

Food Handling Instructions for Take Home Meals

PBJ Uncrustable

Thawing Instructions

Thaw 60 minutes. Serve within 8-10 hours for optimal freshness. Do not microwave.

Shelf Life

Frozen = use by expiration date

Egg and Cheese Sandwich

Thawing Instructions

Thaw under refrigeration.

Shelf Life

Frozen = 270 days

Basic Preparation

From thawed state, leave in oven ready film. Do not open. Conventional Oven: Preheat oven to 275 degrees F, bake 15-17 minutes. Convection Oven: Preheat oven to 275 degrees F, bake 15-17 minutes. Microwave: Heat on high for 30-40 seconds.

Turkey and Cheese Sandwich

Thawing Instructions

Thaw under refrigeration.

Shelf Life

Frozen = 270 days from date of production

Basic Preparation

Thaw and serve.

Mini Cheeseburgers (Twin pack)

Preparation Method:

To Thaw: For best results, heat from thawed state. Thaw frozen sandwiches in refrigerator. Sandwiches can be stored in refrigerator for up to 14 days.

Convection Oven: From thawed state, heat sealed wrapped sandwich (es) in a preheated 275 degrees f convection oven for 20-25 minutes. (Do not heat above 275 f).

Microwave: Microwave for 1 minute on full power (1000 watts). Times may vary.

Bosco Sticks (Italian Dippers)

Thawing Instructions

THAW BEFORE BAKING. 20 MINUTES AT ROOM TEMPERATURE OR OVER NIGHT IN THE COOLER.

Shelf Life

FROZEN = 270 DAYS

Basic Preparation

BAKE AT 350 DEGREES FOR 12 TO 15 MINUTES.

Grilled Cheese

Thawing Instructions

PREPARE FROM FROZEN STATE OR THAW UNDER REFRIGERATION.

Shelf Life

FROZEN= 540 DAYS FROM THE DATE OF PRODUCTION.

Basic Preparation

DO NOT REMOVE WRAP BEFORE HEATING. FROM THAWED STAGE: PREHEAT CONVECTION OVEN TO 325°F DEGREES, PLACE ONTO BUN PAN AND HEAT FOR 10 TO 12 MINUTES. SERVE. FROM FROZEN; PREHEAT CONVECTION OVEN TO 275 DEGREES, PLACE SANDWICHES ONTO BUN PAN AND HEAT 12 TO 15 MINUTES. SERVE. NOTE: SANDWICHES CAN BE HEATED FROM A FROZEN STATE; HOWEVER, IT IS RECOMMENDED THEY ARE HEATED FROM A THAWED STATE

Milk

Instructions

N/A. KEEP REFRIGERATED. THE RECOMMENDED STORAGE TEMPERATURE IS BETWEEN 33 DEGREES AND 40 DEGREES. THE PASTEURIZED MILK ORDINANCE INDICATES AN ACCEPTABLE TEMPERATURE RANGE OF LESS THAN OR EQUAL TO 45 DEGREES F.

Shelf Life

COOLER= "USE BY" DATE ON PKG.

Basic Preparation

READY TO USE. NO PREPARATION IS NEEDED. RESEAL AND IMMEDIATELY REFRIGERATE ANY UNUSED PORTION FOR FUTURE USE BY THE EXPIRATION DATE LOCATED ON THE BACK OF THE CONTAINER

Corndog

Thawing Instructions

TAKE OUT AMOUNT YOU NEED FROM THE FREEZER, THAW COMPLETELY UNDER REFRIGERATION FOR 24 HOURS

Shelf Life

FROZEN= 180 DAYS @ 0°F FROM DATE OF PRODUCTION

Basic Preparation

FROZEN: FRY - NOT RECOMMENDED CONVECTION OVEN - 350F DEGREES FOR 24-27 MINUTES. QTY: FULL PAN. CONVENTIONAL OVEN - 350 F FOR 34-36 MINUTES. QTY: FULL PAN. MICROWAVE (1100 WATTS): HIGH 75-85 SECONDS. QTY: 2 THAWED: FRY: 350F FOR 4-5 MINUTES. QTY: 3 CONVECTION OVEN: 350F FOR 14-17 MINUTES. QTY: FULL PAN CONVENTIONAL OVEN: 350F FOR 24-26 MINUTES. QTY: FULL PAN MICROWAVE (1100 WATTS): HIGH FOR 30 SECONDS, TURN, HIGH FOR 30 SECONDS MORE. QTY: 2

Sausage Biscuit

Thawing Instructions

THAW UNDER REFRIGERATION FOR 24 HOURS.

Shelf Life

FROZEN = 270 DAYS

Basic Preparation

FROM THAWED STATE IN WRAPPER BAKE ON SHEET PANS IN 275 DEGREE F (NO HIGHER TEMPERATURE) CONVECTION OVEN FOR 7-12 MINUTES OR 1 MINUTE IN MICROWAVE ON HIGHEST SETTING

KEEP FOOD SAFE

Meals should be stored in the refrigerator or freezer within 2 hours.

Please discard any leftovers by the expiration date listed on the container.

Hot foods should be kept hot.

(Entrees > 135 degrees F)

Cold foods kept at (< 41 degrees F)

Thank You!

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