



Donor Food Information and Attestation Form

Section A: Donor information

Name of individual or organization: _____

Phone and/or e-mail address: _____

Signature: _____ Date: _____

Section B: Food preparation, transportation and quality

List foods donated: _____

List where foods were purchased or obtained: _____

For foods that are cold or hot, what methods did you use to keep them below 41°F or above 135°F while in your possession (including during storage and transportation): _____

If hot or cold food was not kept cold during storage or transportation, how long might it have been in the “danger zone” (between 41°F – 135°F)?

Note: only baked goods can be prepared in a private/residential kitchen. Prepared foods that are required to be kept cold or hot for safety cannot be made in private/residential kitchens. Contact Clark County Public Health to learn more about options you may have.

Initial each item below that is true for the foods you are donating today:

- _____ Cold foods have been kept at 41°F or below.
- _____ Hot foods have been kept at 135°F or higher.
- _____ Pre-packaged foods have not been opened or tampered with.
- _____ Foods have not been previously served to another person.
- _____ Foods have not been exposed to or contaminated by chemicals, unwashed wares, or raw proteins.
- _____ Foods have not been subject to fire, flood, or prolonged storage.
- _____ Infant formula is not expired or recalled by the manufacturer.
- _____ Foods are not home canned.
- _____ Canned food containers are not rusty or severely damaged.
- _____ Foods were transported in the interior of a vehicle that is clean and free of insects, dirt, animals, leakage, and other potential contaminants.

Section C: Baked goods

This section is to be filled out if you are donating baked goods that are ready to eat. **Initial each item below that is true for the foods you are donating today:**

- N/A: I am not donating baked goods.
- Baked goods donated do not have fillings or topping needing refrigeration.
- Baked goods donated were purchased from a permitted store or food establishment.
- Baked goods were handled, stored, and prepared in a private/residential kitchen.

Section D: Wild game muscle meat

This section is to be filled out only if you are donating muscle meat of wild game. **Initial each item below that is true for the foods you are donating today:**

- N/A: I am not donating wild game muscle meat
- Muscle meat has been properly handled, stored, and processed in an approved donor kitchen
- I am a law enforcement officer that is certified by a jurisdiction within WA State
- I am a hunter licensed by the WA State Department of Fish and Wildlife
- I am a licensed and approved meat cutter
- I am a member of an approved youth club (such as 4H or FFA)

The following wild game muscle meat is being donated today. **Initial each item below that you are donating today:**

- domesticated livestock
- poultry
- rabbit

For instructions to submit go to <https://clark.wa.gov/public-health/food-service-permitting-information>

