PRODUCE RESCUE

WHAT IS RETAIL PRODUCE?

Retail produce is donated by retailers and wholesalers, typically because it can no longer be sold on shelves or because there is surplus of product. It consists of a mix of produce items, including whole (e.g., bagged potatoes and heads of lettuce) and cut produce (e.g., vegetable trays and salad kits).

Dare to Care

Food Bank

HOW IT WORKS



NOTE: Retail produce is stored in its original packaging and pallets from the retailer and is not always sorted through.

TIPS

What can be rescued?

- Imperfections, odd shapes, and slight scarring or bruising, and minor discoloration.
- Whole produce can be received at temperatures between 50-70°F.

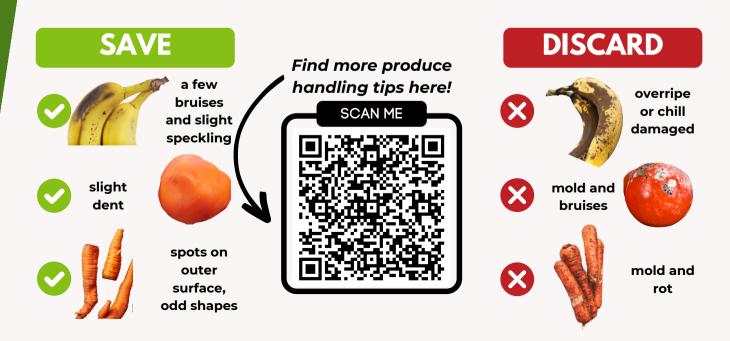
What should be discarded?

- Mold, split skin, signs of insects, decay or rot, severe bruising, soft or mushy, slimy, wilted, or shriveled.
- Cut produce that was not received at 41°F.

If your agency is discarding excessive amounts of produce, please alert Dare to Care.

AFTER THE RETAIL PRODUCE ARRIVES AT THE AGENCY PARTNER SITE...

Staff and volunteers inspect the produce and salvage as much as possible.







Find more information on receiving, inspecting, storing, and handling produce! Use a mobile device to scan the **QR code** above.

Questions? Contact the Partner Development Team!

Customer Service Tip: Retail produce contains a wide variety of items, and

THANK YOU FOR BEING

SPODUCE RESCUE HERO

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it's unlikely that every neighbor will receive the same item. It's crucial to have an established procedure for managing neighbor expectations and ensuring their satisfaction. Consider allowing the neighbors to choose their produce items.

Hope starts here.