



It has been a challenging time for everyone during this period of uncertainty and continuous change because of Covid-19. As a result, My Green Lunch has made additional changes to our already **stringent kitchen cleaning and sanitizing procedures**, both in our facility as well as to our on-site distribution process for the 2020 – 2021 School year.

We are fortunate to have a large **4,000 square foot nut-free commercial kitchen with 20-foot ceilings** that allow for a **greater amount of social distancing** than most catering companies. This coupled with our current cleaning and sanitizing procedures, as well as our safe sealed packaging, make us overly compliant with the CDC and local health department recommendations for meal preparation programs.

Over the past few months we have streamlined our procedures and had the opportunity for **intense staff training on these procedures** while running our **My Green Lunch Pantry Program** and in providing over **6,900+ free meals** to those in our community with the help of a [GoFundMe](#) account we set up in [raising \\$35,000 for our Emergency Meal Program: Loaves & Fishes](#) (4,000 meals), [Santa Clara Office of Education](#) (2,400 meals), [AACI](#) (425 Meals), [Santa Clara Sheriff's](#): (75 Meals), [Santa Clara Valley Medical](#) ICU/MICU: (50 Meals).

#### **Kitchen Procedures and Protocols Per Santa Clara County & Alameda County Health Department:**

- ⇒ All staff goes through a health check including a questionnaire and temperature check prior to entering the kitchen space.
- ⇒ Every time an employee enters the kitchen, they wash their hands for 20 seconds.
- ⇒ All staff wear hair nets, chef coats, aprons, masks, and gloves while in the entire facility.
  - Reusable masks are provided to every employee, as well as disposable onetime use masks are available in case an employee leaves their mask at home.
  - Gloves are changed whenever they leave and re-enter the kitchen or touch non-food related equipment.
- ⇒ All Kitchen surfaces are cleaned and sanitized multiple times a day, especially between the sealing machine and critical touch points such as doorknobs and walk-in refrigeration handles.
- ⇒ Social distancing marks are labeled throughout the kitchen, office, and break room to help guide the My Green Lunch Staff.
- ⇒ Our packaging is sealed with our sealing system and heated to a minimum of 165 degrees.
- ⇒ The office space is sanitized at least twice daily.
- ⇒ All Warmers and Coolers are sanitized daily, when returned to the kitchen.
- ⇒ All Drivers wear masks when they enter facility and gloves when loading and unloading the food into the warmers for the schools and at the school site.
- ⇒ Drivers carry hand sanitizer in their vans for washing hands between deliveries and change gloves between school sites.
- ⇒ All cold food is thoroughly washed and sanitized prior to being cut and cupped and put into individual, compostable packaging.
- ⇒ All food suppliers are required to provide a temperature check, wear masks and gloves prior to entering facility.

- ⇒ Health Department Signage- Compliance and Procedures posted all over kitchen both inside and outside - including all entrances and exits.

**On-Site Procedures and Protocols:**

- ⇒ All Meals will be sealed with stickers identifying entrée type and all cold food is packaged for easy distribution and minimal contact .
- ⇒ Once on site, the driver will unload the electric food Hot Box (Cambro) and take the one from the day prior to return to the kitchen for sanitization.

As always if you have any questions or need any assistance, we are always here to assist you.

