

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 items within 2 hours of receiving. Store items in the refrigerator no longer than 5 days or by the date printed on the package.

***Some exceptions: Cinnamon bun if not kept refrigerated should be consumed within 3 days; Baked apples should be consumed within 3 days. Shelf-stable items should be stored at a temperature of 70°F or below.**

Lunch Items intended to be heated (e.g. Corndogs, chicken smackers, oven fried Chicken, etc.) – Store in refrigeration until ready to heat & consume. (*See note & exceptions above.) Heat items using the heating instructions on the back of this form, and consume within two hours.

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

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

Muffins – Refrigeration required. Consume by date located in the product.

Pizza Power Pack- Refrigeration required. Consume by date located in the product.

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

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

We would rather be cooking for you but because of the circumstances, we cannot. Items are pre-cooked by the manufacturer but are intended to be reheated for the best quality. If an item has heating instructions on packaging, follow the manufacturer's recommended heating instructions on package. If item does not have heating instructions on the packaging, follow these instructions below to safely heat. Some of the items that may be served:


Corndogs/ Mini Corndogs	Chicken smackers	Potato Wedges	Potato tots	Mini- Pancakes
Chicken Patty	Oven Fried Chicken	Cheeseburger	Waffles (thaw & serve or warm if preferred)	Sausage or chicken biscuit
Turkey & cheese croissant (may be eaten cold or heated)	Chicken or taco meat in nacho kit (remove from container before heating)	Apple Cinn. Texas Toast	Cinnamon Toast Crunch Bar	

HEATING INSTRUCTIONS

Please note: Since the type of products vary, and all microwaves and ovens vary in power, all cooking times are approximate and may need to be adjusted.

CAUTION: Product will be hot when removing from microwave or oven. Consume with caution.


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.**


MICROWAVE, FROM FROZEN:



1. Remove product from packaging and wrap in a paper towel.
2. Microwave on HIGH for 90 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 30 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.**


OVEN, FROM THAWED:



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 10-15 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.**

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.**