

Serious Defects: Discard	
FDA and FA standard:	AFDO standard:
Cans with bulged ends. <b>Exception:</b> Carbonated beverages and dry foods, such as ground coffee and powdered beverage mixes.	Cans with bulged lids due to severe dents/buckles. <b>Exception:</b> Dry goods such as ground coffee and powdered-beverage mixes, provided that the container is intact.
Cans with holes or any visible evidence of product leakage (stained labels may indicate product leakage).	N/A
Pull-top containers with obvious fractures or dents on the lid score lines or in the rivet area.	N/A
Cans that are rusted with any pits that show a danger of imminent perforation.	N/A
Cans crushed to the point where they cannot be stacked. <b>Exception:</b> Carbonated beverages, ground coffee and powdered beverage mixes, and acid food products.	Cans crushed to the point where they cannot be stacked or opened with manual can openers. <b>Exception:</b> Ground coffee, powdered beverage mixes, provided that the container is intact.
Cans dented severely at the juncture of the side seam and the end seam.	Cans dented moderately or severely at the juncture of the side seam and the end seam.
Cans that are cut or fractured through the metal on the end seam.	N/A
Cans severely dented on the double seam or score.	Cans severely dented on <b>any</b> seam or score.
Cans whose ends can be flipped back and forth by pressing on them (flippers), and cans whose end can be depressed, yet spring back (springers). <b>Exception:</b> Carbonated beverages, dry foods (ground coffee, powdered beverage mixes, acid food products).	Cans whose ends can be flipped back and forth by pressing on them (flippers), and cans whose end can be depressed, yet spring back (springers). <b>Exception:</b> Dry foods such as ground coffee and powdered beverage mixes.
Cans with deep body dents (not affecting closure or score) where there is evidence of a fracture.	Cans with deep body dents where can may be fractured.
Cans with improperly formed seams or with seam defects (e.g., vees, droops)	N/A

Aesthetic Defects: Safe to distribute as salvaged food	
<b>FDA and FA standard:</b>	<b>AFDO standard:</b>
Cans with moderate flat rim dents on the double seam not involving the juncture of the side seam and the end seam.	Cans with moderate flat rim dents on the double seam (top seam) as long as the juncture with the side seam is not involved.)
Moderate body dents which may slightly reduce the height of the can, but not severe enough to distort the can or make it unstackable.	N/A
Rust that will wipe off. The Model Food Salvage Code requires that, "Any can showing surface rust shall have labels removed so that the sides may be examined and the outer surface cleaned by buffing with a cloth, a protective coating (or mineral oil) applied where necessary, and taped back on or relabeled."	
Slight to moderate dents on or near the double seam, or slight dents involving the side seam juncture.	
Slight to moderate paneling (flattened) on sides.	
Flat rim dents on the double seam such that they do not alter the contour of the container.	
Label Defects: Salvage or discard as appropriate	
The FDA requires that a label must be legible and must include the description of product, ingredients, net weight, and distributor.	
<b>If ...</b>	<b>Then ...</b>
<ul style="list-style-type: none"> <li>• The label is torn, but the FDA requirement (description of product, ingredients, net weight, and distributor) is readable.                             <ul style="list-style-type: none"> <li>○ The absence of Nutrition Labeling shall not be considered cause for disposal. Affiliates are exempt from this regulation.</li> </ul> </li> <li>• Loose label can be secured to the can.</li> <li>• A new label can be attached to the can.</li> </ul>	Salvage.
<ul style="list-style-type: none"> <li>• Missing a label from a retail stores or reclamation program.</li> <li>• Label cannot be read due to stain(s) and/or tear (s).</li> </ul>	Discard.


