



REPACKAGING FOODS/LEFTOVERS + MOST COMMON ALLERGENS

First off, unless you have a clean room, you are not allowed to repackage any bulk packaged foods for redistribution.

Beans, rice or similar products are the best candidates for repackaging since they must boil for at least 10 minutes which will kill any potential foodborne pathogens the food may have come in contact with in the repackaging process.

When repackaging any leftover foods into containers, it's required to mark the container with the contents and use by date, regardless of whether the food items are going into a plastic/glass container in dry storage, the refrigerator or the freezer.

If the repackaged foods contain one of the 8 most known allergens listed below, the label must contain the **producer's name** and **exact** name of the product from the original packaging, so as to be able to find the complete ingredients easily if needed.

milk

eggs

fish (as bass, flounder, cod)

shellfish (as crab, lobster, shrimp, clams, mussels, oysters)

tree nuts (as almonds, walnuts, pecans)

peanuts

wheat

soybeans (tofu, edamame, soy protein powder, soy milk)

EXAMPLE - 'Amy's Indian Samosa Wrap - CONTAINS SOY'.

This is for your organization's and your client's safety. It lessens your liability and helps protect food borne illnesses and potential health risks and concerns.

FOODS MOST SENSITIVE to Time & Temperature Controls

Time/Temperature Control Safety (TCS) foods are the most vulnerable. Please pay the closest attention to TCS foods.

The most common TCS foods include:

- Meat products
- Eggs
- Fish and shellfish
- Dairy
- Cream or custard
- Cooked vegetables
- Potato dishes
- Protein-rich plants
- Raw sprouts
- Cut leafy greens
- Cut garlic in oil
- Sliced melons and tomatoes

To read more on TCS and Potentially Hazardous Foods (PHFs) check out

- <https://www.statefoodsafety.com/Resources/Resources/time-temperature-control-for-safety-tcs-foods-poster>

There are multiple websites regarding food safety. Companies offering Food Handler Certificates are the most user friendly, with graphics worthy of printing and posting. Government sights are info heavy, but lack visual support tools <https://www.fsis.usda.gov>

Maximum allowable freezer temperature is 10° F. The industry standard is 0° F or less for maximum nutrient preservation and inhibition of enzyme growth. Every 5 degrees above zero cuts the recommended storage time in half. Maximum of 10 degrees is allowed, taking into account you now have ¼ of the time allotted for storing frozen products before distribution for cooking.