

FOOD SAFETY & LEFTOVER POLICY

Countywide Produce & Deli

1. TEMPERATURE CONTROL & QUALITY Countywide Produce & Deli follows strict health and safety guidelines (HACCP) during the preparation and transport of your food. To ensure maximum freshness and safety, we recommend that all food be consumed within **two (2) hours** of the scheduled service time.

2. THE "TWO-HOUR RULE" In accordance with USDA and local health department guidelines, perishable foods (such as deli meats, salads with mayonnaise, and hot entrees) should not sit at room temperature for more than two hours. If the ambient temperature is above 90°F (32°C), this window reduces to **one (1) hour**.

3. LEFTOVER LIABILITY WAIVER

- **Release of Liability:** Once Countywide Produce & Deli has completed the setup or service, the Client assumes full responsibility for the handling of any remaining food.
- **Caterer Recommendation:** We professionally recommend that any perishable food remaining at the end of the service window be disposed of to prevent foodborne illness.
- **Client Retention:** If the Client chooses to keep, package, or refrigerate leftovers, they do so at their own risk. Countywide Produce & Deli shall not be held liable for any illness or injury resulting from the consumption of food after our staff has departed the premises.

4. EQUIPMENT & DISPOSABLES If the Client provides their own containers for leftovers, Countywide Produce & Deli staff are not responsible for the cleanliness of those containers or the packing of the food unless previously agreed upon in writing.

5. SIGN-OFF By signing below, the Client acknowledges they have read the food safety guidelines and accepts full responsibility for food quality and safety once the catering service has concluded.

Client Signature: _____ **Date:** _____
Event Representative: _____ **Time of Departure:** _____