recipient

Standardizes donor liability exposure: no need to investigate liability laws in each state

Sets a floor of “gross negligence” or intentional misconduct for persons who donate grocery products.

According to this law, gross negligence is defined as “voluntary and conscious conduct by a person with knowledge (at the time of conduct) that the conduct is likely to be harmful to the health or well-being of another person.”

THREE WAYS TO GIVE FOOD

1 IN-KIND FOOD DONATIONS

Cleaning out your pantry? Snagged some extra groceries this week? Garden over-producing? Those items can be donated at our location at 1000 E. 11th St. Lawrence, KS 66046 Monday-Friday 9AM-3PM (except on National Holidays). All donations are tax deductible, kindly ask for a receipt at the time of donation.

2 FOOD RECOVERY

Does your store, farm or restaurant have food waste? Sign up today to become a food recovery partner to ensure no food goes wasted in Douglas County. We will pick the food up from you in our refrigerated truck!

3 FOOD AND FUND DRIVES

Food and fund drives help raise awareness of hunger in the community. All of the food you donate stays and supports families in Douglas County! This is a perfect option for schools, teams, your work place, etc.

IN-KIND FOOD DONATIONS

Just Food recovers perishable and nonperishable food items from wholesalers, retail and grocery stores, farms, restaurants and food services all over Douglas County. We redistribute the surplus food at our main pantry, as well as over 30 partner agencies in the community. We are committed to maintaining the highest level of food safety.

All donations are tax deductible. Just Food will accept food past its expiration date (refer to our food safety sheet). Except for infant formula, dates are not required by Federal law and are not an indicator of when food is spoiled or inedible.

Manufacturers provide dating to help consumers and retailers decide when food is of best quality. Learn more about food labeling at fda.gov

PACKAGED PERISHABLE FOODS

Storage: Chilled temperature is 40°F or less; frozen is 0°F or less

Packaging: Securely sealed; items packaged separately



BAKED GOODS

Storage: Cool, dry

Packaging: Packed in bags, boxes or bins

FRESH PRODUCE

Storage: Temperature is cool, dry (varies based on product)

Packaging: Packed in bags, boxes or bins. Loose produce is also acceptable.

FROZEN FOODS

Includes dairy, meat, vegetables and bread

Storage: Temperature is 0°F or less

Packaging: Foods must be in their intact, original packaging

DRY GOODS/SHELF STABLE ITEMS

Storage: Temperature is cool, dry

Packaging: Foods must be in their intact, original packaging



Just Food is able to accept food and food products with past expiration, “best by,” and “use by” dates as long as all other requirements above are met.

Donations We CANNOT Accept

Cooked food/meals (food that has been heated/reheated), Food that has previously been served to the public (hot bar items, food from a serving/buffet line, etc.), Foods not prepared in a commercial, regulated, or licensed kitchen, Foods that are open, have a broken seal, or show signs of tampering, Foods that have been held at improper temperatures.

FOOD & FUND DRIVES

As a part of our dedication to providing healthier food to families, Just Food would like to ask you, our Hunger Heroes, to help us achieve this goal. Vulnerable communities and those who live within them often lack access to healthy food or the resources with which to acquire it. These same communities are also disproportionately affected by diet-related chronic diseases such as diabetes, heart disease, cancer and obesity. By providing the healthiest food possible to our neighbors in need, we can help in the fight against two battles that are intrinsically linked: hunger and chronic disease in our community.

When you add funds to your food drive, we can stretch your donation. Every dollar donated can provide 5 meals to Douglas County folks in need.

most needed food items are:

Whole wheat pasta

Brown rice

Whole grain cereal

Whole wheat flour

Whole grain crackers

Plain oatmeal

Shelf stable milk (cow, soy, rice, etc.)

Fruit, dried or canned in light syrup or juice

Low-sodium, or no salt added vegetables

Low-sodium pasta sauce

Natural peanut butter

Dried beans

Dried peas

Dried lentils

Canned tuna - canned in water

Canned salmon - canned in water

Canned chicken - canned in water

Unsalted nuts

100% fruit and/or vegetable juice

Olive oil

Canola oil



*Be aware of food donations that are contained in glass to avoid breaking

FOOD & FUND DRIVES FAQ'S

What supplies does Just Food provide for my drive?

Just Food can provide colorful posters, donation barrels, the Just Food logo for marketing materials, and a personalized fundraising website.

How long should my drive last?

Depending on the size of your organization, 1-2 weeks is optimal. You want to give people enough time to get their donation in, without losing a sense of urgency and excitement.

When should I hold my drive?

Any time! A Food and Fund Drive is a great activity year-round. Our need for food drives is at its highest from February to August.

Which would you prefer be donated: food or money?

