



Meal Storage, Preparation and Heating

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

Milk, Yogurt & Juices- Refrigeration required. Consume by the "Best By" date on the package.

Cereals, Cereal Bars, Pop Tarts, Chips, Crackers, Cookies, Dried Fruit, etc.- Shelf stable. No refrigeration required.
Consume by the "Best By" date on the package.

Bread Items, Roll, Muffin, etc.- Refrigeration recommended, but not required. Consume within 5 days.

Pizza, Corn Dog, Burrito, Pasta, etc. – Refrigeration required. Heat to internal temperature of least 160°F. Consume within 2 hours.

Cold Sandwich & Wraps - Refrigeration required. Consume within 2 days.

Fresh Vegetables – Refrigeration recommended, but not required. Consume within 3 days.

Fresh Fruit – Refrigeration recommended, but not required. Consume within 3 days.

Fresh Salad- Refrigeration required. Consume the same day.

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