



All food that you provide to your clients must be labeled properly.

This is due primarily to: a) food allergies, b) personal and cultural dietary choices, and c) product recalls.

If you are a prepared meal site, you must have the full product information available and can provide it to your client, if requested.

If you are a pantry, the information must be attached to the food package.

PREPARED FOODS

(received directly from restaurants, bakeries, etc.)

must be labeled

with the following information:

1. The name and location of donor
2. The name of the product
3. The date of the donation.
4. The ingredients list*

*If you do not have the ingredients list from the donor, and cannot get it, you may attach the following Allergen Disclaimer Statement:

WARNING! *This container holds rescued food! This food may contain, have come into contact with, or have been produced in a facility which also produces milk, eggs, peanuts, tree nuts (walnuts, almonds, pecans, hazelnuts/filberts, pistachios, cashews, coconuts, pine nuts, macadamia nuts, and/or Brazil nuts), fish, shellfish (crab, crawfish, lobster, shrimp, mussels, and/or oysters), wheat, soybeans, and/or sesame seeds.*



PACKAGED FOODS

must be in the original packaging.

Do not accept food without labels.

Secure partially attached labels with tape.

If you are distributing individual packages from within a larger package, the individual packages must be labeled. If they do not come that way, copy the outside of the main package and attach a label to the individual package.

That label must have:

1. The name of the product
2. The name and place of business of the manufacturer or distributor
3. The net quantity (weight) of the contents
4. The ingredients list

