

Gahanna-Jefferson Schools Child Nutrition Department
Meal Storage and Heating Instructions

GREEN WEEK Distance Learning

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

Menu Subject to Change

Hamburger, 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

Hamburger, Microwave

- 1 Remove product from packaging
- 2 Microwave on high 35 to 40 seconds

Chicken Nuggets, Oven, Frozen

- 1 Remove product from packaging
- 2 Heat oven to 400°F
- 3 Place product on baking sheet, And bake 11 - 13 minutes, uncovered

Corn

Microwave

- 1 Remove product from package
- 2 Microwave on high 30 to 50 seconds

Mexican Pizza, Oven from Frozen

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

Mexican Pizza, Microwave, from Frozen

- 1 Remove product from packaging
- 2 Microwave on high 30 - 50 seconds

Chicken Nuggets, Microwave, Frozen

- 1 Remove product from packaging
- Microwave on high 1 to 2 minutes until internal temperature reaches 165°F

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

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.

All Cereals, Crackers, Chips, Cookies -

Shelf-stable. No refrigeration required. Consume by the "Best By" date located on the product.

Grain-Based Breakfast Pastries (e.g.: Mini Donuts, Donut, etc) - Previously frozen product. Shelf-stable, but consume within 5 days.

Fresh Whole Fruit - Refrigeration recommended, but not required.

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.

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

String Cheese - Refrigeration required. Consume within 5 days.

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.):

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