



School Lunch Handling Instructions

General Guidelines:

- ❖ All items should be either refrigerated or heated for consumption immediately.
- ❖ Any refrigerated food remaining after 5 days should be discarded.
- ❖ Wash your hands with soap and warm water for 20 seconds before handling any food.
- ❖ Products may contain one or none of the top allergens: Milk, Fish, Shellfish, Wheat or Soy.
- ❖ As an allergy-aware kitchen, no meal is knowingly prepared on our equipment with any food that contains peanut/tree nut in the manufacturer's list of ingredients.
- ❖ Meals for Students with allergies are available. For information contact the district Food Service Director.

Food Storage

PANTRY ITEMS - RECEIVED AT ROOM TEMPERATURE

Cereals, Crackers, Chips, Condiments

Shelf-stable. No refrigeration required. Consume by the "Best By" date located on the product.

Grain-Based Breakfast Pastries

(Muffin, Cinnamon Roll, etc.)

Previously frozen product. For best quality, consume within 5 days.

Shelf-stable Fruit and Fruit Juices

(Applesauce, Raisins, Craisins, "Fruitable" 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) food should be eaten or refrigerated immediately.

Fresh Milk & Juices

Refrigeration required. Consume by the "Best By" date located on the product.

Fresh Whole Fruit

Refrigeration recommended, but not required.

Fresh Bagged Fruit, Vegetables, Fresh Fruit Cups

Refrigeration required. Consume by the "Best By" date located on the product.

String Cheese/ Cream Cheese

Refrigeration required.

Frozen Items That Require Heating

(Burgers, Burritos, Pizza, French toast, Waffle, Pancake, etc.)

Store in freezer or refrigerator until ready to heat and eat. Keep no longer than 5 days in refrigerator.



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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 so that the meal may heat more evenly, be sure to loosely cover the food to help retain moisture, and allow for ventilation.
- ❖ Remove items that do not require heating, such as condiment packets, breads, fruits, yogurt, cold salads or any other food items you do not wish to heat if packed in with meal.

Oven Instructions

- ❖ Preheat oven to 350 F.
- ❖ Place item on sheet pan, bake until internal temperature reaches 165 F. Times may vary depending on if 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 	165 °F
Food Mixtures Soups, Stews, Casseroles, Sauces 	165 °F
Pork / Pork Products Breakfast Sausage 	160 °F
Ground Beef Burgers, Meatballs, Taco etc 	160 °F
Fish & Eggs  	145 °F
Other Foods Leftovers, Pancakes, potato 	145 °F
HOT HOLDING	
After cooking, all food must be held at a minimum 140 °F until served	
REHEATING	
All temperatures to be maintained for a minimum of 15 seconds	
All foods must be reheated, with in a 2 hour period, to at least there specified minimum required internal cooking temperature. All poultry must be reheated to at least 165 °F	