**GOT FFVP LEFTOVERS?**

Regarding FFVP leftovers, here are some guidelines and suggestions.

Of course, if there are just some extra servings, students can be encouraged to have seconds; just have to be fair about who gets dibs. And although, FFVP participation should never be withheld from a student for disciplinary reasons, getting "seconds" is different!

First, determine condition of leftovers and how they would be stored:

1. Whole fruit: Ripeness, storage; if handled, re-washing required before serving again
2. Cut-up or fragile/perishable items: If left at room temperature, must be used same day if served fresh. If left out for more than 2 hours, cannot use/save for consumption. If kept in coolers/on ice (air-conditioned room for perishable un-cut items like berries, etc.) can be safely used if properly cold-stored and used ASAP.
3. Where would leftovers be stored? Label with date and with intended usage.

Determine the usage, see following:

* **Use As Another FFVP snack:** If extra snacks are whole fruit or were stored safely (refrigerator, on ice, etc.) it is first encouraged to use these for another FFVP snack if possible. This could be on the same day or served on a different day. If quantities are small, the fruit/vegetable items could be supplemented with a non-FFVP item to make an adequate combined snack serving. Even a small serving will increase the child's exposure to healthier F&V snacks which is a goal of FFVP.
* **Leftovers can be used to Supplement Meal:** If the items cannot be used for FFVP, but are still safe to serve, they could supplement a meal (breakfast/lunch) or be offered in addition to meals like on a share table. Note: FFVP is intended to help widen a student's experience of fruits and vegetables beyond what can normally be found at regular school meals so if the FFVP items are always mirroring what the students normally can consume with their regular meals, that is not in keeping with one of the primary goals of FFVP.

NOTE: FFVP leftovers can be used to supplement, but CANNOT COUNT as a component of a reimbursable meal or After-School Snack Program (ASP) snack; FFVP items are already claimed through its own program funds.

* **FFVP Is Not TO-GO:** Like the school lunch program meal items, FFVP regular servings or leftover servings should not be taken home/off campus because of food safety issues that would make your school liable. An exception would be a child taking his/her whole small apple. Most other perishables, if left in a backpack more than a day, will become a health hazard (and could also ruin a backpack and its contents).
* **DONATE:**  FFVP items that are still edible, but cannot be reused at the school, could be donated to local shelter, etc. if done in a safe manner with proper handling.

* **COMPOST:** When leftovers have been left out or are not suitable for reuse (perishable, over-ripe, etc.) these could become part of the school's compost or vermiculture project. Schools have donated food scraps to a local piggery.
* **OK...THROW AWAY:**  And lastly, when all else fails, the leftovers can be discarded.

As you can tell from the above suggestions, the USDA would like to discourage waste as much as possible, but ALWAYS SAFETY FIRST.

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