Just Food is grateful for any and all donations. Food drives not only provide the food needed for our hungry neighbors but also create a connection between donors and the people they are helping. On the other hand, monetary donations yield more food, as Just Food can buy at deeply reduced rates. For every dollar donated, we are able to provide 5 meals.

Questions? Contact us at outreach@justfoodks.org

FOOD RECOVERY

Each year Just Food rescues thousands of pounds of food from farms, grocery stores and restaurants in our community, to redistribute to families in need. Through our food recovery program, we are able to keep this food in the food system and reduce the amount of food waste in our community.

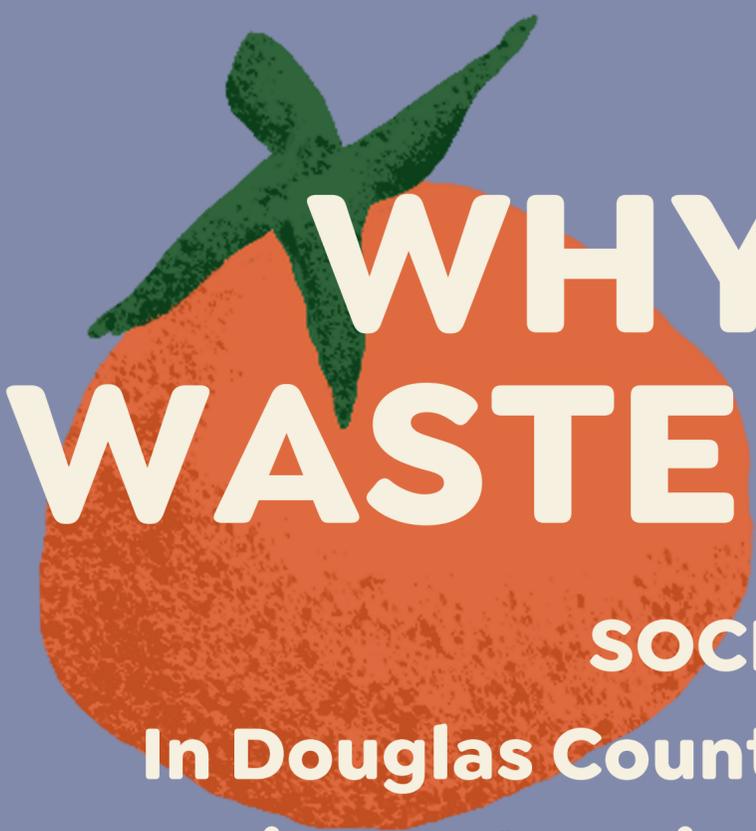
become a weekly food recovery partner!

We can schedule weekly pick-ups provided by Just Food's Food Recovery Team. Just Food will track all donations and provide the necessary documentation for tax deductions for your business.

can't commit to a weekly schedule?

No problem! When you have donation food available for pick-up, just give us a call and we will pick it up as soon as possible, usually within 24 hours. (785) 856-7030 or outreach@justfoodks.org.





WHY FOOD WASTE MATTERS

SOCIAL IMPACT

In Douglas County, 15.9% of households experience food insecurity. It is one of the 10 highest rates in Kansas. Donating excess food helps reduce this burden.

CONSUMERS CARE

Based on a recent survey, over 70% of consumers in Lawrence indicate that food waste is important to them. Joining food waste reduction initiatives shows that you are taking steps to reduce your own food waste in your home, business, or school.

ENVIRONMENTAL IMPACT

It is estimated that in the United States, over 40% of all produced food is wasted. Globally food waste is the third largest contributor to greenhouse gas emissions. Reducing the waste sent to the landfill is environmentally responsible.

JUST FOOD'S FOOD SAFETY GUIDE

food safety fact sheet for donations after printed date

dairy

eggs: 3-4 weeks

milk alternatives: 1 month

whole milk: 5 days

non-fat milk: 7 days

skim milk: 7-10 days

soft cheese: 7 days

hard cheese: 1 month

yogurt: 1-2 weeks

grains

bread: 2-3 days

bagels: 5-7 days

cereal: 6-8 months

white rice: 4-5 years

brown rice: 6-8 months

dry pasta: 1-2 years

tortillas: 1 week

quinoa: 2-3 years

canned goods

canned tuna: 2-5 years

canned beans: 2-5 years

canned fruit: 1-3 years

canned vegetables: 2-5 years

canned tomatoes: 1-3 years

peanut butter: 1-2 years

proteins

deli meat: 2 weeks

frozen ground meat: 3-4 months

frozen beef, pork, poultry: 1 year

frozen seafood: 4-12 months

fresh and cooked meat: 3-4 days

COOKED MEAT TEMPERATURE

beef & pork: 145°F

ground meats: 160°F

poultry: 165°F

fish & shellfish: 145°F