# Falcon Family Fridge Rules:

- Please review our list of accepted / not accepted items.
- Please ensure your hands are clean and sanitized.
- If you notice food that has spoiled or is past its use by date, please throw it out.
- Please place all new donations to the back of the of shelf or fridge so food is used in the order it was received.
- Use the markers provided to write the date of donation on your item.
- Do not donate items you wouldn't personally consume.
- Please take only what you need.
- If you cause a spill, please clean up after yourself.
- If space is limited and you are unable to fit your donation in the refrigerator or the dry storage shelves, wait until there is room. Please do not overfill the pantry or refrigerator this will affect the quality of the food.
- If you notice an issue i.e. cleanliness, temp above 40 degrees, or other equipment issues, please send an email to <a href="mailto:clookner@bentley.edu">clookner@bentley.edu</a>

# Acceptable Items for Donation:

- Fresh produce
- Bottled water and other bottled beverages (No Alcohol)
- Canned goods (soups, vegetables, and canned meats)
- Non-perishable foods (dry pasta, rice, cereal, baking items, etc.)
- Sealed prepared boxed meals
- Packaged food must be sealed
- Eggs
- Milk (dairy and non-dairy)
- Cheese
- Bread & Pastries

### Items that should not be donated:

- Alcohol
- Raw meat or fish
- Raw milk cheeses
- Half-eaten leftovers
- Items not in their original, sealed packaging
- Items with tears, holes, dents, or punctures in the packaging
- Items with leaks, dampness, mold, or water stains
- Cans that have signs of rust, dents, or swollen lids
- Bottles or jars with a popped safety seal, or that have been opened
- Items that are visibly rotten or spoiled
- Items with abnormal color or unpleasant odors
- Items without or that passed the manufacturer's "Use by Date" or "Expiration Date"
- Items that are home canned or prepared by an unlicensed source

"Take what you need, leave what you can"

# During extreme weather:

## • If temps drop below freezing:

- During sub-zero temperatures, donations should be limited to foods that are not damaged by freezing.
- Cans and other liquid containers may swell when frozen and compromised the product seal, thus compromising food safety.

#### Acceptable Donations during freezing temperatures:

- Non-perishable foods (that do not need to be stored in the fridge/freezer)
- Foods stored in original, sealed containers with labels and in good condition.

#### Do Not Donate These Items during freezing temperatures:

- Perishable food items requiring fridge or freezer storage
- Food without labels or in damaged packages (dented or bulging cans, torn packaging, cracked jars)

### • In times of extreme heat:

- During very hot temperatures, donations should be limited to foods that are not damaged by excessive heat.
- Cans and other liquid containers may swell and/or explode if conditions are extremely hot, thus compromising food safety.
- Fridge/freezer items are acceptable (and encouraged!) during hot weather