Other canned products: Discard ...		
<ul style="list-style-type: none"> <li>• Home canned items. These will not have code numbers stamped on the can.</li> <li>• Cans that have signs of dirt or contamination under their opening devices. These are susceptible to inadvertent, slight openings at the score line and cannot be cleaned adequately. Examples of such cans are:                             <ul style="list-style-type: none"> <li>○ Pop-top</li> <li>○ Tape-top</li> <li>○ Pull-top</li> <li>○ Key-top</li> </ul> </li> <li>• Aerosol cans that are missing the outer top and a replacement lid that cannot be utilize (can be easily activated and contaminate other products.)</li> <li>• Appear to be made of metal but in reality are composed of foil laminated to cardboard or plastic.</li> <li>• Cardboard cans. Cardboard cans are permeable (see Evaluation for Signs of Cross Contamination 4.5.2).</li> <li>• Plastic cans that appear to have split sides or seams or seals. Plastic cans are usually rigid and more susceptible to permanent damage than metal cans.</li> </ul>		
Glass Containers: Discard ...		
<ul style="list-style-type: none"> <li>• Any home canned products</li> <li>• Any obviously defective glass containers: chipped, cracked or have tops missing.</li> <li>• Any jar that shows signs of leakage.</li> <li>• Any jar that shows any sign of dirt, mold, etc. under the lid.</li> <li>• Any jar whose top is not tight (finger-loose or a seal is missing). <b>Exception:</b> Some products, such as coffee, have inner seals. If cap is loose, examine the inner seal for breakage, damage, or discoloration. If none is found, these products may be distributed.</li> <li>• Any jar whose cap is bulging, swollen, rusted, dented, or crooked.</li> <li>• Any jar whose button in the center of the top is raised.</li> <li>• Any glass jar which, when held to the light, indicates the presence of foreign objects, mold, discoloration, or unusual product separation.                             <ul style="list-style-type: none"> <li>○ Mold in fruit juice often appears as clumps or stringy, rope-like growths.</li> </ul> <b>Exception:</b> Some products, such as salad dressings, contain oil that may cause normal product separation.                         </li> </ul>		
Dry Food Product Container: Discard as appropriate		
<ul style="list-style-type: none"> <li>• Check products in a <i>single</i> container for rips, punctures, tears, split seams, etc. and discard <i>any product that has been exposed shall be discarded, including:</i> <ul style="list-style-type: none"> <li>○ Products received by an affiliate from a retail or reclamation center may have been sitting around exposed to air, contamination, or infestation for several weeks or even months. Washing or boiling will not necessarily destroy the chemicals, solvents or bacteria that may be present.</li> <li>○ Packages of items such as rice, beans, flour, pasta or any other products that have, at any time, been torn or cut open shall not be taped closed again, or, if already taped, approved for distribution.</li> </ul> <b>Exception:</b> If the evaluators tear or cut the package, in which case they may tape and distribute the product.                             </li> <li>• Products in a container with an inner seal or inner containers</li> </ul>		
If inner seal/ container ...	Then ...	
Is broken	Discard.	
Is not broken	Product may be safe to redistribute. Tape outer container to prevent further damage.	
	If outer container ...	Then ...
	Is too badly damaged	Remove contents and place label and inner container in a food grade plastic bag.
Shows evidence of cross contamination	The entire package and product shall be discarded regardless of the condition of the inner container. <b>Rare exception:</b> If inner container is impermeable, sanitizing may be required.	



<b>Paper Goods and Food Service Items: Examine</b>
Generally, paper products may be redistributed. However, rules on contamination and infestation apply to them as well as food. A broken container may have allowed dirt to infiltrate the product or provided harborage. <i>Examine carefully.</i> Tape all breaks and store away from food products.
<b>Cleaning Supplies: Salvage or discard</b>
Soaps and other cleaning supplies are highly desired by affiliates. They often arrive as salvage, the victims of a stock person's errant razor. Cleaning products are primary sources of cross-contamination due to their toxic, abrasive, or liquid nature. <b>Salvage:</b> Torn containers of dry or powdered soap. (They may be taped.) <b>Discard:</b> Containers of liquid soaps and other cleaning supplies that are leaking or broken.
<b>Personal Care and other Non-Food Items: Discard when appropriate</b>
Great care shall be taken in evaluating these items. Discard: <ul style="list-style-type: none"> <li>• Certain items, such as diapers, feminine hygiene products, toothpaste, and mouthwash, whose containers are torn or broken.</li> <li>• Aerosol cans or other containers that are pump-operated or pressurized, and are missing the outer cap.</li> </ul>
<b>Personal Care and other Non-Food Items: Discard when appropriate</b>
Great care shall be taken in evaluating these items. Certain items, such as diapers, feminine hygiene products, toothpaste, and mouthwash, whose containers are torn or broken, shall be automatically discarded. Aerosol cans or other containers that are pump-operated or pressurized, and are missing the outer cap, should be discarded.
<b>Over the Counter Drugs: Comply with requirements</b>
The Affiliate must determine and comply with any state or local restrictions or licensing requirements for the distribution of over the counter drugs. The product must: <ul style="list-style-type: none"> <li>• Be within code.</li> <li>• Have <i>all</i> label information intact and readable. This includes not just description of product, ingredients, net weight, and distributor, but also the data regarding dosage, antidotes, etc.</li> <li>• Have tamper-resistant packaging intact.</li> <li>• Over-the-counter medication must be segregated and stored securely prior to distribution. The product must receive a final quality control check at the time of distribution to verify that it still meets the requirements above, particularly the code date requirement.</li> </ul>

## 5. Product Consumption Requirements

There are cut and dried guidelines for the consumption of dated product. Manufacturers set up their own quality guidelines for each item they produce and the guidelines can change as ingredients change. The guidelines listed here are general consumption guidelines that are conservative in nature and represent the best practices within the hunger relief field. If at any time an agency or a recipient feels that a donated product is unsafe the product should be destroyed.

