

What should I do with leftovers?

ONLY FOOD THAT WAS NOT DISPLAYED FOR GUESTS CAN BE REUSED!

Time and temperature sensitive foods cannot be out of safe temperature zone for more than 4 hours.

135°F OR HIGHER FOR HOT FOOD | 40°F OR LOWER FOR COLD FOOD

ANYTHING RETURNED TO THE KITCHEN MUST BE CLEARLY LABELED AND DATED!

- Packaged chips, pretzel, crackers
- Butter balls or butter PCs
- Salad dressing with volume of greater than 1 pint
- Cheeses with volume of greater than 1 pint (parm, Mexican blend, goat)
- Nuts or dried fruit
- Shelf stable condiments (ketchup, mustard)

return to kitchen

for reuse

- Untouched prepared protein, vegetable, or starch
- Untouched salads, sandwiches, or sliders
- Untouched, cut fruit or vegetables
- FULL, unopened pans or bowls of food are left in an upscale container if being used for staff lunch; for donations, transfer to a disposable container or fish tub
- Half or partially full pans labeled for donation are transferred to disposable container or fish tub
- Leftover bread and rolls are put in gallon ziplock bags, labeled and dated for donation, then placed on bottom of expo/dry foods shelf

donate

staff meal or donation

- ANY food items set out on display or buffet
- ANY food items NOT held in safe temperatures for more than 4 hours!
- Opened lemon/lime juice
- Opened Creamer, half and half, heavy cream
- Crostini or items from kits
- Parm cups or items from kits
- Croutons, wonton or tortilla strips for salads
- Soups
- Sauces
- Sandwiches

compost

do not save

ANY leftover beverages like tea, lemonade, punch, or coffee

dump

down the drain