FOOD STORAGE INSTRUCTIONS

GENERAL FOOD HANDLING SAFETY

- Shelf-stable foods should be kept at 85 degrees F or below.
- All foods that require refrigeration need to be kept at 41 degrees F or below.
- All foods that are frozen need to be kept at 0 degrees F or below.
- Keep foods in the freezer or refrigerator until they are cooked or consumed.
- Eat food within 2 hours of cooking.
- Discard leftover food or put it back in the refrigerator immediately.
- Clean counters and cooking area before and after cooking.
- Wash hands before and after cooking.

MEAL STORAGE

- **Milk** - Keep in the refrigerator. Use by the "Best BY" date on the carton.
- **String Cheese** - Refrigeration required. Consume within 5 days.
- **Cold Items (including fruits, vegetables, sandwiches and other items)** - Keep in the refrigerator. Use within 5 days or by the "Best BY" date on the container.
- **Fresh Fruit** - Keep in the refrigerator or at room temperature.
- **Frozen Items** - Keep in freezer. Follow heating instructions and eat within 2 hours of being cooked.
- **Cereals, Crackers, Pastries, etc.** - Shelf-stable. Consume within 5 days.
- **Food items that require heating** - Store in refrigeration until ready to heat and consume. Store in refrigerator no longer than 5 days. Heat item by following the heating instructions below and consume within 2 hours.
**HEATING INSTRUCTIONS**

**MICROWAVE FROM THAWED**

1. Breakfast can be cooked in the heat safe packaging—open one end of the wrapper. Lunch needs to be removed from the bag. Remove any foil.
2. Microwave on HIGH for 30-60 seconds (breakfast) or 1-2 minutes (lunch).
3. Product is ready to consume when an internal temperature of at least 165 degrees F is reached.
4. Remove item from microwave, remove from wrapper, and let sit for one minute before consuming.
5. Consume within 2 hours.

**OVEN FROM THAWED**

1. Breakfast can be cooked in the heat safe packaging. Lunch needs to be removed from the bag or container.
2. Heat oven to 350 degrees F.
3. Place product on baking sheet and cook in oven for 8-10 minutes.
4. An internal temperature of at least 165 degrees F needs to be met.
5. If product has not reached an internal temperature of at least 165 degrees F, continue to cook in oven, checking every 2-5 minutes until 165 degrees F is reached.
6. Remove item from oven, remove wrapper, and let sit for 5-10 minutes before consuming.
7. Consume within 2 hours.