

FOOD DONATION GUIDELINES

Thank you for giving to UGM!

Food service partnerships make it possible for the Union Gospel Mission to serve more than 600 meals a day at our four shelters.

For the health and safety of our guests, UGM is committed to following regulations and guidelines enacted by the authorities for food handling, including what types of donations we may serve. We appreciate our generous donors' understanding of the limitations on what we can accept.

If you aren't sure about your donation, we'll talk it through with you! Just call before bringing it in.

In Spokane, call the Warehouse Manager at 509.532.3851.

In Coeur d'Alene, call the Warehouse Supervisor at 208.665.4673.

Food donations accepted Monday through Friday, 8 a.m. to 4 p.m.

Here are some foods we welcome:



- Fresh produce from grocery stores, distributors, farmers markets, home and community gardens.
- Dry goods and canned or bottled foods with packaging in good condition. Items may be beyond the manufacturer's "best by" or "sell by" dates, but not beyond the "use by" date.
- Prepared foods from commercial-type kitchens such as restaurants, grocery stores, and bakeries. All foods must have been properly handled and refrigerated.
- Livestock butchered, wrapped, and labeled by the health department and a WSDA-approved butcher.

Here are some items we cannot serve to guests and thus cannot accept:



- Any foods prepared, processed, or canned in home kitchens (except unrefrigerated baked goods such as breads and cookies).
- Prepared food from events and gatherings.
- Foods that have previously been served to individuals.
- Previously opened items.
- Foods that have been improperly stored, refrigerated, or handled.
- Foods that may have been exposed to contamination because of damaged packaging.
- Unpasteurized milk.
- Game, due to WSDA code.

We cannot accept food donations unless donors can provide all of this information:



- Where the food came from
- How the food was kept uncontaminated during storage, preparation and transportation
- How, where, and when the food was prepared
- How the food was kept hot or cold and how long it had been in the "danger zone" of 41 to 140 degrees Fahrenheit

More information is available on the Washington Department of Health website.

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