

Meal Storage 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: Refrigeration required. Consume by the “Best By” date located on the product.

Juice Carton (no straw): Refrigeration required. Consume within 5 days.

Juice Box (straw attached): Shelf-stable items should be stored at a temperature of 85°F or below.

Grain-Based Breakfast Pastries: Previously frozen. Shelf-stable, but consume within 5 days.

String Cheese: Refrigeration required. Consume within 5 days.

Fresh Whole Fruit: Refrigeration recommended, but not required. Rinse fruit prior to eating.

Fresh Processed/Bagged Fruit & Vegetables as well as cold fruit cups: Refrigeration required, consume within 5 days or by the “Best By” date if located on the product.

All Shelf-Stable Items (e.g. Applesauce cups, dried fruit, cereal, etc.): No refrigeration required. Consume by the “Best By” date located on the product.

Cold Sandwiches (e.g. PB&J, Sub Sandwich): Refrigeration required. Consume within 5 days.

Lunch Items that Require Heating: Store in freezer or refrigerator until ready to heat & consume. Store in refrigerator no longer than 5 days. ***Heat food following the heating instructions on the Heating-Cooking instructions page. Consume within 2 hours.***

NOTE: Since the type of products vary, and all microwaves and ovens vary in power, all cooking times are approximate and may need to be adjusted. Products are safe to consume when an internal temperature of at least 165°F is reached.

Allergy Disclaimer: During this Special Meal Distribution Program, Boyertown Area School District will be operating under reduced service for Grab and Go/Take Home meal distribution. This option does not allow us to readily identify special food allergies. Meals will be pre-packaged as one option and distributed at the end of the day.

Menu items are subject to change and may vary by location.

“We are an equal opportunity provider and employer.”

Please contact the Food Service Office with questions, 610.369.7542