



FOOD STORAGE & HEATING INSTRUCTIONS

All foods requiring refrigeration need to be kept at a temperature of 40 °F or below. Shelf-stable items should be stored at a temperature of 85 °F or below.

All Fresh Milk & Juices:

Refrigeration required. Consume by the “Best By” date located on the product.

Fresh Whole Fruit:

Refrigeration recommended, but not required.

All Shelf-Stable Fruit:

(e.g.: Applesauce cups, Raisins, 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.

String Cheese:

Refrigeration required. Consume within 5 days.

MICROWAVE, FROM FROZEN:

1. Remove the item(s) from the package.
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, remove from wrapper, and let sit for one minute before consuming.
6. Consume within 2 hours.

All Cereals, Crackers, Chips, Sunflower Seeds:

Shelf-stable. No refrigeration required. Consume by the “Best By” date located on the product.

Grain-Based Breakfast Pastries:

(e.g.: Benefit Bar, Honey Bun, Muffin, Cinnamon Roll, etc)

Previously frozen product. Shelf-stable, but consume within 5 days.

Cold Sandwiches:

(e.g.: PBJ, Wraps, Sub Sandwich, etc)

Refrigeration required. Previously frozen product. Consume the same day.

Lunch Items that require heating:

(e.g.: Mini Cheeseburgers, Burritos, Pizza, etc)

Store in refrigeration until ready to heat & consume. Store in refrigerator no longer than 5 days. Heat up following the heating instructions on this form below, and consume within two hours.

OVEN, FROM FROZEN:

1. Heat oven to 325°F.
2. Remove the item(s) from the package, place product on baking sheet, and cook in the oven for 30-35 minutes.
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 cook in oven, checking every 5-10 minutes until minimum internal temperature of 165°F is reached.
5. Remove item from oven and let sit for 5-10 minutes before consuming.
6. Consume within 2 hours.