 If in doubt, throw it out.

Meat (all meat must be frozen on or before the expiration date)			
Product:	Requirement and expiration/code dates:	Unacceptable condition:	
<ul style="list-style-type: none"> <li>Fresh or frozen meats.</li> <li>Processed, packaged meats (fully cooked lunch meats, hotdogs, cheeses packaged by manufacturer.</li> </ul>	<p>Must be frozen at 0 degrees F or below on or before the expiration date:</p> <p>If meat is <b>frozen</b> on or before its expiration date, you can consume up to 1 year past its expiration date. Do not defrost and refreeze product.</p>	<ul style="list-style-type: none"> <li>Defrosted product</li> <li>Severe freezer burn</li> <li>Discolored product</li> <li>Unfrozen past expiration date</li> <li>Damaged or compromised packaging.</li> </ul>	
Processed fully cooked meats.	If meat is frozen on or before its expiration date, you can consume up to one year past its expiration. Defrosting and refreezing product is strictly prohibited.		
Dairy			
<ul style="list-style-type: none"> <li>Milk</li> <li>Yogurt</li> <li>Sour Cream</li> <li>Cottage Cheese</li> <li>Eggs</li> </ul>	Chill below 41 degrees °F.	<ul style="list-style-type: none"> <li>Damaged or compromised packaging</li> <li>Off odor</li> <li>Off discoloration</li> </ul>	
	<b>Type:</b>		<b>Can consume ...</b>
	Half and Half		3 days past expiration
	Whipping cream		
	Egg nog		5 days past expiration
	Whole milk		
	2% milk		6 days past expiration
	1% milk		7 days past expiration
	Skim milk		10 days past expiration
	Yogurt, sour cream, cottage cheese		14 days past expiration
	Cheese		<ul style="list-style-type: none"> <li>Open items</li> <li>Compromised packaging</li> </ul>
	Egg	<ul style="list-style-type: none"> <li>In shell: 21 days</li> <li>Hard cooked: 7 days</li> <li>Pasteurized: 10 days</li> <li>Substitute: 10 days</li> </ul>	<ul style="list-style-type: none"> <li>Damaged or compromised packaging</li> <li>Off odor, taste</li> <li>Discoloration.</li> </ul>

Alternative Dairy and Meat Overview			
Product:	Requirement:	Unacceptable condition:	
Soy yogurt and milk	Must be refrigerated below 41 degrees °F.		<ul style="list-style-type: none"> <li>• Damaged or compromised packaging</li> <li>• Off odor</li> <li>• Discoloration.</li> </ul>
	<b>Soy ...</b>	<b>Can consume ...</b>	
	Milk	7 days past expiration	
	Yogurt	14 days past expiration	
Meat substitutes such as, Tofu, Tempeh and Seitan	Must be frozen at 0 degrees °F or below on or before the expiration date. All other meat substitutes must be refrigerated below 41 degrees °F.		<ul style="list-style-type: none"> <li>• Damaged or compromised packaging</li> <li>• Un-frozen past expiration date</li> <li>• Swollen or bulging container</li> </ul>
	<b>If meat is ...</b>	<b>Consume up to ...</b>	
	Refrigerated	Expiration date.	
	Frozen on or before expiration date	1 year past expiration	
Non-Dairy Beverages such as rice milk, soy milk, oat milk	If stored properly, non-dairy products can be consumed up to 6 months past its expiration date. Stored in cool, dry and clean area.	<ul style="list-style-type: none"> <li>• Damaged or compromised packaging</li> <li>• Off odor</li> <li>• Discoloration</li> <li>• Swollen or bulging container.</li> </ul>	
Bakery			
Bread	<p>To ensure safe consumption, all bakery items should be consumed fresh or up to 1 day past its expiration. Stored in a cool, dry and clean area.</p> <ul style="list-style-type: none"> <li>• Package bread into banana boxes.</li> <li>• Separate bread packages from other foods/products.</li> </ul>	<ul style="list-style-type: none"> <li>• Dried out or stale products</li> <li>• Molded products</li> <li>• Hard bread items, such as old baguettes.</li> </ul>	
Pastries	Store in a cool, dry and clean area. Packaged bread should be stored into banana boxes.	<ul style="list-style-type: none"> <li>• Dried out or stale products.</li> <li>• Molded products.</li> </ul>	
Non-Shelf Stable Bakery	Non-shelf stables such as cream pies must be kept below 41 degrees °F.	<ul style="list-style-type: none"> <li>• Product left out of refrigeration</li> <li>• Items in open containers.</li> </ul>	

