



## Doggy Bags

Offering customers 'doggy bags' for leftover food is a great way to reduce food waste. It is important that customers are aware of the potential health risks if the leftover food is not stored and handled properly after leaving the restaurant.

*The Food Act 2003* (NSW) does not prevent restaurants from providing doggy bags. It is the responsibility of the consumer to store and handle food taken away from the restaurant safely to minimise the risk of food poisoning.

Temperature control is a key factor in limiting the growth of bacteria in food. Bacteria that commonly cause food poisoning grow very well between 5 and 60 degrees C.

To reduce the risk of food poisoning, it's important the doggy bag is refrigerated as soon as possible after leaving the restaurant.

### Minimise food poisoning risks

Food outlets should:

- transfer food into new, unused food-grade containers.

Consumers should:

- refrigerate food in doggy bags as soon as possible
- throw away leftovers if they've been out of the fridge for 2 hours or more
- reheat foods to at least 75 degrees, until they're steaming hot.
- be aware that some containers are not intended for repeated use to reheat foods

Resources encouraging customers to request doggy bags are included in this Resource Kit. These resources also provide customers with food safety tips relating to the handling of leftover food.

This project is supported by the Environmental Trust as part of the NSW EPA's Waste Less, Recycle More initiative, funded from the waste levy

