

Labels for Leftovers

Providing a “To Go” Label for customer’s leftover food packages is a good way to educate consumers on safe food handling. Here are examples:

“To Go” Label

Restaurant Name: _____

Phone _____

Perishable foods should be kept refrigerated under 41°F at all times. When re-heating, heat to a minimum of 165°F before consuming. Leftover foods should be consumed within 24 hours.

Don’t take chances with Food Safety!

Leftover Label

- Refrigerate at 41°F or below as soon as possible.
- Reheat to a minimum of 165°F before consuming.
- Consume leftovers within 24 hours.