

Food Safety

HELPFUL HINTS FROM EXPERTS

Saving Leftovers Becomes A Snap

(NAPSA)—It's a routine we all know too well. You're packing up the leftovers from dinner and you can't find a matching container and lid so you grab the tinfoil or plastic wrap, which leads to spills, spoils, and doesn't stack well. There are a number of reasons why Americans waste 200 million pounds of food each day*, but it certainly can't help that more than 70 percent of consumers say they are routinely unable to find a lid to match their container and another 52 percent lose the lids completely. You can save money, reduce food waste and enjoy a meal more than once by following a few tips for keeping your favorite leftovers fresh and safe to eat:

- Put leftovers away quickly: Foods can stay out for serving and eating for about two hours. On a hot day, keep them out for no longer than one hour.

- Leftovers should be stored in containers that are airtight to lock in freshness.

- Do not cross-contaminate: Never place cooked food in an unwashed container that previously held raw meat, poultry or seafood.

- Leftovers can be kept in the refrigerator two to three days:



Proper food storage means you can save money, reduce food waste and enjoy a meal more than once.

Freeze if longer storage is required.

- Be sure to search the fridge weekly for any food hiding past its prime.
- Reheat leftovers in microwave-safe containers or in the oven to 165° F.

Of course, there are many food-storage container options on the market today. One unique new line from Rubbermaid called Premier is ideal for saving leftovers because its lids open and close easily to lock in freshness. In addition, the stainproof containers easily wash crystal clean with no leftover odors, and lids snap to bases and to each other for convenient storage. For more tips and solutions on food storage, visit www.rubbermaid.com/premier.

* U.S. Department of Agriculture