

FOOD AND NUTRITION PROCEDURES

Miami-Dade County Public Schools

C7

Subject: **USE OF LEFTOVER FOOD**

PURPOSE

The purpose of this procedure is to ensure proper use of leftover food.

PROCEDURE

The food service manager is responsible for planning and production of meals and disposition of leftover food, which includes proper sanitary storage for re-use and discarding if unsafe for future use. Meals should be planned with minimum leftovers. All food left over at satellite schools after meal service must be returned to the base school unless proper storage, reheating equipment and adequate security are available at the satellite site. Leftover food from the base kitchen **cannot** be sent to satellite schools.

Leftover Foods to be Used at School Site

- A. Must be covered and dated ([see example](#))
- B. Must be served the following service day
- C. Must be offered as a choice in addition to the day's menu
- D. Must not be stored with raw or uncooked items or with items having strong odors
- E. Must not be combined with fresh foods (e.g. picadillo must not be added to spaghetti sauce)
- F. Must not be frozen
- G. Must not be reheated more than once

Leftover Items from After School Meal/Snack Programs

Any leftover after school meals/snacks are the property of the after school program and not be returned to the food service program for storage. If quality of food items cannot be maintained by the program, the leftover items must not be reused.

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For Action By: Food Service Managers, Satellite Assistants and All Food Service Employees

Refer Questions to: Department of Food and Nutrition

Revised: July 2003(8th), June 2006, July 2008, July 2012, July 2013, May 2015, February 2017, July 2023
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