

**Jackson County School District**  
**Child Nutrition Department**  
**Sack Lunch Menu**

**SACK LUNCHES GUIDELINES (ALL GRADES):**

- Keep calendar of sack lunches. Order appropriately. Check with school office periodically for sack lunch request.
- Cold food must stay cold. Send away in ice chest. We are still responsible that the teachers know to keep your products cold. If a child gets sick from hot milk it will be on us.
- # 1-4 is required due to minimum requirements per state. If you need to make a substitution, you need to call Ashley.
- Anytime students are eating on-site, encourage the principal/teacher to have them come through the lunch line for a “limited” hot lunch. This way you can serve a hot sandwich, ¾ c French fries rather than vegetable juice.
- Can order apple sauce pouch if no USDA fruit cup available.
- Always label in red book that you had a sack lunch day. Mark all items served.

**K-8 SACK LUNCHES GUIDELINES:**

**Minimum to offer K-8: 2 oz meat, 2 oz bread, ½ cup fruit, ¾ cup vegetable, ½ pint milk.**

1. Sandwich/Wrap (2 oz meat & 2 oz bread)
2. Fresh Fruit or Fruit Cup (1/2 cup fruit)
3. Vegetable Juice- **6 OZ SHELF-STABLE BOX JUICE** (3/4 c vegetable)
4. Fat Free Milk (1/2 pint)
5. Chips (*this is not required but preferred*)
6. Dessert (*this is not required but preferred*)

**9-12 SACK LUNCHES GUIDELINES:**

**Minimum to offer 9-12: 2 oz meat, 2 oz bread, 1 cup fruit, 1 cup vegetable, ½ pint milk.**

1. Sandwich/Wrap (2 oz meat & 2 oz bread)
2. Fresh Fruit or Fruit Cup (1 cup fruit)
3. Vegetable Juice- **2 -4 OZ SHELF-STABLE BOX JUICE** (1 cup vegetable)
4. Fat Free Milk (1/2 pint)
5. Chips (*this is not required but preferred*)
6. Dessert (*this is not required but preferred*)