



EVANSTON COMMUNITY FRIDGES

Health & Safety Guidelines



All who use the community fridges to take or leave food are required to follow our community guidelines in accordance to city health protocol. Thank you!

1

Treat others at the fridges with care and respect.

2

Do not donate anything you/your loved ones wouldn't eat.

3

If food is expired or packaging is open, throw it away.

4

Taking pictures or videos of people using the fridges is not allowed.

5

If you notice or cause a spill, please clean it up.

6

All raw meat must be placed in the freezer.

7

Meals must be made following health & safety guidelines.

8

Pre-made meals must list ingredients and date prepared.

9

For large donations of prepared food, separate into individual servings.

FOOD SAFETY: ALL PERISHABLE FOOD MUST BE STORED AT 41°F OR LOWER!

YES PLEASE!

- Sealed /packaged foods
- Unopened items
- Individually packaged meals
- Perishables (in fridge)
- Produce (bagged and dated)
- Meat (raw meat only in freezer)
- Shelf staples
- Personal hygiene products

N♥ THANK YOU!

- Opened items
- Half-eaten leftovers
- Large trays of food without individual portioning.
- Alcohol
- Expired/undated items
- Clothing or other non-food/non-hygiene items

Although we have put in place precautions to protect the health and safety of food in the community fridges, we cannot guarantee the quality or safety of any items in the community fridges. Users take food at their own risk. The Evanston Community Fridges, its volunteers, and partners are not liable for any harm caused to the fridge user.