

Use of Leftover Food and Beverage

University of Calgary food services is committed to minimizing food waste at catering events.

Drop and Go Catering Service

For events where catering service is received via a drop off to a client and no service is provided/required from the caterer. The client (event organizer) is assuming responsibility for the care and administration of safe food handling after it leaves the caterers custody. This includes the handling of any foods not consumed.

Alberta Health regulations require a maximum service time of two hours for food placed out. This is calculated from the start time the food is placed out (not the event start time). The client (event organizer) is responsible for observing Alberta Health regulations and ensuring any unused or unserved food is disposed of.

Food service received in advance of an event and prior to service time must be appropriately stored by the client (event planner) this may include refrigeration where applicable.

Pre-packaged food items (i.e. individual bags of potato chips, granola bars, candy bars, etc.), and whole fruit can be left for clients to pick up and take away at any time. These food products will be deemed safe by university of Calgary food services.

For Catered Events with Service

For events where catering service is received and supported with service from the caterer. The caterer is assuming responsibility for the care and administration of safe food handling. This includes the handling of any foods not consumed.

Alberta Health regulations require a maximum service time of two hours for food placed out. This is calculated from the start time the food is placed out (not the event start time). The caterer is responsible for observing Alberta Health regulations and ensuring any unused or unserved food is disposed of should this time be exceeded. This requirement is placed on the caterer by Alberta Health regulations, there is not any flexibility that the caterer can extend in this determination.

Previously served food

As per the Alberta government, Public Health Act – Food Regulations document
http://www.qp.alberta.ca/1266.cfm?page=2006_031.cfm&leg_type=Regs&isbncIn=9780779785742

Food that has previously been served must not be re-served unless:

- (a) it is a low-risk food,
- (b) it has remained free of contamination, and
- (c) either
 - (i) It is, and on each previous occasion was, served in a container designed to prevent contamination, or
 - (ii) It is individually packaged, and has remained unopened and untampered with in its original container

As an institution, when any food is left over from an event we allow clients to welcome members of the campus community, **within two hours of the buffet being set-out**, to consume any leftover food from the buffet. Food will only be available to consume on site within the allowable two hour time frame.

Buffets will be labeled with the time they were set out by the caterer. This will allow guests and event organizers to easily identify the 2 hour food safe time period.

Food that may be taken away for consumption are individually packaged foods and whole fruits. Exceptions to this are milk and yogurt products, pastries and sliced fruits.