













## Approved Sources for Donation to Benevolent Organizations

<b>Amenable Species/Meat</b> Beef, Lamb, Goat, Pork Catfish Equines* <i>*Congress has defunded any USDA equine inspection related to human food, which has effectively eliminated it from US human food chain.</i>	Comply if 	Product is stamped USDA Inspected. May be sold or donated in a wholesale or retail fashion.	<b>OR</b>	Product is marked “Not for Sale”; AND ownership of live animal is documented to have been transferred to the benevolent organization, which is the responsible party for custom slaughter and processing of same; AND maintains possession of the meat for service only to persons consuming meals at the benevolent organization’s service location.  It is acceptable to ask for a bill of sale or similar documentation to prove ownership of these products.
Poultry – Including: chickens, turkey, duck, geese, guinea, & other and ratites under the Poultry Inspection Act. These are also an Amenable Species, but there is a USDA exemption if a firm slaughters less than 20,000 birds per year. Under the exemption the birds could enter wholesale distribution if they were whole (not cut / parted out) and processed at an ODA licensed meat processor.  Rabbit – Farmed Animals Only. Wild caught are considered wild game.	Comply if 	USDA inspected facility (includes stamp or mark of inspection)	<b>OR</b>	Product is processed in an ODA licensed facility. (Only if processor processes less than 20,000 birds per year)
<b>Eggs</b>	Comply if 	From a commercial Facility where eggs meet specified tolerances for grades and weight administered by the Agricultural Marketing Service of USDA.	<b>OR</b>	The person donating the eggs has a valid Egg Handler License issued by Oregon Department of Agriculture (ODA)
<b>Fish/Seafood</b>	Comply if 	Commercially harvested (under Oregon Dept. of Fish & Wildlife license)	<b>OR</b>	Processed seafood from a licensed food manufacturer

<b>Molluscan Shellfish*</b> <i>*Recreationally caught molluscan shellfish do not comply</i>	Comply if 	See Oregon Food Sanitation Rules 3-205.15		
<b>Game Animals (9CFR301.2)</b>				
<b>Commercially raised for food</b>	Comply if 	Non-amenable / exotic species (such as Buffalo/Bison, rabbit, etc.) must be slaughtered and processed at an ODA licensed facility. These can be distributed 'wholesale' or 'retail'. These may potentially be marked as "Not For Sale".	<b>OR</b>	Domesticated elk are considered "voluntary" by USDA, but in Oregon they must be processed at a USDA plant (Oregon Administrative Rule 603-028-0500)
<b>Wild game animals</b>	Comply if 	ORS624.165 Service of inspected game meat by charitable organization. (1) Subject to ORS 624.070, game meat that has been donated to a charitable organization and has been inspected and processed as provided in ORS 619.095 may be served for human consumption by that charitable organization.		
<b>Fresh Produce</b>	Comply if 	From commercial growers	<b>OR</b>	From private gardens
<b>Commercially Prepared Packaged or Canned Foods</b>	Comply if 	From ODA or OHA licensed facilities. Food products from outside Oregon must be from a licensed source	<b>AND</b>	Packaging is in sound condition
<b>Home Baked Goods or Confections</b>	Comply if 	They contain no perishable fillings, icings, toppings, or glazes (cream pies, pumpkin pies, cream cheese frostings)	<b>AND</b>	A notice is posted in public view: "Baked goods served at this location may not have been inspected by the Regulatory Authority"
<b>Fluid Milk and Milk Products</b>	Comply if 	Obtained from sources that comply with Grade A Standards as specified in law.		
<b>Donations from Licensed Food Service Facility</b>	Comply if 	Obtained from a licensed food service facility and arrive at >135F or <41F.	<b>AND</b>	Delivered in a clean, single use container that has not been served from prior to delivery

**Use By** is aimed at consumers as a directive of the date by which the product should be eaten; mostly because of the quality, not because the item will necessarily make you sick if eaten after the use-by date.

**Sell-By** is aimed at retailers, and it informs them of the date by which the product should be sold or removed from self-life. This does not mean that the product is unsafe to consume after the date. Typically one-third of a product's shelf-life remains after the sell-by date for the consumer to use at home.

**Best-By** is a suggestion to the consumer on which date the product should be consumed to assure ideal quality.