

GUIDELINES FOR FOOD DONORS

Feeding Hong Kong provides a link between food donors and welfare organisations helping people in need.

We encourage food manufacturers, growers, processors, distributors, retailers and licensed food establishments to donate surplus foods that are still safe to eat but have lost their commercial value or no longer meet their requirements.

Reasons for donation may include short shelf life, approaching sell-by date, labeling error, discontinued brand, surplus inventory, minor recipe variation or damaged external packing.

To ensure food being distributed is safe and suitable for distribution, we recommend food donors to use the following guidelines as a reference to evaluate if the food is suitable for donation.

Foods we accept

1. Non-perishable food

- Canned foods
- Dry foods (e.g. rice, pasta, flour, cereal, nuts, crackers, etc.)
- Condiments (e.g. oil, sugar, salt, ketchup, mustard, relish, jam, etc.)
- Dehydrated food (e.g. mushrooms, apricots, grapes, etc.)
- Non-refrigerated beverages (e.g. UHT milk, carbonated soft drinks, etc.)

2. Ready-to-eat food (i.e. surplus food from licensed food establishments that does not require reheating)

- Baked goods (e.g. bread, cookies, muffins, etc.)
- Sandwiches
- Salads

3. Fresh fruit and vegetables

- Unpeeled whole fruits and vegetables
- Fresh fruit and vegetable juices

4. Dairy products

- Milk, yogurt, cream, butter, cheese, etc.

5. Refrigerated and frozen food (requires cooking or reheating)

- Meat
- Fish
- Vegetables
- Eggs
- Ready meals
- Baked goods

- Desserts

Foods we can't accept

1. General

- Foods donated as a result of flood, fire, smoke damage etc.
- Foods that have passed their "Use By" or expiry date
- Foods exposed by damaged or opened packaging
- Foods that are removed from their original packing and repacked into other packaging

2. Canned food

- Food in mouldy, bulging, leaking, rusted or severely dented cans
- Cans with improperly formed or defective seams
- Cans with illegible or missing labels (unless there is reliable assurance as to the contents of the cans)
- Home-canned food

3. Ready-to-eat food

- Leftover food from a patron's table
- Home-prepared food
- Food (except baked goods) that have been held at unsafe temperatures (i.e. "danger zone" – between 4°C and 60°C) for more than 2 hours

Remarks

1. Best Before Dates

Feeding Hong Kong acknowledges that the "Best Before" date is not a food safety date. As such, we endeavor to provide a solution that allows food donors to donate high quality food items that are close to or past their "Best Before" but still safe and fit for consumption. For items that have past their "Best Before", the food donor must provide the known "Use By" or expiry date at which the food items cease to be safe for human consumption.

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