Produce Quality Guide

How do you know if your produce can be donated through GleanSLO?

**“Grounders”**
With reasonable exceptions made, we **do not collect any produce from the ground**. This ensures that we do not inadvertently collect something contaminated or rotten.

**Broken Skin or Flesh**
We **do not harvest** or collect produce with **broken skin or exposed flesh**. This prevents accelerated rot from occurring when produce is stored together at the food bank warehouse.

**Insect or Pest Damage**
We **do not harvest** or collect fruit or vegetables with **worm holes or any sort of insect/animal damage that exposes flesh or affects quality**.

**Processing Required**
There are certain crops that we **do not harvest** at all. This is due to issues regarding demand, short shelf life, and need for processing. These crops include **loquats, wine grapes, nuts of any kind, and olives**.

**Some Large Produce**
Despite general quality, our harvests are subject to our ability to make use of/distribute the food we collect to willing agencies. Some larger fruits and veg can be hard to make use of, so check with our program staff if you think your produce may be too large.

**Overripe Produce**
We **do not harvest** produce that is **past its prime**. Because we cannot guarantee that produce we bring into our warehouse will be distributed/made use of that same day, any fruit or veg that is on the verge of rot will have to be left in the field.

Still not sure if your fruit is good enough? **Try it! The easiest way to determine the quality of your fruit is to determine whether you yourself would eat it.** Note that sometimes the fruit **just isn’t that tasty**. That’s okay! We’ve got plenty of other produce to glean. If you’re eager to get involved another way, you can join us on a glean!