

# Repurposing of Food

Good Hygiene Practice

Guide No: 26

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HACCP Chart Reference

All stages

## Overview and legal requirements

This guide sets out our clear requirements for repurposing food. As a business, we are legally obliged to follow and adhere to all our food safety and hygiene requirements, while being mindful of reducing our overall food waste where at all possible.

## Definition

Repurposed food is the term we use when referring to excess or over-produced food left at the end of service. It can be either reused internally or donated externally to our food charity partners.

For further detail and information on food donations, please review the Good Hygiene Practice Guide No: 18 Food Waste [Link](#).

## Scope

To ensure that all repurposed food is safe for our clients and customers to eat.

## Policy

To use repurposed food for non-healthcare and/or non-senior living settings (or where no highly vulnerable consumer populations are identified), food **must not** have been outside of Compass' control.

Examples of this include self-service stations such as salad bars and/or food served by non-Compass supervised colleagues or non-Compass third parties.

In line with Compass Group UK&I FSMS requirements, examples of food that **has not** been outside of Compass control, would include, but are not limited to the examples below.

- Once fully cooked, hot food that has been maintained at or above the minimum applicable temperature or has subsequently been cooled safely, must be documented with time and temperature records retained.
- Cold food that has been maintained at or below the maximum applicable temperature with refrigerated and/or frozen storage temperature records retained.
- All allergen information is retained via labelling with allergen data sheet availability.
- Once cooled, food must be reheated and/or served within a specified maximum time period.
- Reheating can only occur **once** and the reheat temperature must achieve or exceed the minimum applicable temperatures.

For healthcare and/or senior living settings (and any other highly vulnerable consumer populations), you must also ensure that:

- To use repurposed food, all the above conditions must be met.
- Food **must not** have been outside of Compass' control.
- Food **must not** have previously been served and/or held hot in front of house areas.

Please refer to the following Good Hygiene Practice Guides which reference our established food safety and hygiene operational processes and procedures.





## Additional Guidance

1. Personal hygiene
  - Refer to **Good Hygiene Practice Guide No: 2 - Personal Hygiene** for additional guidance on good personal hygiene, hand washing technique, uniform, and PPE standards.
2. Cross contamination
  - Refer to **Good Hygiene Practice Guide No: 4 - Cross Contamination** for additional guidance on how to minimise cross contamination risks.
3. Shelf life
  - Refer to **Good Hygiene Practice Guide No: 5 - Food Labelling & Shelf life** for additional guidance on labelling food within units and display counters.
4. Food preparation
  - Refer to **Good Hygiene Practice Guide No: 7 - Food Preparation** for additional guidance on the requirements for safe food preparation.
5. Cooking
  - Refer to **Good Hygiene Practice Guide No: 9 - Cooking** for additional guidance on cooking and how to check the accuracy of your probe thermometers used for checking food display temperatures.
6. Cooling and re-heating
  - Refer to **Good Hygiene Practice Guide No: 10 - Cooling and re-heating** for additional guidance on cooling and re-heating procedures.
7. Allergens
  - Refer to **Good Hygiene Practice Guide No: 13 - Allergens** for additional guidance on the 14 declarable allergens and the back of house and front of house processes to manage and inform customers of allergen information.
8. Food donations
  - For customers who may make a request to take leftover food home with them at the end of a meal or a function, please refer to the Doggy Bag Guidance on the HSE webpages, and for additional guidance on food donations please refer to **Good Hygiene Practice Guide No: 18 - Food Waste**.