Dry and Canned Good Consumption																		
Product:	Requirement:		Unacceptable condition:															
<ul style="list-style-type: none"> <li>• Cereal</li> <li>• Crackers</li> <li>• Dried Beans</li> <li>• Pasta</li> <li>• Pre-Packaged Foods (non-perishable)</li> <li>• Mayonnaise</li> <li>• Refrigerated Dressing</li> <li>• Shelf Stable Jarred Foods</li> </ul>	<table border="1"> <thead> <tr> <th>Product:</th> <th>Requirement:</th> </tr> </thead> <tbody> <tr> <td>Cereal</td> <td>                     Must contain a label with the following information:                     <ul style="list-style-type: none"> <li>• Description of item</li> <li>• Ingredients</li> <li>• Net weight</li> <li>• Distributor</li> </ul> </td> </tr> <tr> <td>Crackers</td> <td>                     All product must be labeled and contain the following information:                     <ul style="list-style-type: none"> <li>• Description of item</li> <li>• Ingredients</li> <li>• Net weight</li> <li>• Distributor</li> </ul> </td> </tr> <tr> <td>Dried beans</td> <td>                     Must be stored in a well ventilated and climate controlled area.                      Can be consumed up to 3 years past its expiration date.                      All product must be labeled and contain the following information:                     <ul style="list-style-type: none"> <li>• Description of item</li> <li>• Ingredients</li> <li>• Net weight</li> <li>• Distributor</li> </ul> </td> </tr> <tr> <td>Pasta</td> <td></td> </tr> <tr> <td>Mayonnaise (shelf-stable)</td> <td>                     Product should be stored in a well ventilated and climate controlled area. Discard if discolored or has an off odor                       Shelf -stable mayonnaise can be stored up to 3 years past expiration date.                 </td> </tr> <tr> <td>Refrigerated dressing/ mayonnaise</td> <td>                     Store in a well ventilated and climate controlled area. Discard product if discolored or has an off odor. If stored correctly, Refrigerated Dressing and Mayonnaise can be stored up to 3 months past expiration date                 </td> </tr> <tr> <td>Shelf-stable jarred foods</td> <td>                     Store in a cool, dry, clean area. Labels on original jars and/or cases should be fully intact. Labels must include:                     <ul style="list-style-type: none"> <li>• Description of item</li> <li>• Ingredients</li> <li>• Net weight</li> <li>• Distributor</li> </ul> </td> </tr> </tbody> </table>	Product:	Requirement:	Cereal	Must contain a label with the following information: <ul style="list-style-type: none"> <li>• Description of item</li> <li>• Ingredients</li> <li>• Net weight</li> <li>• Distributor</li> </ul>	Crackers	All product must be labeled and contain the following information: <ul style="list-style-type: none"> <li>• Description of item</li> <li>• Ingredients</li> <li>• Net weight</li> <li>• Distributor</li> </ul>	Dried beans	Must be stored in a well ventilated and climate controlled area. Can be consumed up to 3 years past its expiration date. All product must be labeled and contain the following information: <ul style="list-style-type: none"> <li>• Description of item</li> <li>• Ingredients</li> <li>• Net weight</li> <li>• Distributor</li> </ul>	Pasta		Mayonnaise (shelf-stable)	Product should be stored in a well ventilated and climate controlled area. Discard if discolored or has an off odor  Shelf -stable mayonnaise can be stored up to 3 years past expiration date.	Refrigerated dressing/ mayonnaise	Store in a well ventilated and climate controlled area. Discard product if discolored or has an off odor. If stored correctly, Refrigerated Dressing and Mayonnaise can be stored up to 3 months past expiration date	Shelf-stable jarred foods	Store in a cool, dry, clean area. Labels on original jars and/or cases should be fully intact. Labels must include: <ul style="list-style-type: none"> <li>• Description of item</li> <li>• Ingredients</li> <li>• Net weight</li> <li>• Distributor</li> </ul>	<ul style="list-style-type: none"> <li>• Insects</li> <li>• Mold</li> <li>• Stale product</li> <li>• Damaged or compromised packaging.</li> <li>• Not packaged in food grade packaging.</li> </ul> <p><b>For pasta:</b> pasta not packaged in food grade packaging.</p> <ul style="list-style-type: none"> <li>• Leaking jars</li> <li>• Open</li> <li>• Broken seal</li> <li>• Discolored</li> <li>• Off odor</li> </ul> <ul style="list-style-type: none"> <li>• Opened, punctured, or bulging jar top.</li> <li>• Broken seal (button indicator identifies break in seal).</li> <li>• Visible signs of leakage or spoilage.</li> <li>• Broken or chipped glass.</li> </ul>
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