



saving fresh **FEEDING COMMUNITY**



In Canada, food waste has reached record breaking numbers. It is estimated that nearly **32% of lost and wasted food is edible** and could have been redirected to help people in our communities.



Our refrigerated
transport truck
can hold up to
22 SKIDS

At The Food Bank of Waterloo Region, food recovery is a top priority. We work with staff, volunteers and food industry partners to ensure the food acquired and distributed is healthy, nutritious and safe for consumption.

A Fresh Approach

Our commitment to food recovery and ensuring no one goes hungry in our community, goes beyond the donations we accept. We work closely with corporate, community and food industry partners to prevent edible, healthy food from being thrown away and instead quickly redirect it to help the 34,552 people in need in Waterloo Region.

To reduce food waste and extend the lifespan and freshness of food, we created the Fresh Approaches Food program – a seamless approach to food recovery in Waterloo Region. The Fresh Approaches Food program has two important pillars:

✓ **Saving Fresh. Feeding Community**

Our food recovery program. The program prevents edible, healthy food from restaurants, local farmers and food industry partners from being thrown away, significantly reducing food waste in our community.

✓ **Fresh Approaches Food Centre**

Our on-site food processing facility allows us to increase the variety, quality and quantity of fresh food available to those in our community accessing food assistance.



Last year we distributed over
2,061,977 kg
of food throughout
Southwestern
Ontario

Join us and take a **FRESH APPROACH** to food recovery

Supporting the Fresh Approaches Food program can **save your business money, reduce food waste and most importantly help to ensure no one goes hungry** in Waterloo Region.

How Will You Make a Difference?

The Food Bank adheres to Food Safety Guidelines and provincial regulations, making it easy and safe to donate surplus food to the Fresh Approaches Food program. We are also able to offer reliable pick-up and drop-off opportunities for local businesses supporting food recovery.

Donate Food

- ✓ Using our fleet of refrigerated vehicles, The Food Bank is able to transport and store your donation at the appropriate temperature.
- ✓ We are able to manage the distribution of your donation and allocate the product between to the 100+ community programs and agency partners in Waterloo Region and throughout Southwestern Ontario.
- ✓ The Food Bank adheres to the Safe Food for Canadians Act (SFCA) and the Safe Food for Canadians Regulations (SFCR)

To make a donation or to learn more, please contact us at: 519.743.5576 or visit thefoodbank.ca/foodrecovery.

Not Sure What to Donate?



Bakery: All bread and bread product with no visible spoilage or opened packages.



Dairy: All dairy product must be received before the Best Before Date with the exception of cheese products and cultured dairy.



Frozen: All frozen fruits, vegetables, meals and desserts with no visible spoilage or opened packages.



General Grocery - Shelf Stable Items: All canned, jarred, bottled, boxed and bagged products with no visible spoilage or opened packages.



Grocery and Household Items: Non-perishable items with minimal damage and interior seals still intact.



Meat & Seafood: All frozen bulk and packaged meat, seafood and deli meat with no visible spoilage or opened packages.



Produce: All fruits and vegetables, bags of produce. Must have a minimum of 2-3 days shelf life.

More details available at thefoodbank.ca/foodrecovery.

Remember: All donations must include a full ingredient list. We are unable to accept moldy or rotten fruits and vegetables or severely dented or damaged products. Non-perishable products must have a Best Before Date within a year of the donation date.