Meal Storage and Heating Instructions

Food items that should be eaten immediately OR require refrigeration storage at 41 degrees F or colder:

- milk, string cheese, yogurt, juice boxes, cold sandwiches, cut fresh or previously canned fruits and vegetables, etc. and any items provided warm

  - Items should be consumed or placed in a refrigerator within 2 hours of receiving. If placed in the refrigerator, consume within 5 days or by the “Best By” date if one is provided on the packaging.

Food items that require heating to a minimum of 165 degrees F:

- hamburger patties, corn dogs, breaded chicken items, pizza, cheese breadsticks, hotdog, French fries, etc.

  - If not heating and eating immediately, store items in freezer for up to six months or in the refrigerator for up to 5 days.
  - When ready to heat and eat, remove item from bag or packaging. For best quality, heat item in an oven until item reaches at least 165 degrees. Items may also be heated to 165 degrees using a microwave. Items will be hot so remove with caution.
  - Consume item within 2 hours after heating.

*All items intended to be heated for best quality have been precooked to a safe internal temperature.

Items that can be stored at room temperature:

- cereals, crackers, chips, dried fruits, muffins, breads, buns, etc.

  - Consume items within 5 days or by the “Best By” date if one is provided on the packaging.