

# LEFTOVERS: GUIDANCE FOR SCHOOLS

## INCREASING AWARENESS



### THE LEFTOVER CHALLENGE

School nutrition professionals must balance preparing enough meals for their student population while also managing costs and food waste. Leftovers, however, can present a challenge even when staff has sufficiently planned and prepared for meals.

Recognizing these challenges, the Texas Department of Agriculture presents Contracting Entities (CE) with a list of options to effectively utilize school meal leftovers. These tips will help school nutrition professionals act as good stewards of valuable resources.



### SOLUTIONS FOR LEFTOVER FOOD ITEMS

1

#### À LA CARTE

Sell leftovers as à la carte items in the cafeteria

2

#### SHARING TABLE

Share leftovers with students

3

#### MAKE A DONATION

Give leftovers to food bank or other charitable organization

#### GOOD SAMARITAN FOOD DONATION ACT

Contracting Entities that choose to donate leftovers as suggested in this publication also have extended protections against civil and criminal liability for persons or organizations when making food donations to the extent provided under the Bill Emerson Good Samaritan Food Donation Act, found in Section 22 of the Child Nutrition Act.

## À LA CARTE LEFTOVERS

### Giving students another chance to choose

Leftovers may be sold in the school cafeteria or other designated eating areas as second meals, à la carte items or meals. Additionally, the leftovers may be incorporated into a future reimbursable meal. As long as all state and local health and safety regulations are followed, the above are allowable solutions. When leftovers are sold, the income from the sale must accrue to the nonprofit school food service accounts, and the items sold must meet the competitive food requirements. Income from the sale of à la carte items must be tracked as part of documenting nonprogram income.



The à la carte price must include the following costs:

- Value of USDA Foods
- Purchased foods used to make the item
- Labor to prepare the item
- Overhead costs



For more  
information, contact  
**your Education  
Service Center**

## LEFTOVER SHARING TABLES

### Share it, don't waste it

To minimize food waste, schools may set up leftover sharing tables for items students do not want. When using a sharing table to utilize leftovers, CE's must follow all appropriate state and local health and safety regulations.



## DONATE LEFTOVERS

### Changing a challenge to charity for those less fortunate

Schools or other CE's may donate leftover food to eligible local food banks or charitable organizations. To be eligible to receive this donation, the organization must be exempt from taxes under Section 501(c)(3) of the Internal Revenue Code of 1986 [26 USC: 501(c)(3)]. A donation of leftovers to such an organization must meet the following conditions:

- The CE must have practiced good meal production planning to ensure that one meal per student is produced.
- The CE is not able to use the leftover food for another meal service, and food would otherwise be thrown away.
- State and local health codes are followed in the storage and transportation of the leftover food items.

This guidance includes language from Senate Bill 725 from the 2017 Texas Legislative Session.



Food and Nutrition Division  
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