



SCHOOL LUNCH HANDLING INSTRUCTIONS

GUIDELINES:

- All items should be either refrigerated or heated for consumption immediately.
- After 5 days, discard any remaining refrigerated food items.
- Follow all handwashing guidelines before handling food – wash your hands with soap and warm water for at least 20 seconds.
- Food items may contain allergens.
- Allergen-friendly meals will be provided upon request. Please contact our general manager if you have concerns about a specific allergen.

FOOD STORAGE

PANTRY ITEMS – RECEIVED AT ROOM TEMPERATURE

- **Cereals, Crackers, Chips, and Condiments:** Shelf-stable. No refrigeration required. Consume by the “best by” date located on the product.
- **Grain-Based Breakfast Pastries (Muffins, Cinnamon Rolls, etc.):** Previously frozen product. For best quality, consume within five (5) days.
- **Shelf-Stable Fruit and Fruit Juices (Applesauce, Raisins, Craisins, Fruit Juice Boxes, etc.):** Shelf-stable, No refrigeration required. Consume by the “best by” date located on the product.

PERISHABLE ITEMS – REFRIGERATOR/FREEZER

All perishable (cold) foods should be eating or refrigerated immediately.

- **Fresh Milk & Juices:** Refrigeration required. Consume by the “best buy” date located on the product.
- **Fresh Whole Fruit:** Refrigeration recommended, but not required.
- **Fresh Bagged Fruit, Vegetables, and Fresh Fruit Cups:** Refrigeration required. Consume by the “best buy” date located on the product.
- **String Cheese/Cream Cheese:** Refrigeration required.
- **Frozen Items that Require Heating (Burgers, Burritos, Pizza, French Toast Sticks, Waffles, etc.):** Store in freezer or refrigerator until ready to heat and eat. Keep no longer than five (5) days in refrigerator.



HEATING INSTRUCTIONS

MICROWAVE INSTRUCTIONS

- Please remove your meal from the container and place it on a microwave-safe dish or plate before heating in the microwave. This allows the meal to heat more evenly. Be sure to loosely cover the food to help retain moisture and allow for ventilation.
- Remove items included with the meal that do not require eating, such as condiment packets, breads, fruits, yogurt, cold salads, or any other food item you do not wish to heat.

OVEN INSTRUCTIONS

- Preheat oven to 350°F.
- Place item on a sheet pan and bake until the internal temperature of the item reached 165°F. Times may vary depending on if the item is thawed or frozen.

MINIMUM REQUIRED INTERNAL FOOD TEMPERATURES FOR ALL COOKING METHODS	
COLD HOLDING	
Refrigerated Foods	40° F or Colder
Frozen Foods	40° F or Colder
COOKING	
All temperatures to be maintained for a minimum of 15 seconds	
Ground/Cut/Whole Chicken or Turkey Nuggets, Patty, Wings, Breast, Legs, etc.	165°F
Food Mixtures Soups, Stews, Casseroles, Sauces, etc.	165°F
Pork/Pork Products Breakfast Sausage	160°F
Ground Beef Burgers, Meatballs, Tacos, etc.	160°F
Fish & Eggs	145°F
Other Foods Leftovers, Potatoes, Pancakes, etc.	145°F
HOT HOLDING	
After cooking, all foods must be held at a minimum of 140°F until served	
REHEATING	
All temperatures must be maintained for a minimum of 15 seconds. All foods must be reheated within a 2-hour period, to at least their specified minimum required internal cooking temperature. All poultry must be reheated to at least 165°F.	