

Student Nutrition Program

grab n' go edition

Preparing Coolers and Bins:

- Use an inspected kitchen in the school
- Wear a face covering
- Wash hands often
- Prepare and portion foods into individual bags or containers
- Wash whole fruit
- Gather pre-packaged items
- Place perishable foods in coolers with ice packs and non-perishable foods in bins
- Send coolers and bins to classrooms
- Ask that coolers be returned to kitchen within 2 hours

Coolers

- Cut up vegetables and fruit
- Yogurt containers or tubes
- Cheese cubes or strings
- Milk cartons
- Hard-boiled eggs
- Hummus

Bins

- Whole fruit
- Applesauce cups
- Crackers
- Muffins
- Dry cereal
- Granola bars

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Cleaning Up:

- Place remaining items in fridge and dry storage area
 - Perishable items that return to the kitchen within 2 hours should be marked and refrigerated
 - Marked items must be used the next day. If these items are not used the next day they must be discarded
- Clean and sanitize inside and outside of coolers and bins

Options for Cleaning and Sanitizing:

A) Use commercial dishwasher; OR

B) Manually wash, rinse and sanitize (e.g., quaternary ammonium at 200 ppm); OR

C) Clean with a cloth and hot soapy water, wipe down with a clean cloth and hot water, spray with sanitizer at double regular concentration (e.g., quaternary ammonium at 400 ppm), and leave to air dry

Cleaning with soap or detergent and water removes germs and dirt from surfaces and objects.

Sanitizing lowers the number of germs on surfaces or objects to a safe level.

