# USING LEFTOVERS SAFELY



When you have food left over from a meal, whether it's vegetable trimmings from homemade soup or portions of a rotisserie chicken not served, it's helpful to know how to safely serve leftovers.

### STORAGE OF LEFTOVERS

- Wrap tightly or seal in a storage container to retain moisture and keep bacteria out
- Immediately refrigerate or freeze (within 2 hours of cooking the food)
- Small, shallow containers cool leftover food quickest
- Food sitting out for 2 hours or more must be discarded
  - If the temperature is above 90°F, food must be discarded after 1 hour



#### THAWING FROZEN LEFTOVERS

- Refrigerator thawing is safest but takes the longest
- Under cool, running water is quicker than refrigerator thawing but requires attention
- Microwave thawing is the fastest way to thaw leftovers
- Thawed leftovers must be cooked before any refreezing occurs

# REHEATING LEFTOVERS

- Reheat to an internal temperature of 165°F
- If microwaving:
  - Cover and rotate food while it cooks
  - Use microwave-safe containers
  - Allow food to rest a minimum of 3 minutes before serving



#### SERVING LEFTOVERS

- Serve within 3-4 days if refrigerated
- Serve within 3-4 months if frozen



FOOD OR BEVERAGES
THAT ARE PLATED OR
SERVED MUST BE
DISCARDED AFTER
A MEAL OR SNACK.

# **COOKING WITH LEFTOVERS**

- Cooked vegetables: use in an omelet, egg bake or as a homemade pizza topping
- Roasted meat: use in a sandwich/wrap, pita or quesadilla
- Meatballs: serve on a bun with marinara sauce for an Italian sub
- Rice: make fried rice or serve in lettuce wraps
- Noodles: make homemade soup
- Mashed Potatoes: mix with eggs and cheese then form patties for potato pancakes
- Fruit: wash, dry well and freeze for smoothies



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