



## Aloha Harvest Food Donation Guidelines

### **Temperature**

Keep cold foods at 41 F or below. To cool down hot foods, the food must be cooled from 135 F to 70 F within 2 hours, and then further cooled to 41 F within the next 4 hours. Complete cooling time must not exceed 6 hours.

### **Packing the food**

All prepared foods must be packaged in disposable containers such as aluminum pans, plastic bags, cake boxes, etc., and ready for pick up. Loose, nonperishable items such as canned goods or boxes of crackers and cereal should be placed in a box or bag. All non-prepared foods must be in original packaging or boxes.

### **Storing the food at your place of business**

Food must be stored at least 6 inches off the floor in walk-in refrigerators. Store-cooked and ready-to-eat foods should be stored ABOVE any raw meats, poultry, shell eggs and seafood. Cover food in storage to protect from contamination. Prepared foods should be labeled and dated.

### **Minimum food donation for pickup**

We can pick up your food donation if you have a minimum of 10 pounds of food. If you have under 10 pounds and it's a nonperishable donation, you are welcome to drop it off at our office in Kaimuki. Please call 808-537-6945 in advance.