



Fayette County Child Nutrition

MEAL STORAGE

• REFRIGERATION

- All foods requiring refrigeration need to be kept at a temperature of 41°F or below.
- Consume by the “Best By” date located on the product (if available) or within 5 days,
 - Fresh Milk Carton
 - Fresh Juice
 - Cut-up Fruit (apple slices, orange slices, etc.)
 - Fresh Processed/Bagged Fruit/Vegetables/Carrots/Fresh cut veggies
 - Cheese (String Cheese, sliced cheese)
 - Cold Meat Sandwiches (consume within 3 days)
 - Previously Frozen Items (consume within 3 days)

• SHELF-STABLE

- Shelf-stable items should be stored at a temperature of 75°F or below.
- No Refrigeration required.
- Consume by the “Best By” date located on the product (if available)
 - Cereals
 - Crackers
 - Chips
 - Juicy Juice, Boxed Juice
 - Orange Medley Juice Box
 - Landolakes Cheese Cup
 - Whole Fruit – Refrigeration recommended, but not required.

HEATING INSTRUCTIONS

- Lunch items that need to be safely heated include:
 - Hamburger (fully cooked)
 - Chicken Patty (fully cooked)
 - Other Frozen Entree
- After following the heating instructions, food must be consumed within two hours.
- ****Please note:** Since the type of products vary, and all microwaves/ovens vary in power, all cooking times are approximate and may need to be adjusted based on this information.

Suggested Microwave Heating Instructions:

- Remove all wrappers.
- Place item on a paper towel or microwave safe container.
- Place in microwave.
- Microwave on HIGH for 90 seconds or longer. Product is ready to consume when an internal temperature of at least 165°F degrees is reached. Caution contents hot after heating.

Suggested Oven Heating Instructions:

- Preheat Oven 350 degrees F.
- Remove all wrappers & place item on baking sheet.
- Cooking time may vary. Product is ready to consume when an internal temperature of at least 165°F degrees is reached. Caution contents hot after heating.

*****IMPORTANT***** For nutritional information please, contact the FCPS Child Nutrition at 381-3846.