

How do I donate prepared foods?

Many charitable organizations accept prepared foods (that have not yet been served) from businesses such as restaurants, caterers, banquets and conferences. Precautions to take include:

- Leftover/served foods such as buffet items should not be donated.
- Food left out at room temperature for more than two hours, including transportation time, should not be donated.
- Business should be able to confirm that potentially hazardous foods (see above) were stored below 4°C or above 60°C at their location.
- Food should be transported in clean, covered food-grade containers.
- All foods being donated should be labelled identifying the food, date of preparation, temperature controls (if required) and preparation location.

Where can I donate?

Locations to donate in Saskatoon, are listed on the other side. The information includes donation times, most wanted items, special requirements and contact information. Please contact the organization before making a donation.



Donating Food in Saskatoon



Why donate?

Through food rescue, we can reduce the amount of edible food that is going into the landfill while benefitting charitable organizations and the people they serve.

The annual cost of food waste in Canada exceeds \$100 billion. Food waste does not occur in isolation as it requires resources such as water, land, labour, energy and transportation that contributes to greenhouse gas emissions. At the same time, each year in Canada 4 million individuals, including over 1 million children, experience some level of food insecurity. Food insecurity can range from concerns about running out of food, to not being able to afford a healthy, balanced diet, to missing meals and in extreme cases, not eating for an entire day due to lack of food and money.

What about liability?

The law protects people donating food from liabilities:

"A person, the director, agent, employee or volunteer of a corporation that donates food or distributes donated food is not liable for damages resulting in injuries or death caused by the consumption of the food unless the food was adulterated, rotten or unfit for human consumption or the individual did not act in good faith (reckless disregard for safety or intention to cause harm)."

The Donation of Food Act, 1995. Retrieved from <http://www.qp.gov.sk.ca/documents/English/Statutes/Statutes/D32-01.pdf>

What can I donate?

- Non-perishable foods in their original unopened packages from commercial food processors or retail stores including canned products, jarred baby foods and dry goods (ex. pasta, flour and sugar). Avoid donating damaged cans (ex. leaking, rusted, bulging, dented along the rims or side seams).
- Low hazard perishable foods such as most raw fruits and vegetables, as long as they are whole and unprocessed (ex. not peeled, sliced, chopped or cut).
- Potentially hazardous foods (ex. dairy, egg, meat, poultry and seafood products) can be donated, although these require more stringent handling to prevent temperature abuse.

Locations to donate food in Saskatoon

Please contact the organization before making any donations.

Name of Organization	Contact & Donation Information	Most Wanted Food Items	Take Prepared Foods?	Special Requirements
Saskatoon Food Bank and Learning Centre	202 Ave. C South Tel: (306) 664-6565 www.saskatoonfoodbank.org Food donations can be taken to most grocery stores or directly to the SFBLC. Hours: 8:00am-12:00pm, 12:30pm – 4:00pm, Mon-Fri *Picks up Mon - Fri	- Nutritious non-perishable food items - Fresh, frozen, & canned fruits & vegetables, meat and dairy products, whole grain products -Unopened groceries (ex. rice, sugar, coffee, etc.) - Infant formula	Yes, accepts prepared foods for volunteers, if it was dropped off without prior notice. However, the SFBLC will try to direct the donor to the Friendship Inn or the Light-house.	No glass containers, no opened food items
Saskatoon Friendship Inn	619 20th St. West Tel: (306) 242-5122 www.friendshipinn.ca Donations can be dropped off at the southwest door in the parking lot. Hours: 7:00 am – 2:30 pm, daily. *Picks up Sat & Sun	- Nutritious non-perishable food items - Fresh, frozen, & canned fruits & vegetables, meat and dairy products, whole grain products -Unopened groceries	Yes, accepts food prepared in commercial kitchens.	Accepts almost all foods.
The Lighthouse Supported Living	304 2nd Ave. South. Tel: (306) 653-0538 www.lighthouseasaskatoon.org Accepts food donations 24 hours, 7 days/ week	- Nutritious non-perishable food items - Fresh, frozen, & canned fruits & vegetables, meat and dairy products, whole grain products -Snacks -Soup ingredients	Yes, accepts food prepared in commercial kitchens.	No special requirements.
EGADZ	485-1st Avenue North Tel: (306) 931-6644 www.egadz.ca Accepts donations, 8:00am – 5:00pm, Mon – Fri.	- Nutritious non-perishable food items - Fresh, frozen, & canned fruits & vegetables, meat and dairy products, whole grain products	Yes, accepts food prepared in commercial kitchens.	No special requirements.
Saskatoon Salvation Army	339 Avenue C South. Tel: (306) 242.6833 www.salvationarmysaskatoon.org Accepts food donations, 8:00am – 4:00pm, Mon - Fri	-Nutritious, non – perishable items, food items in good quality and condition	Yes, accepts food prepared in commercial kitchens.	Will not accept homemade items.
Saskatoon and District Labour Council's (SDLC) Summer Snack Program	110 B - 2103 Airport Dr. Tel: (306) 384-0303 Drop off at WP Bates School (2515 18 th West) from 10:00am – 11:30am, June – Sept.	- Fruit & vegetables - Whole wheat bread - Milk, chocolate milk -100% fruit juice -Yogurt -Pea butter, jam, honey, cheese whiz	Does not accept foods prepared in commercial kitchens.	No peanuts or nut products.
SWITCH	1528 20th Street West. Tel: (306) 956-2518 www.switchclinic.ca June, July, August: Wed: 5:30 – 8:00pm. Sept. - May Mon: 5:00 – 9:00pm, Wed: 5:00 – 9:00pm, Sat: 12:00 – 4:00pm.	- Nutritious non-perishable food items - Fresh, frozen, & canned fruits & vegetables, meat and dairy products, whole grain products -Unopened groceries -Non-food items (ex. plastic utensils, containers, etc.)	Does not accept foods prepared in commercial kitchens.	Accepts fresh produce on a case to case basis.