



Make the most of your food waste

How to sell or donate your restaurant's surplus food.

SAA SYÖDÄ!

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The most important thing is to prevent food waste

Production of food creates major climate emissions, and as much as a third of the impacts caused by our consumption originates from the food we eat. Food waste is unnecessary strain for the environment.

The food we waste increases also raw material and waste management costs of restaurants. From the point of view of profitability avoiding food waste is the primary goal, since preparing food that will never be eaten, includes not only the costs of preparing food but also the costs of ingredients. From the Guidebook "Hävikistä hyväksi", produced by the Association for Rural Culture and Education, you can find excellent tips for preventing food waste.

However, it is not always possible to prevent food waste. In the food service sector about 20% of prepared food, amounting annually to 61 million kilos, is wasted. When different restaurant types are compared, the largest amount of food is lost at buffet restaurants, and the smallest amount at à la carte restaurants.

Leftovers can easily be sold via food waste apps or donated to charity and thus prevented from being wasted. From this publication you will find simple instructions on how to sell or donate your restaurant's leftovers. These tips are produced by Motiva, a government owned company promoting sustainable development, in cooperation with Finnish Hospitality Association MaRa in November 2020.

**Prevent food waste and share it instead.
This is how you show your company to be responsible.**

(1 Luonnonvarakeskus 2020, Ravitsemispalveluiden elintarvikejäte: jätteen määrä 2018-2019 ja seurannan kehittäminen 1/2020

How to make most of your food waste

Decide first whether you want to donate or sell your surplus food.



Let's sell it

Sell only food that is, or is about to be wasted. Food waste apps typically require, that the food is sold with a generous discount price or at cost price, not at regular price.

It is easy to inform customers about surplus food by using food waste apps. The customer will pay the meal via the application.

You can get more satisfied customers by advertising surplus meals at social media, on your website or at the door.



Let's donate it

Surplus food can be donated to charity for associations that distribute food aid or to chosen target groups, for example pensioners or unemployed people.

You can ask contact information of food aid organisations from your local church.

Check that the operator has a plan for in-house control.

Note that:

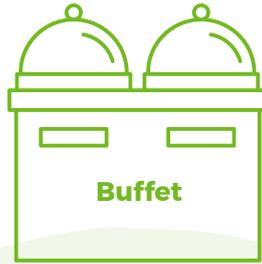
- ✓ Once you have served the food at the buffet, you cannot serve it again.
- ✓ Donate or sell only food that is of impeccable quality, even when it is leftovers.
- ✓ Keep the food at the right temperature, until the customer or food aid association picks it up.

Pay attention to the right temperatures

Food that has been served at the buffet



+ 60 °C



6-12 °C

Hot food

- ✓ Food must remain at + 60 degrees.
- ✓ Hot food that has been served at the buffet, can be donated for food aid after quick (maximum 4 hours) chilling, (to max + 6 degrees), but it cannot be sold to customers after that.
- ✓ Do not donate the food in the middle of the chilling process.

Cold food (for example salads)

You can donate or sell surplus food

- ✓ that has been served cold (max +6 degrees)
- ✓ if temperature of the food rises to +12 degrees, it can only be sold or donated within four hours after it has been served.

