



## Leftover Food Policy

At Blue Plate Catering, we prioritize food safety while also allowing our clients to enjoy leftover food when it meets safe handling guidelines. Per Dane County Health Code, we permit clients at serviced events to take home leftovers under the following conditions:

### 1. Food Safety Compliance

- Only food that has been maintained at safe temperatures throughout the event (hot foods at 135°F or above, cold foods at 41°F or below) may be taken home.
- Any food that has been out on a buffet or exposed to ambient temperatures and handled by guests will be discarded.
- Perishable foods (e.g., dairy-based dishes, seafood, certain meats) may not be taken home if they have been exposed to ambient temperatures.

### 2. Handling & Packaging

- Blue Plate staff will package leftovers in **catering-supplied** aluminum containers at the end of the event.
- Once packaged, leftovers must be stored properly by the client and refrigerated or consumed within the recommended timeframes.
- Blue Plate Catering **cannot** provide refrigeration or storage post-event.

### 3. Client Responsibility & Liability Waiver

- Once food leaves our control, the client assumes all responsibility for proper storage, handling, and consumption.
- Blue Plate Catering is **not liable** for any foodborne illnesses resulting from leftovers taken home.
- A written acknowledgment or signage may be provided to inform clients of food safety risks.

### 4. Food Donation Option

- If the client does not wish to take leftovers, we can assist in donating eligible food to local charities where allowed by law.