

We hope you enjoy your school meals! In order to provide the best service and highest quality of meals, please take a few moments to read the following information regarding safety, storage and preparation of your meals. We also want to assure you that we follow all proper food code and safety practices.

JCPS is keeping safety first! We are:

- Providing no-contact pick-ups
- Wearing face coverings
- Practicing social distancing
- Disinfecting surfaces frequently
- Completing a daily health screening

We are in this together...just 6 ft. apart!



Please help JCPS Food Service Staff by:

- Wearing a face covering/mask when picking up meals
- Staying home if you are running a fever or feeling sick

IMPORTANT For anyone that has allergies, please read ALL of the labels before consuming!

If no label, you can find allergen information at www.jcps.nutrislice.com or email questions or requests related to special dietary needs to nutritionalspecialdiets@jefferson.kyschools.us

All foods requiring refrigeration need to be kept at a temperature of 41°F or below. Refrigerate/ freeze items within 2 hours of receiving. Store items in the refrigerator no longer than 5 days or by the date printed on the package. Shelf-stable items should be stored at a temperature of 70° F or below. * If pretzel is stored refrigerated consume within 2 days.

MICROWAVE, FROM THAWED:



1. Remove product from packaging and wrap in a paper towel.
 2. Microwave on HIGH for 45 seconds.
 3. Product is ready to consume when an internal temperature of at least 165°F degrees is reached.
 4. If product has not reached an internal temperature of at least 165°F, continue to reheat on HIGH in 15-20 second intervals until minimum internal temperature of 165°F is reached.
 5. Remove item from microwave, and let sit for one minute before consuming.
 6. Consume within 2 hours.
- *CAUTION: Product will be hot. Consume with caution.

Fresh Processed/Bagged Fruit & Vegetables as well as cold fruit cups – Refrigeration required. Consume by the “Best By” date located on the product.

Freezing/ Refrigeration required. If items are refrigerated consume within 5 days.

All Cereals, Crackers, Chips, Cookies, - Shelf-stable. No refrigeration required. Consume by the “Best By” date located on the product.

OVEN, FROM FROZEN:



1. Remove product from packaging and place on cooking tray.
 2. Heat oven to 325°F.
 3. Place baking sheet on center rack, and cook for 20-25 minutes.
 4. Product is ready to consume when an internal temperature of at least 165°F degrees is reached.
 5. If product has not reached an internal temperature of at least 165°F, continue to cook in oven, checking every 5-10 minutes until minimum internal temperature of 165°F is reached.
 6. Remove item from oven, and let sit for 2-5 minutes before consuming.
 7. Consume within 2 hours.
- *CAUTION: Product will be hot. Consume with caution.

All Shelf-Stable Fruit, Vegetables and Milk - (e.g.: fruit/vegetable cups, raisins, Hershey milk, etc.) - Shelf-stable. No refrigeration required. Consume by the “Best By” date located on the product.

All Fresh Milk & Juices - Refrigeration required. Consume by the “Best By” date located on the product.

Lunch Items intended to be heated (e.g. Burritos, Chicken Patty, Pull- Apart, Nuggets/Tenders, Frozen Vegetables) – Store in frozen or refrigerated until ready to heat & consume. Heat items using the heating instructions and consume within two hours.