



Meal Storage and Heating Instructions



**All foods requiring refrigeration need to be kept at a temperature of 41°F or below.
Shelf-stable items should be stored at a temperature of 85°F or below.**

All Fresh Milk and Juices - Refrigeration required. Consume by the "Best By" date located on the product.

All Cereals, Crackers, Chips - Shelf-stable. No refrigeration required.

Grain-Based Breakfast Pastries (e.g.: Benefit Bar, Honey Bun, Muffin, etc.) – Previously frozen product. Refrigeration recommended. Consume within five days.

String Cheese/Cheese Sticks – Refrigeration required. Consume within 5 days.

Fresh Whole Fruit - Refrigeration recommended, but not required.

Fresh Processed/Bagged Fruit & Vegetables as well as cold fruit cups – Refrigeration required. Consume by the "Best By" date located on the product.

All Shelf Stable Fruit & Vegetable Items (e.g.: Applesauce Cups, Raisins, Craisins, "Fruitable" Juice Boxes, etc.) – Shelf-stable. No refrigeration required. Consume by the "Best By" date located on the product.

Cold Sandwiches (e.g.: PBJ, SunButter, Sub Sandwich, Whole Sandwich etc.) - Refrigeration required. May be a previously frozen product. Consume within 2 hours or refrigerate.

Lunch Items that require heating (e.g.: Mini Cheeseburgers, Burritos, Pizza, Cheesy Breads/Breadsticks, etc.) - Store in refrigerator or freezer until ready to heat and consume. Store in refrigerator no longer than 5 days. Heat to 165° F or higher.

Leftovers – Perishable leftovers should be consumed within 5 days of receiving. Discard if left out for 4 hours or longer at room temperature.

IMPORTANTfor anyone who has allergies, please be sure to read all labels before consuming.