

Greater Vancouver Food Bank Agencies Distribution Guidelines Updated on Dec 11, 2023

Preamble

The Greater Vancouver Food Bank (GVFB) collects and distributes food to registered GVFB clients and Agencies. These guidelines ensure the safety of food handled in our facility. Relying on donations and volunteer support, we emphasize the collective responsibility to maintain safety in all distributed products. All staff and volunteers are trained in basic skills and knowledge for safe food distribution. Deviations from these guidelines are exceptions, not standard practices.

Policy Statement

GVFB is committed to distributing food that meets or exceeds the safety and quality standards set by Food Banks Canada. Given the nature of donated products, approximately 20% may fall below standard. If substandard items are identified upon unpacking at your facility, do not distribute or use them. Instead, immediately contact the GVFB with pictures and product descriptions for tracking and investigation. Remember: when in doubt, throw it out.

GVFB Return Policy

The GVFB will not accept returns on items that have been ordered or selected by an agency, except for damaged items or those not aligning with these Food Distribution Guidelines. Please refer to the *Agencies' Policies and Procedures* on our website for further information.

To achieve this, we will collectively:

- 1. Ensure staff and volunteers are well-versed in these Food Distribution Guidelines.
- 2. Inspect regularly, monitoring physical spaces and infrastructures for cleanliness, temperature control, and safety as per local health authority standards.
- 3. Guide donation acceptance by the <u>GVFB Food Donation Acceptance Policy</u> and our criteria for food quality and nutrition.

The GVFB will:

1. Screen all potentially unsafe food items before distribution, checking packaging, nutrition, ingredient information, and expiration dates.

Providing healthy food to those in need. Providing healthy food to those in need.

- 2. Initially inspect all fresh fruits and vegetables upon receipt. All spoiled, soft, or badly bruised items will be composted.
- 3. Maintain standard temperature controls for storing refrigerated and frozen products, with daily inspections and temperature recordings in warehouse fridges and freezers.
- 4. Adhere to local health authority standards for transporting food products, including regular temperature checks of refrigeration units on trucks and strict maintenance and cleaning schedules.
- 5. Store food at a minimum of 15 cm off the floor and ensure packaging is in safe condition.
- 6. Pack household products with chemicals/bleach on the bottom layer of all pallets.

The GVFB will not distribute:

- 1. Food products past their expiration date, except for frozen items frozen before their best before dates.
- 2. Canned goods that are opened, swollen, bulging, leaking, moldy, or show signs of rust or corrosion.
- 3. Dry goods with ripped or torn inner packaging, visible water damage, or signs of pest infestation.
- 4. Food products past their best before date, adhering to our GVFB Best Before (BB) Food Distribution guidelines, which vary up to 18 months depending on the product.
- 5. Baked goods that are showing any signs of mold.
- 6. Cross-packed cases (mixing food items with household items).
- 7. Household items with chemicals or bleach stored in a way that risks leakage onto food products.

GVFB Best Before (BB) Food Distribution Guidelines

Foods past their best before dates are safe to eat. Please refer to the guidelines below for information about how long past a best before date a food item is safe to consume. Please note, we always encourage visual inspections in addition to the BBD.

	Examples		EXTERNAL		
Product			Dry	Refrigerated	Frozen
BAKED ITEMS					
Bread products	BagelsHamburger buns	Hot dogsSliced bread	NA	14 days	90 days
FRUITS AND VEGETAB	LES				
Fresh fruit and vegetables	 Fresh uncut fruits and v Frozen cut fruit bags Frozen vegetables 	vegetables	NA	30 days	180 days
Fresh cut fruits and salad	Fresh cut fruits and vegetablesSalad mixed bags		NA	14 days	N/A
Juice	• Juices	 Smoothies 	12 months	10 days	9 months
DAIRY					
Fresh plant protein	Daiya cheeseTofu, etc.	Yves Protein	N/A	3 days	90 days
Milk & alternatives	 Almond milk Butter, creams	MilkCoffee creams	6 months	3 days	N/A
Yogurt	 Probiotics Sour cream	YogurtYogurt drinks	N/A	14 days	N/A
Eggs	EggsEgg whites	Liquid eggs	N/A	35 days	12 months
Cheese	Cream cheese	Soft/hard cheese	N/A	14 days	90 days
Snacks	 Dairy-based Kid's snack trays Dips 	HummusKraft trays w/meat	N'A	2 days	N/A
MEATS AND MEALS					
Bulk meats	• Large cuts of meat		N/A	2 days	90 days
Deli meats	Cured or dried meatHam	 Salami Smoked meats/sausages 	N/A	10 days	90 days
Soup	• Fresh packaged soups		N/A	3 days	120 days
CANNED FOOD					
Mixed entrees (canned)	 Soup with 8g or more protein per 250ml and canned meals At least 2 food groups together—stews, chili 		18 months	N/A	N/A
Fruits and vegetables (canned)	 Fruit cocktail eed.Jackfruit Peaches Pineapple Water chestnuts 	 Carrots Corn Green beans Olives Peas 	18 months	3 N/A	N/A
Tomato sauce (canned)	 Tomato paste sauces Pureed, whole, diced, o 	r crushed tomatoes	18 months	N/A	N/A
Meat and fish (canned)	HamSalmon, tuna	SpamTurkey	18 months	N/A	N/A
Plain beans and lentils	Dried or canned: • Chickpeas	Kidney beansLentils	18 months	N/A	N/A
Canned and tetra soups	 Grain and vegetable-ba 8g protein) 	sed soups/broths (less than	18 months	N/A	N/A
WET AND DRY BEVERA					
Water and pop	 Still and natural carbonated, no additives Flavoured water, club soda, pop 		18 months	N/A	N/A
Hot beverages	CoffeeHot chocolate	OvaltineTea	18 months	N/A	N/A
	NUT BUTTER AND BA	AKING GOODS (JARS)			
Tomato sauce in jars	Pasta sauce		18 months	N/A	N/A
Nut butters	 Almond butter Peanut butter	Soy butterSunflower seed butter	12 months	N/A	N/A

Product				EXTERNAL		
	Examples		Dry	Refrigerated	Frozen	
Baking and cooking supplies	 Cake mixes Flour Honey Oil Spices 	JamSalsaSugarSpreads	12 months	N/A	N/A	
Mayonnaise	Mayonnaise	Miracle Whip	4 months	N/A	N/A	
Salad dressing	Creamy dressings	 Salad dressings 	2 months	14 days	N/A	
	SNACKS, GRAINS, A	ND SIDE DISHES				
Snacks	ConfectionaryCrackersDried fruit	 Granola bars Nuts and seeds Trail mixes 	12 months	N/A	N/A	
Plain grains	 Fonio Barley Couscous Faro 	 Quinoa Rice Rye Spelt 	18 months	N/A	N/A	
Grain and potato side dishes	 Boxed rice or pasta wi Dry soups Taco shells 	•	18 months	N/A	N/A	
Plain pasta	Egg noodlesLasagnaPlain macaroni	PenneRice noodlesSpaghetti	18 months	N/A	N/A	
Breakfast cereals	Boxed cerealCream of wheatPrepackaged hot and	 Instant oatmeal Oatmeal cold cereal 	12 months	N/A	N/A	
Baby items and supplies	Baby foodCereal	FormulaMisc. baby items*	Expiry Date	N/A	N/A	
Adult supplements	BoostEnsure	SupplementsVitamins	Expiry Date	N/A	N/A	