Your My Green Lunch Team,

Todd Evjenth  
CEO

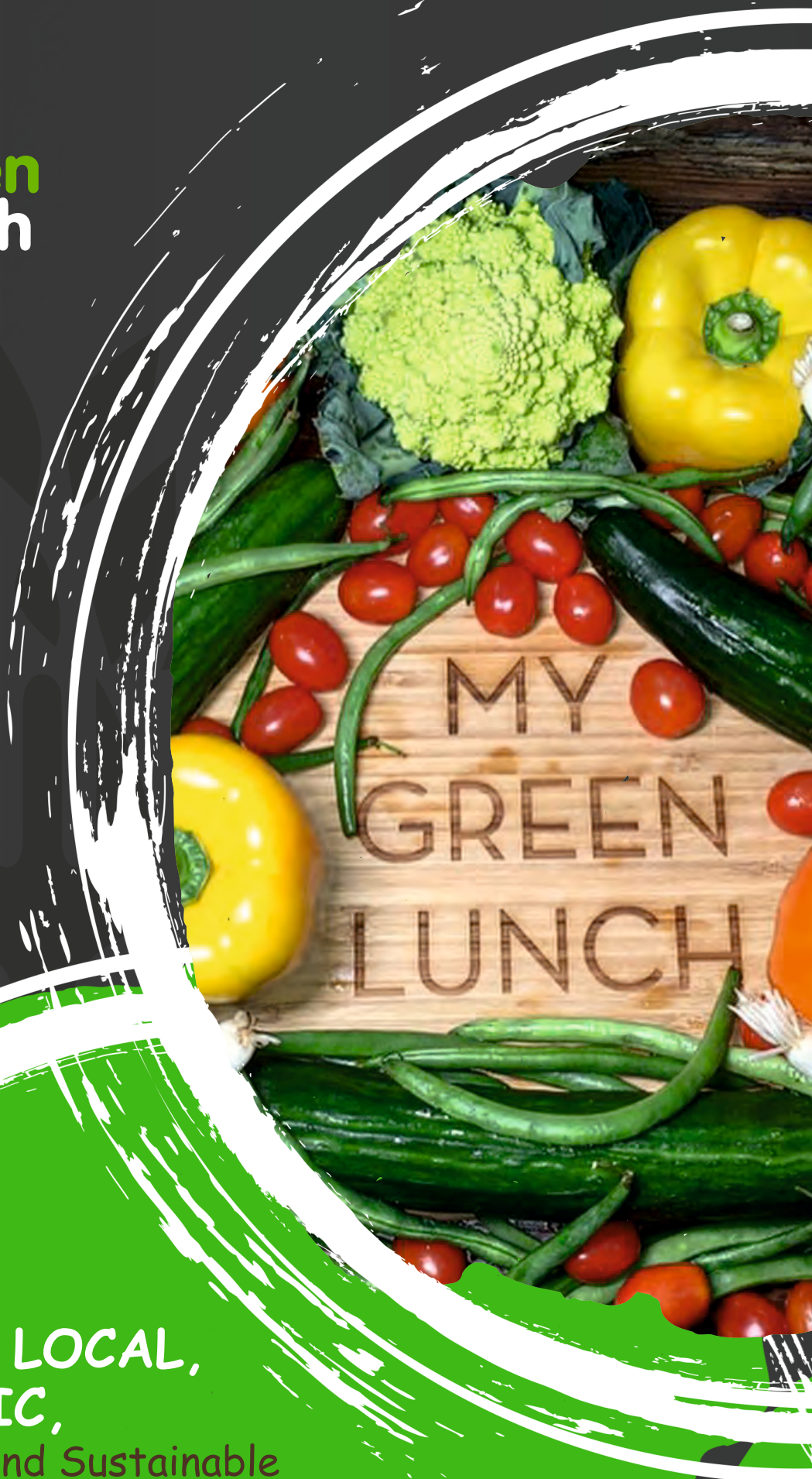
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Providing  
**FRESH, LOCAL,  
ORGANIC,**  
Seasonal And Sustainable  
**SCHOOL LUNCHES.**

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[www.mygreenlunch.com](http://www.mygreenlunch.com)





## What makes My Green Lunch amazing?

Lunch is an important part of your child's active school day. They need the brain fuel to make the most of the second part of their school day. Having a fresh and healthy lunch will help them focus on learning instead of how tired or hungry they are.

Like most parents, you've carefully chosen your child's specific school based on what they can personally offer to your student. And like most schools, they are hyper focused on creating an environment that will help students blossom into their best potential self. School administrators have to deal with the logistics of many bureaucratic requirements and the overall organization of a school campus. Lunch is a part of their day, but not necessarily a priority that is focused on.

Your school's lunch program is an important part of the school environment. We believe that offering a healthy and nutritious lunch program will help prepare our students to be the best students they can be.

Based in the cultural melting pot that is the Silicon Valley, our culturally diverse menu ensures that everybody will have something to enjoy.

### VARIETY

We have **up to 14 daily options** to choose from.

☑ 2 vegetarian options    ☑ 2 gluten free options    ☑ 2 dairy free options

We have **150+ total options** and all of our food is kid tested and kid approved.

