

Gahanna-Jefferson Schools Child Nutrition Department
Meal Storage and Heating Instructions
GOLD WEEK Distance Learning
Menu subject to change

We hope you enjoy your meals! Please take a few moments to read the information below and on the back regarding storage and heating instructions.

Chicken Patty Sandwich, Oven

- 1 Remove item from packaging
- 2 Heat oven to 350* F
- 3 Place product on baking sheet and cook for 8 to 10 minutes

Pancakes, Oven

- 1 Leave product in packaging
- 2 Heat oven to 350* F
- 3 Bake 13 to 15 minutes if frozen
- 4 Bake 7 - 8 minutes if thawed

Chicken Sausage, Oven

- 1 Remove item from packaging
- 2 Heat oven to 350* F
- 3 Place frozen patty on baking sheet
- 4 Heat 9 - 11 minutes

Galaxy Cheese Pizza, Oven

- 1 Remove item from packaging
- 2 Heat oven to 400* F
- 3 Bake for 24 - 26 minutes

Potato Tots, Oven

- 1 Remove item from package
- 2 Heat oven to *425* F
- 3 Place product on baking sheet and Cook for 9 - 13 minutes

English Muffin Sandwich, Microwave

- 1 Leave item from package
- 2 Slit to vent
- 3 Microwave for 90 seconds

Cinnamon Toast, Microwave

- 1 Leave item in packaging
- 2 Microwave 50 - 60 seconds

****Products are ready to consume when an internal temperature of at least 165* F is reached. Oven temperatures vary so adjust cooking times accordingly. Remove item from oven and let cool 1 to 2 minutes before consuming. Consume within 2 hours.

****CAUTION Product will be hot. Consume with caution.

We hope you enjoy your meals! Please take a few moments to read the information below regarding storage.

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.

String Cheese - Refrigeration required. Consume within 5 days.

All Cereals, Crackers, Chips, Cookies -

Shelf-stable. No refrigeration required.

Consume by the "Best By" date located on the product.

All Shelf-Stable Fruit - (e.g.: Applesauce cups, Raisins, Dried Cranberries, etc) -

Shelf-stable. No refrigeration required.

Consume by the "Best By" date located on the product.

Cold Sandwiches (e.g.: WowButter sandwich,

Turkey Breast slices, cheese slices, etc) –

Refrigeration required. Previously frozen product.

Consume the within 5 days. , WowButter Sandwich etc.):

Grain-Based Breakfast Pastries (e.g.: Mini

Donuts, Donut, etc) - Previously frozen product.

Shelf-stable, but consume within 5 days.

Fresh Processed/Bagged Fruit & Vegetables

as well as cold fruit cups – Refrigeration

required. Consume by the "Best By" date located on the product..