

# Community fridge donation guidelines

Help sustain the fridge by following these guidelines



- 1** Avoid unnecessary contact with food items to prevent contamination
- 2** If food has gone bad or packaging has been opened, please throw it away
- 3** Check use-by dates on food products and discard out-of-date food. **Please make sure every item has an expiration date or used by date.**
- 4** For restaurants donating pre-made meals, please list the ingredients and date prepared. Prepare food with a mask & gloves and follow standardized food safety guidelines
- 5** Please put new donations towards the back of the shelves so that food gets eaten in the order it is donated
- 6** Please do not donate anything that you would not personally consume.
- 7** If you notice or cause a spill, please clean up after yourself whenever possible
- 8** If you notice that the fridge needs cleaning or maintenance, please get in touch via email at [evanstoncommunityfridge@gmail.com](mailto:evanstoncommunityfridge@gmail.com)
- 9** Please ensure that your hands are clean if you intend on accessing the fridge

## Yes



- Sealed packaged foods
- Fresh fruit
- Fresh vegetables
- Pastries
- Table sauces
- Bread
- Cheeses
- Unopened pasteurized milk and yogurt
- Unopened fruit juice
- Fresh eggs (with a use-by date)
- Curled meats (in a sealed container with a use-by date)

## No



- Raw meat
- Raw milk cheeses
- Raw fish
- Unlabelled items
- Opened items
- Half-eaten leftovers
- Alcohol
- Undated or unlabeled food

Although we have put in place precautions to safeguard the hygiene and quality of all items in this community fridge, we may not be able to guarantee and verify all items donated to the fridge. Although the risk of food contamination is low, it is not zero. Users take food at their own risk and Evanston Fight for Black Lives, Evanston Community Fridges, and their volunteers, and partners are not liable for any harm caused to the fridge user in the event of products being contaminated.