

RETURN AND RE-SERVICE OF FOOD

GUIDELINES FOR FOODSERVICE ESTABLISHMENTS



Unused or returned portions of food may not be re-served or re-sold to other consumers.

Exceptions to this rule are:

1. Foods that are dispensed from narrow neck containers, protected from contamination, and the container is closed between uses. Examples are catsup, steak sauce, and bottles of wine.
2. Foods in an unopened original package maintained in sound condition may be re-served. Examples are crackers, salt and pepper, and catsup, mustard, and mayonnaise packets.

Re-service of Food in Highly Susceptible Populations

- Any food served to patients or clients who are under contact precautions in medical isolation or quarantine, or protective environment isolation may not be re-served.
- Packages of food from any patients, clients, or other consumers shall not be re-served to persons in a protective environment isolation.

Contaminated foods shall be discarded according to approved procedures from the local authority.



Any foods that may have been contaminated by a restricted or excluded employees shall be discarded.

Food that has been contaminated by contact with hands, bodily discharges of food employees, consumers or other persons or contaminated by any other means shall be discarded.