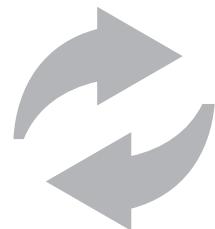


## Fact Sheet

### Passing on leftover food after the catering event – for caterers

#### Outline

There are different possibilities for the handling of leftover food after a catering event such as passing it on to employees, guests or third parties like the “Tafeln” (German foodbanks). Already during the planning process it is useful to discuss and coordinate these possibilities with your customer and make a decision about what possible procedure should be organised. By passing on leftover food to others who will consume the food, the amount of food waste that would have been generated can be distinctly reduced.



#### Procedure

- ▶ Show your customer the particular possibilities of passing on leftover food prior the catering event
- ▶ Make a fixed agreement with your customer
- ▶ Organise and carry out the passing on of leftover food
- ▶ Ensure legal coverage through a signed waiver of liability

#### Expert tip from Timo Schmitt, Berliner Tafel e.V.

##### Basic conditions for passing on of catering leftovers

- ▶ Use of food-safe packaging materials and transport containers
- ▶ Immediate and hygienic impeccable passing on (e.g. using disposable gloves)
- ▶ Clear labelling of the transport containers (content, keepability, storage conditions, refrigeration temperatures, allergens)
- ▶ Delivery in exchange with a signed appropriate form for the waiver of liability

##### What normally can be passed on

- ▶ Unprocessed food and raw materials (best before)
- ▶ Deep frozen and refrigerated products only if strict adherence to the cooling chain was complied with
- ▶ Foods like baked goods, ground coffee, tea, oil, seasonings: only in original packaging or with a valid best before date
- ▶ Prepared food which was distributed by professional personnel (no direct contact with the guests)

##### What normally cannot be passed on

- ▶ Opened food packages which have a use-by date
- ▶ Uncooled products whose shelf life has been affected thereby
- ▶ Animal based raw foods (mince, fish etc.)
- ▶ Food waste which arose during preparation (clippings of vegetables)
- ▶ Food which was used for decorating serving plates
- ▶ Dishes which have already been distributed and had contact with the guests (food from self-service buffets)