

Produce Donation Checklist



Using this checklist will help you minimize the risk of produce contamination and promote safe, high quality produce for those in need



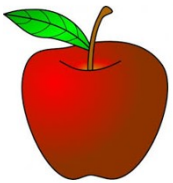
Everyone working in the garden is trained and understands good gardening practices



Delivery to the pantry is scheduled



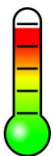
Harvest date is recorded



Produce for donation is fresh, not damaged or decaying



Produce for delivery is packed separately in clean food grade containers or one-use food-grade plastic bags



Produce for delivery is stored at adequate temperature prior to delivery



Produce is transported in clean vehicle at adequate temperature, in a cooler if required



The **Safe Produce for Food Pantries** project is a collaboration between the University of Wisconsin-Madison, The Ohio State University, and Michigan State University-Extension. Artwork ©2018

