

NATIONAL FOOD SAFETY MONTH: 2015

THE FLOW OF FOOD: RE-SERVING

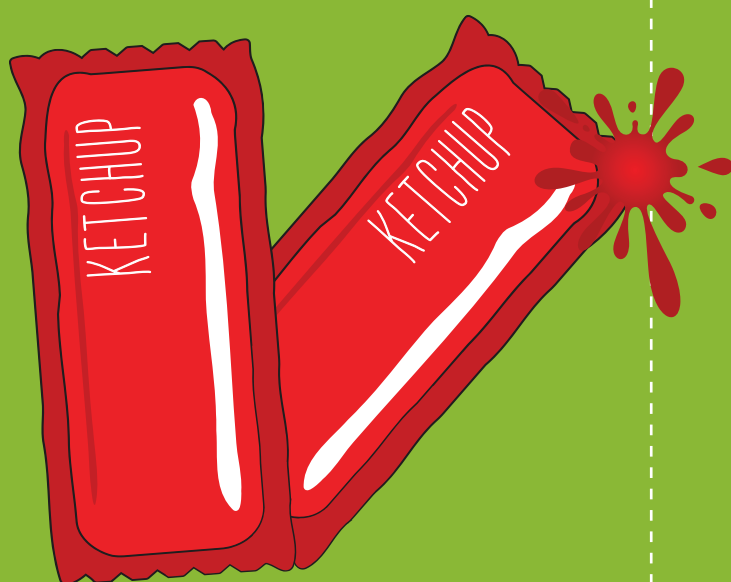


During the final step in the flow of food, you have to keep some things in mind when serving food to customers: Specifically re-serving food previously served to another customer. Check out these guidelines.

DON'T re-serve food returned by one customer to another customer.



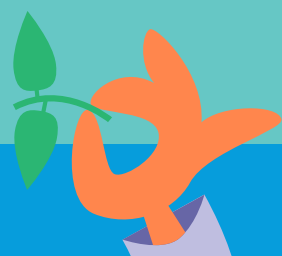
Serve condiments in their **ORIGINAL CONTAINERS** or in containers designed to prevent contamination. Don't re-serve uncovered condiments.



DON'T COMBINE leftover condiments with fresh ones.



DON'T re-serve uneaten bread to other customers. Change liners used in bread baskets after each customer.



DON'T re-serve plate garnishes to another customer. Toss served but unused garnishes.



You can re-serve **UNOPENED PREPACKAGED** food in good condition. This includes condiment packets and wrapped crackers. You also can re-serve bottles of ketchup, mustard, and other condiments. Keep those lids on in-between uses.



FoodSafetyMonth.com

follow us on  

ServSafe
National Restaurant Association

NATIONAL
**FOOD
SAFETY**
MONTH
presented by **ServSafe**