

FOR YOUR INFORMATION

Springtime is here! If you choose to send a lunch from home for your child keep the following safety tips in mind!!!!

Just a reminder... we are always happy to serve your child a hot wholesome meal in their school cafeteria. Don't forget about the most important meal of the day "Breakfast"! Which we also serve each day😊

Pack a Safe Lunch 101

- When it's time to handle food for your child's lunch, remember to always keep it clean. Wash your hands with warm water and soap for at least 20 seconds before and after handling food. Use hot water and soap to make sure food preparation surfaces and utensils are clean.
- Your child's lunch could include perishable items (sandwiches, fresh fruit) and shelf-stable items (crackers, packaged pudding). Perishable items need to be kept chilled to reduce risk of foodborne illness.
- Rinse fresh fruits and vegetables under running tap water, including those with skins and rinds that are not eaten. Blot dry with a paper towel before packing them in your child's lunch.
- You can prepare sandwiches or other perishable items the night before. Store lunch items in the refrigerator until your child is ready to go to school.
- Insulated, soft-sided lunch totes are best for keeping perishable foods chilled. A cold source, such as a small frozen gel pack or frozen juice box, should be packed with perishable foods. Frozen gel packs will keep foods cold until lunchtime, but are not recommended for all-day storage.
- Keep hot foods hot by using an insulated bottle. Fill the bottle with boiling water and let it stand for a few minutes. Empty the bottle and then fill it with piping hot food. Keep the bottle closed until lunchtime.
- Make sure your child knows to throw out all used food packaging and perishable leftovers. Do not reuse plastic bags as they could contaminate other foods leading to foodborne illness.