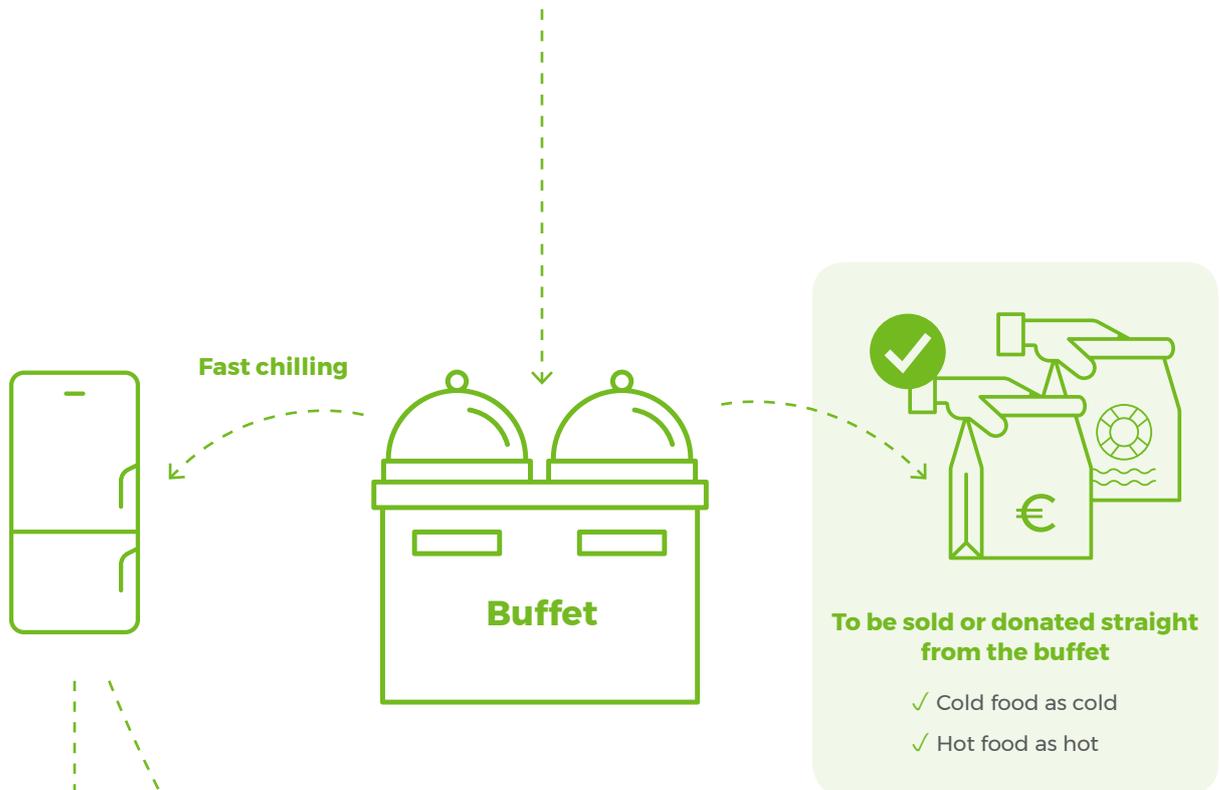
Food that has been stored in the kitchen



- ✓ Food that has not been served in the buffet can be donated or sold or used later, when food safety issues have been considered.
- ✓ Sell or donate while keeping the food at + 60 degrees or
- ✓ Chill at least + 60 degrees food to +6 degrees within max four hours.

Note these:

When food has been available on buffet



To be sold or donated straight from the buffet

- ✓ Cold food as cold
- ✓ Hot food as hot



After checking that the food is ok, you can donate it to charity.



Not for sale after chilling.

Inform about allergens

Customers must be informed about allergens of surplus food

Typical allergens are:

- ✓ milk
- ✓ cereal products
- ✓ eggs
- ✓ fish, shellfish and mollusk
- ✓ ground nut and other legumes
- ✓ nuts and seeds
- ✓ fruits and vegetables
- ✓ spices and additives

[Read more about allergens to be informed >>](#)

Ask guidance

If you have questions regarding practices and regulations, you can ask guidance from your municipal or regional food supervision authorities.

[Contact info of the local food supervision authorities >>>](#)

[More guidance from the Food Aid Guide by the Finnish Food Authority >>>](#)

Q & A

May we sell or donate yesterday's food?

Only food that has not been served, has been stored at the right temperature and then chilled properly, can be sold, or donated.

However, you must estimate the condition of food based on your senses, (organoleptically). It is always the responsibility of a restaurant to estimate the serviceability of the food.

May we sell or donate food of which expiry date has been passed?

No, you may not. Only when the food has been frozen before the expiry date has passed, it can be donated after the date. Frozen food must be used within two months from the freezing date.

For how long we may sell or donate surplus food that has been served on a buffet?

If the food is kept on a buffet at +6-12 degrees, it must be delivered to a customer within four hours. After that the food can only be donated to food aid or to own personnel, and its quality and safety must first be estimated based on your senses (organoleptically). Hot food served at +60 degrees on a buffet does not have any time limit, but its condition must be evaluated organoleptically.

Who is responsible for the safety of donated or sold waste food?

The restaurant or the deliverer of the food carries the responsibility for the safety of sold or donated food waste. When the food is handed over to a customer, also the responsibility is shifted.

Also food aid operators to whom food is delivered, must have a plan for in-house control.

Do we need a permission to sell or donate food waste?

You don't need any special permission to sell or donate food waste. All restaurants may sell or donate food that is about to be wasted. However, the operator must cover food waste issues in their in-house control plan.

More info about food waste

[saasyoda.fi >>>](https://saasyoda.fi)



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Maa- ja metsätalousministeriö