



OFFER VS SERVE - GRAB & GO MEAL PREP GUIDE

Save Storage Space / Reduce Bag Weight / Save \$\$ / Reduce Waste

****VOLUNTARY****

#1 PACK



DAILY:

- Pack only the required **highlighted** items (Refer to detailed Packing List)
- Do not pack milk in each bag = OVS
- Do not pack Dried Cranberries in each bag for breakfast = OVS (Forecast at 20%-25%)

WEDNESDAY/THURSDAY: Option to place one white milk in each bag on cereal days



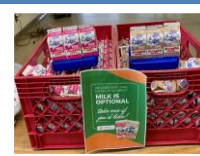
FRIDAYS: Pack Dried Cranberries in each bag for Supper component (**required**)



#2 DISTRIBUTE



- Place bagged meals in gray totes with Blue Ice
- Place white & chocolate milk in crates/container - add Blue Ice if needed (estimate quantity for OVS)
- Set up gray totes and milk crates on tables or carts at school exit points (based on staffing levels)
- Place an estimated amount of Dried Cranberries on the table for OVS
- ATTACH OR POST OVS signs (provided) on milk crates or table – Students can help themselves
- If staffing allows, ASK students if they want milk and/or cranberries and if so, place in their bag



#3 RECOVER & RESCUE

- IF FEASIBLE at your site, set aside empty totes, boxes, or designated space for students to drop off UNWANTED MEAL BAGS*
- Bring unwanted and/or UNDISTRIBUTED meal bags back to the kitchen and place under refrigeration
- Most components in the bags can be recovered for use in another meal or set aside for food rescue (refer to LFNW Quick Reference Guide – Ops Procedures)
- *Contact Bob Brody (rbrody@sandi.net) or Janet Whited (jwhited@sandi.net) for assistance in setting up meal rescue options

