



Grab & Go Meals

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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