

How It Works



FOOD WORKS

Food

We can take any food that is fit for human consumption, including:

- Ambient food
- Fresh produce
- Chilled food
- Frozen food
- Food with a short shelf life or past best before

We cannot take food that is not for human consumption for any reason, including:

- Food past its Use By date
- Chilled or frozen food stored outside food-safe temperatures
- Packaged or prepared food without allergen or ingredient information (although this can be provided separately if necessary)

Logistics & Operations

Food Works operates a professional redistribution warehouse in Sheffield.

We offer a free service to food businesses to collect the surplus stock, saving you money on disposal and cutting waste and your carbon footprint.

We collect locally in and around Sheffield 7 days a week.

We can also arrange a collection via palletised distribution anywhere in the country for larger volumes of surplus.

We are a safe pair of hands:

- We are a registered food business and have a strict Food Safety and Hygiene system approved by Sheffield City Council's food safety team, with a 5* food hygiene rating
- We have a regularly updated HACCP and food safety manual
- We are committed to ensuring that all health and safety procedures are at the highest standard for our partners

Contact

For any queries regarding collections, you can get in touch with the warehouse team via food@thefoodworks.org or **07542 379246**