

## 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 donor to determine appropriate pick-up schedule, 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, cooked pasta.
- 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

**Question? Contact [info@petesgarden.org](mailto:info@petesgarden.org)**

[petesgarden.org](http://petesgarden.org)

[facebook.com/petesgardenkc](https://facebook.com/petesgardenkc)



## Current donors include leading local food service operations:

- American Century Investments
- Bon Appetit Management Company
- FLIK Hospitality Group
- Hallmark Cards
- Inspired Occasions Catering
- Kansas City Chiefs/Aramark
- KC Hopps Catering
- Pembroke Hill School
- Rockhurst High School
- Sporting KC
- Stowers Institute
- University of KS Health Systems



## 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

## What meal recipients tell us:

*Pete's Garden has provided us with generous contributions that give us the ability to continue our efforts to serve as a neighborhood anchor, providing weekly meals for UICS families. Families have commented "the meals help get us through the week", "this helps me when I don't have time to prepare a meal". Like Pete's Garden, we are transforming communities, one family at a time.*

**Rhonda Mays**  
**Family and Community Engagement**  
**United Inner City Services (UICS)**

Contact [info@petesgarden.org](mailto:info@petesgarden.org)

