



HAVE LEFTOVERS FROM A CATERED EVENT?

Join Mansfield's Food Rescue Effort!



To participate, contact the Mansfield food rescue coordinator:

Virginia Walton

860.429.3333

waltonvd@mansfieldct.org



Why I should donate leftovers?

Feeding hungry people ranks as the second highest priority for reducing the environmental impact of wasted food, much higher than composting.

Approximately **1 in 8 people in Connecticut currently face hunger**. Donating surplus food reduces greenhouse gas by **saving resources** such as soil water, fertilizer, and human labor used in its production.

How do I participate?

1. Contact the Mansfield food rescue coordinator **prior to your event** to make arrangements for a pick-up. If there are no leftovers, the arrangements can be canceled.
2. Determine your **cold storage capabilities** – is there enough refrigeration or freezer space to store the leftovers.
3. Follow **food storage safety guidance** to ensure food does not spoil prior to collection.

Temperature Guidelines for Storing Leftover Foods

Prepared Entrees: Chilled $\leq 41^{\circ}\text{F}$ or frozen $\leq 0^{\circ}\text{F}$
Shelf-stable or Baked goods: Cool and dry
Dairy, perishable: Chilled at 41°F or below
Fresh Produce:

- Whole: Cool and dry
- Chopped: Chilled at 41°F or below

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