# How we make your lives easier

- ✓ Every lunch is individually labeled with each student's name & meal.
- ✓ We make your children's food, so you don't have to.
- ✓ Our user-friendly ordering system allows for simple transactions.
- ✓ We have the tastiest options.
- ✓ Our portion sizes ensure your child won't be hungry.
- ✓ Simplified lunch distribution with our easy to read and customizable labels.



## Educating children about **Healthy Choices**

We use the freshest and healthiest produce compared to our competitors and our snacks are also healthier. A lot of our competitors use fruit roll-ups, pop tarts and cookies. We use Pirate Booty, Annie's Homegrown, Organic Valley, Nature's Bakery, Applegate Farms, Kettle Chips... ETC.



# Sample Menu

Kid tasted and kid approved



## Featured favorites

- ✓ Oven roasted chicken and mashed potatoes
- ✓ BBQ pulled pork sliders
- ✓ Korean beef and rice
- ✓ Orange chicken and rice
- ✓ French toast, eggs and sausage
- ✓ 4 types of pizza
- ✓ Organic chicken noodle soup
- ✓ Macaroni and cheese



## Hot Choices

- ✓ Chicken taquitos
- ✓ Grilled chicken burrito
- ✓ BBQ chicken over mashed potatoes
- ✓ Beef and macaroni bake
- ✓ Breakfast burritos
- ✓ Meatball sandwich
- ✓ Chicken parmesan sandwich
- ✓ Eggrolls and rice
- ✓ Enchiladas
- ✓ Quesadillas
- ✓ Angus burgers
- ✓ Spaghetti marinara
- ✓ Shepherd's pie
- ✓ Alfredo pasta
- ✓ Hawaiian pizza
- ✓ Pepperoni pizza
- ✓ Sausage pizza
- ✓ Cheese pizza
- ✓ Chicken noodle soup
- ✓ Minestrone soup
- ✓ Beef and vegetable soup
- ✓ Butternut squash soup
- ✓ Grilled cheese
- ✓ Salmon burgers
- ✓ Chicken and rice bake





## Cold Choices

- ✓ Ham and cheese sliders
- ✓ Southwest salad
- ✓ Yogurt parfait
- ✓ Turkey and havarti sub
- ✓ Chinese chicken salad
- ✓ Cobb salad
- ✓ Pastrami and cheese slider
- ✓ Roast beef and cheese sandwiches
- ✓ Caprese lavash wraps
- ✓ Chicken, bacon, and ranch wrap
- ✓ Salami and cheese cracker box
- ✓ Bagel with cream cheese



## Vegetarian Choices

- ✓ Butternut squash soup
- ✓ Minestrone soup
- ✓ Gardein chicken burrito bowls
- ✓ Vegetarian cheeseburgers
- ✓ Gardein steak quesadillas
- ✓ BBQ Gardein chicken with mashed potatoes
- ✓ Bean and cheese enchiladas
- ✓ Teriyaki tofu stir fried rice bowl
- ✓ Tandoori tofu with rice
- ✓ Curry tofu with rice
- ✓ Organic pasta with butter
- ✓ Cheese tortellini
- ✓ Vegetable pasta alfredo
- ✓ Mac and cheese
- ✓ Pesto pasta
- ✓ Grilled cheese
- ✓ Hummus box
- ✓ Protein box
- ✓ Cucumber, hummus, and cheese sliders
- ✓ Tomato bisque soup



## Gluten Free

- ✓ Gluten free chicken strips
- ✓ Gluten free hamburger
- ✓ Gluten free quesadillas
- ✓ Gluten free burritos
- ✓ Southwest salad
- ✓ Bbq chicken ranch salad
- ✓ Chicken and rice bake
- ✓ Chicken corn dogs
- ✓ Gluten free pasta with meat sauce
- ✓ Gluten free macaroni and cheese
- ✓ Gluten free pesto pasta
- ✓ Miso soup
- ✓ Spinach cobb salad



## Vegan

- ✓ Vegan chili
- ✓ Black bean and veggie enchiladas
- ✓ Sun butter and jelly sandwich
- ✓ Hummus box
- ✓ Spaghetti with marinara
- ✓ Vegan hot dog
- ✓ Vegan burger
- ✓ Asian tofu salad
- ✓ Gardein vegan nuggets

