

Product Spoilage/Expiry Policy

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Produce

Once it is beginning to degrade, reduce price by 25% with a red marker and bring it to the attention of shoppers. Once it is obviously degrading, reduce price by 50% with a red marker and bring it to the attention of shoppers. If it is no longer in sellable condition, remove degraded produce and offer free to cashier volunteers and then members. If it is beyond redemption, put into compost.

Dairy and other perishables with an expiry date stamped on it. When it is within 2 days of expiry, reduce by 25%. If it is the expiry date, reduce by 50%. After the expiry date, it is free to members. If it is still on the shelves after 3 days, remove and make available to members in the back or donation. If it is still present after 1-2 days, put into compost or down the toilet (garbage?)

Bread: in conversation with Okanagan Bake House, the bread is good for 1 week. After that, it should be frozen with a 50% reduced price on it.

Canned or frozen Products that are not moving. If they have been on the shelves for 6 months or longer and have not moved, reduce by 50% for 2 weeks. If they are still present after 2 weeks, reduce by another 50%. If they are still present after 4 weeks, remove from the shelves and make available to volunteers and members for donation in the cold room, labeled as such. Consultation with the Ordering person (presently Barb Crebo)