

Preventing Perishable Food Waste

Many in the hospitality industry may find themselves with perishable food that may go to waste as restrictions on food service establishments are enacted across the county. If you don't have staff to distribute the food to, consider contacting Second Harvest Heartland or Loaves and Fishes to donate the food to those in need.

Ways to utilize and redistribute perishable food:

- [Minnesota's Central Kitchen](#): partnership that is cooking meals for those in need at unused kitchen sites. Minnesota Central Kitchen is an initiative through Second Harvest Heartland.
- [Meal Connect](#): online platform that connects caterers, special event centers, restaurants, corporate cafeterias and other commercial food preparers in a convenient, free and safe way to outlets that serve those in need. Meal Connect is an initiative through Second Harvest Heartland.
- [Loaves and Fishes](#): accepts food donations through Meal Connect.

To learn more visit [Second Harvest Heartland](#) and [Loaves and Fishes](#).

Contacts for if you wish to donate your time, food, or materials:

- Food operators with excess perishable product available should visit www.MealConnect.org to create an account and post their product as a donation; we have the transportation logistics in place to collect and deliver to a partner kitchen.
- Food service professionals who want to volunteer their time and cooking expertise should express their interest with an email to volunteer@chowgirls.net.
- Businesses that want to donate packaging, cleaning/sanitizing supplies and other non-food items should email donations@chowgirls.net.
- Restaurants who are interested in opening their kitchen up as partner kitchen should email ejpaul9@gmail.com.

Hennepin County Hennepin County Public Health

E-mail: epi-envhlth@hennepin.us

Phone: 612-543-5200

<https://www.hennepin.us/envhealth>

