

# INFORMATION FOR FOOD DONORS

**PETE'S GARDEN** is a food recovery organization dedicated to reducing food waste in Kansas City and providing free, healthy, take-home meals to local families. We recover wholesome prepared foods, portion and package into family-size servings, and distribute through local social service organizations.

## Requirements for donated food

- ❖ Food *must* be prepared in a health-department inspected kitchen facility.
- ❖ Food *must* be handled and stored in accordance with safe time-temperature standards.
- ❖ Food *must* be deemed by donating business to be healthy, wholesale, and safe-to-eat.
- ❖ Food from self-serve buffets can be donated only when buffet has been monitored by wait staff.

### These foods can be donated:

- ❖ Any prepared entrees or side dishes that will retain flavor and quality upon reheating
- ❖ Fresh produce, sandwiches, prepared pasta salads

### These foods can sometimes be donated.

#### Inquire with Pete's Garden staff:

- ❖ Leafy salads, cut fruit
- ❖ Expired or near-expiration packaged items
- ❖ Near-expiration dairy and eggs
- ❖ Bread, sweets, and desserts

## Acceptable containers for storing donated food

- ❖ Disposable food safe storage bags
- ❖ Disposable aluminum pans
- ❖ Reusable containers that are washed and returned to food donor

Pete's Garden will work with donor to determine best option

## Pick-up/delivery of donated food

- ❖ Pete's Garden will work with donors to determine appropriate pick-up schedules, given frequency and quantity of food donations.
- ❖ To maintain quality, unless food is frozen, food must be picked up within 3 days of being prepared.
- ❖ Frozen food must be picked up within 2 weeks of being prepared.
  - ❖ Donor may freeze food if flavor and quality can be maintained upon thawing.
  - ❖ Foods that should not be frozen: fruit, high water content vegetables.
- ❖ Donated food must be labeled or marked to indicate:
  - ❖ What it is (i.e.: vegetable lasagna, turkey chili, roast sweet potatoes)
  - ❖ When it was prepared
  - ❖ If frozen, when it was frozen



WE MAKE FOOD DONATION SAFE, EASY AND CONVENIENT



## QUESTION?

Contact  
[joe@petesgarden.org](mailto:joe@petesgarden.org)  
[petesgarden.org](http://petesgarden.org)  
[facebook.com/petesgardenkc](https://facebook.com/petesgardenkc)



#### Donors include leading local restaurants and food service operations:

- ◆ American Century Investments
- ◆ Bon Appetit Management
- ◆ Brancato's Catering
- ◆ Eddie V's Restaurant
- ◆ FLIK Hospitality Group
- ◆ Inspired Occasions Catering
- ◆ Kansas City Chiefs/Aramark
- ◆ Kansas City Convention Center
- ◆ Kansas City Current
- ◆ Kansas City Royals
- ◆ Loews Kansas City Hotel
- ◆ New Theater Restaurant
- ◆ Overland Park Convention Center
- ◆ Pembroke Hill School
- ◆ Sporting Kansas City
- ◆ Rockhurst High School
- ◆ Rockhurst University
- ◆ V's Italiano Ristorante

#### What food donors tell us:

*"Aramark and the Chiefs appreciate that we can redirect surplus food from our player training meals to local families facing food insecurity. Chiefs players and staff know the importance of healthy eating. The families served by Pete's Garden deserve healthy food too. We are pleased to support their efforts to get nutritious meals on more family dinner tables."*

**Erin Wishon, Senior Executive Chef Aramark/Kansas City Chiefs**

*"The chefs and staff at KC Hopps Catering never want to see the delicious food we prepare go to waste. So we are grateful that Pete's Garden gets our extra food distributed to local families. We are happy to know that our fresh-prepared, great-tasting entrees and side dishes provide healthy dinners for kids in our community."*

**Todd Hulse Director, Catering Operations KC Hopps**



**CONTACT**

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