

Food Donations for Student Nutrition Programs (SNP)

Food that is donated to SNP should meet guidelines. Student Nutrition Program providers are to ensure that:

1. Donated food meets the *Student Nutrition Program Nutrition Guidelines 2016* Ministry of Children and Youth Services Ministry of Children and Youth Services and are from inspected sources including grocery stores, wholesalers and distributors, food service (e.g., caterers), farmer's markets and community food hubs.
2. Donated food is fresh and not spoiled. Do not accept vegetables and fruits that are partly spoiled (spots or soft mushy parts) or stale bread and baked goods
3. Donated food meets the safe storage and handling guidelines and is not prepared at home. These guidelines are available at <http://foodforlearning.com/food-safety/>.
4. The "best-before-date" on pre-packaged donated food is clearly visible and has not passed and can be safely stored and consumed before the "best-before-date". Food susceptible to spoilage, such as milk, cheese etc. should not be consumed if the "best-before-date" has passed. Questions regarding the safety of a product that has passed the "best-before date" should be directed to the manufacturer.
5. No conditions are attached to accepting food donations (e.g. no marketing or advertising of products, no distribution of materials, toys to children and youth).
6. Donated food does not originate from the emergency food system or has been donated as a result of a flood, fire, smoke, power interruption etc.
7. Partially consumed foods or partially open/used foods are not accepted.
8. Food products that are not identifiable (e.g. unlabeled or not in their original packaging and/or container) are not accepted.
9. Products in obviously damaged packages are not accepted. This includes packages with tears, bottles with popped safety seals, opened jars, swollen, dented, leaking or cans with rust, products with missing or open seals, products with unusual product separation, discolouration or foreign objects or products in packages that have rodent holes or droppings.
10. All donated foods must be in their original container. Do not accept products that are not identifiable.

Refer to *Student Nutrition Program Nutrition Guidelines* Ministry of Children and Youth Services (2016).

Food Allergies

SNP coordinators, administrators and volunteers must work together to protect students:

- Be aware of all food allergies in the school and follow the allergy and anaphylaxis school policy
 - Read nutrition labels and ingredient lists carefully

Note: It is recommended that foods containing peanuts and other nuts not be accepted since some children and youth may have life-threatening allergies.

Accept
Vegetable and Fruit
<ul style="list-style-type: none"> ✓ Fresh fruit and vegetables ✓ Applesauce, unsweetened ✓ Canned fruit ✓ Dried fruit ✓ Low sodium vegetable juice ✓ 100% fruit juice
Grain Products
<ul style="list-style-type: none"> ✓ Baked products with no signs of spoilage that meet the SNP Nutrition Guidelines selection criteria ✓ Dry goods with proper best-before-date (e.g. breads, crackers, cereals, pasta, rice and other grains)
Milk and Alternatives
<ul style="list-style-type: none"> ✓ Cheese ✓ Dairy products made from pasteurized milk (e.g. cheese, yogurt) ✓ Fortified milk alternative beverages (e.g. soy) ✓ Pasteurized milk ✓ Yogurt
Meat and Alternatives
<ul style="list-style-type: none"> ✓ Canned meat or fish ✓ Graded eggs ✓ Legumes (e.g. lentils, chickpeas, black beans)
Miscellaneous
<ul style="list-style-type: none"> ✓ Healthy fats (e.g. soft margarine and vegetable oil), butter, light salad dressings, light mayonnaise ✓ Jams, jellies, marmalades, syrup, fruit butters, light cream cheese ✓ Sauces, salsas, dips, gravy and condiments

Do Not Accept
Vegetable and Fruit
<ul style="list-style-type: none"> × Fruit or vegetables with added sugar or salt × Fruit-flavoured beverages that are not 100% fruit juice × Fruit-flavoured gummies, candies, rolls or chews × Home preserves (e.g. jam) and home-canned vegetables × Fruits and vegetables that are wilting, mouldy or have signs of infestation by bugs or other pests × Unpasteurized juices
Grain Products
<ul style="list-style-type: none"> × Cakes, cupcakes, toaster pastries and donuts × Chocolate or yogurt covered granola bars or granola bars with candy, chocolate or marshmallows in them × High fat, salty foods (e.g. French fries, instant noodle soups, potato chips)
Milk and Alternatives
<ul style="list-style-type: none"> × Unpasteurized milk/dairy products × Cream, whipped cream, non-dairy whipped cream toppings and creamers × Full fat sour cream and cream cheese
Meat and Alternatives
<ul style="list-style-type: none"> × Ungraded eggs × Hot dogs, sausages and bacon (e.g. regular side pork bacon, turkey bacon, chicken bacon) × Cured meats (e.g. salami, pepperoni and bologna) × Deep-fried foods (e.g. chicken nuggets, fish sticks, samosas, spring rolls, Jamaican beef patties) × Home-canned meat/fish products or combination products (e.g. antipasto)
Miscellaneous
<ul style="list-style-type: none"> × Candy, chocolate and marshmallows × Foods containing artificial trans fat (e.g. hydrogenated vegetable oils, shortenings, hydrogenated margarines) × Soft drinks, sports drinks, energy drinks, coffee and caffeinated tea based drinks

If you have any questions or concerns regarding foods provided in your SNP please call York Region Health Connection at 1-800-361-5653 to speak to a public health inspector.