



LOVE FOOD NOT WASTE

OVS / FOOD RECOVERY & RESCUE

QUICK REFERENCE GUIDE - Middle & High Schools

OFFER VS SERVE - Breakfast, lunch, & supper meals *(see detailed food listing on back)*

- Utilize OVS for MILK, FRUIT, & VEGETABLES at SandiCoast Café, OVS for DRIED FRUIT & MILK for packaged breakfasts (Milk is optional on cereal days), & OVS for MILK for any supper meals

FOOD RECOVERY - Returned to production *(see detailed food listing on back)*

- RECOVER items such as rolls, fruit, dried cranberries, grain bars, etc. to site inventory - then RESCUE
- RECOVER and refrigerate dairy items (milk & cheese) and juice - then RESCUE

FOOD RESCUE - Sent off-site *(see detailed food listing on back)*

Cold Items

- Place COLD, individually wrapped items into a clear plastic bag and tie or tape closed
- Label bag with Feeding San Diego required label (include site, food type, date)
- Refrigerate or freeze bag for next day pickup by delivery driver
(Place bags in the same place in the refrigerator or freezer so they can be easily located)
- Food from Friday should be FROZEN over the weekend and sent on Monday.
- Rescue shelf stable or cold packaged items past their date labels if packaging is o.k.

Hot Items - Easy to Package & Rescue

- Remove specified HOT items (cheeseburger, chicken sandwich, turkey & cheese roll-up, etc.) from steam table or collect packaged items and spread on a bun pan. Items can first be placed in separate clear plastic bags). Bags should remain OPEN. Place in refrigeration to cool.
- Bring temperature to 70° within two hours and 40° before 4 hours.
- Once proper temperatures are reached place packaged items in a clear plastic bag
- Tie or tape all bags closed
- Label bags and/or boxes with Feeding San Diego required label (include site, food type, date)
- Refrigerate or freeze bags or boxed items FOR NEXT DAY PICKUP by delivery driver
(Place bags/boxes in the same place in the refrigerator so they can be easily located)
- Labeled bags can be placed in a cardboard box for pick up by delivery driver

GENERAL SAFE HANDLING

- Always examine food for any signs of decay, spoilage, mold, or odors
- Keep packaged items in their original packaging
- Do not rescue canned or dry packaged foods' with tears in packaging, holes, dents, spoilage, etc.
(Canned and packaged foods with packaging intact can be donated past date labels)

For more information, please contact your Area Supervisor or Bob Brody at rbrody@sandi.net.



LOVE FOOD NOT WASTE-FOOD RESCUE PROGRAM
Middle & High Schools - LUNCH / NUTRITION BREAK
TAKE HOME BREAKFAST / TAKE HOME SUPPER

Daily Offer vs. Serve/Food Recovery & Rescue Menu Items

(BF = Breakfast / LU = Lunch / NB = Nutrition Break / SUP = Supper)

ITEM	OVS	Meal	Serving Temp.	Recover	Rescue	End Date	Comments
MILK (All)	O	All	Cold	YES	YES	Expire Date	After expiration date - Rescue
BERRY JUICE	S	BF	Cold	YES	YES	Expire Date	Rescue excess packaged items
CINN. RICE CHEX CEREAL	S	BF	Room Temp	YES	YES	Expire Date	After expiration date - Rescue
COLBY JACK CHEESE STICK	S	BF	Cold	YES	YES	Expire Date	After expiration date - Rescue
FRUITY CHEERIOS	S	BF	Room Temp	YES	YES	Expire Date	After expiration date - Rescue
GOLDFISH GRAHAMS	S	BF	Room Temp	YES	YES	Expire Date	After expiration date - Rescue
STRAW/BANANA TRIX YOGURT	S	BF	Cold	YES	YES	Expire Date	After expiration date - Rescue
STRAWBERRY NUTRI GRAIN	S	BF	Room Temp	YES	YES	Expire Date	After expiration date - Rescue
STRING CHEESE	S	BF	Cold	YES	YES	Expire Date	After expiration date - Rescue
BANANA CHOC. CHIP BAR	S	BF/NB	Room Temp	YES	YES	Expire Date	After expiration date - Rescue
ORANGE JUICE	S	BF/NB	Cold	YES	YES	Expire Date	After expiration date - Rescue
APPLE JUICE	O	BF/NB	Cold	YES	YES	Expire Date	After expiration date - Rescue
APPLE SLICES	S	BF/SUP	Cold	YES	YES	Expire Date	After expiration date - Rescue
CHERRY APPLESAUCE	S	BF/SUP	Cold	YES	YES	Expire Date	After expiration date - Rescue
DRIED CRANBERRIES	O/S	BF/SUP	Room Temp	YES	YES	Expire Date	After expiration date - Rescue
FRESH FRUIT	O/S/S	LU/NB/SUP	Room Temp	YES	YES	Weekly	Recover & then rescue if suitable
SLUSHIE DRINKS	O/S	LU/SUP	Cold/Frozen	YES	YES	Weekly	Recover & then rescue if suitable
AVA'S AVOCADO SALAD	S	Lunch	Cold	YES	NO	2 days	Or when lettuce BEGINS to brown
BABY CARROTS	O	Lunch	Cold	YES	NO	Expire Date	After expiration date - Dispose
CEASAR SALAD	S	Lunch	Cold	YES	NO	2 Days	Or when lettuce BEGINS to brown
CHEESE PIZZA	S	Lunch	Hot	NO	NO	Daily	Dispose of excess
CHEESEBURGER	S	Lunch	Hot	NO	YES	Daily	Rescue wrapped burgers
CHICKEN ON SIDE (FOR SALAD)	O	Lunch	Cold	NO	NO	2 Days	Dispose at present
CHICKEN PATTY SANDWICH	S	Lunch	Hot	NO	YES	Daily	Rescue wrapped items
CHICKEN TENDERS W/WAFFLE	S	Lunch	Hot	NO	NO	Daily	Dispose of excess
DINNER ROLL (w/salad)	S	Lunch	Room Temp	YES	YES	2 Days	Or until stale or moldy
GARDEN SALAD	S	Lunch	Cold	YES	NO	2 days	Or when lettuce BEGINS to brown
HOT DOG	S	Lunch	Hot	NO	YES	Daily	Rescue wrapped items
PEPPERONI PIZZA	S	Lunch	Hot	NO	NO	Daily	Dispose of excess
POTATO WEDGES	O	Lunch	Hot	NO	NO	Daily	Dispose at present
RANCH DRESSING	O	Lunch	Cold	YES	NO	Expire Date	After expiration date - Dispose
SAUCY BEEF & BEAN BURRITO	S	Lunch	Hot	NO	NO	Daily	Dispose at present
SEASONED CORN	O	Lunch	Hot	NO	NO	Daily	Dispose at present
TERIYAKI CHICKEN/NOODLES	S	Lunch	Hot	NO	NO	Daily	Dispose at present
CINNAMON MINI BAGEL	S	NB	Warm	NO	YES	Daily	Rescue excess packaged items
CONFETTI PANCAKE	S	NB	Hot	NO	YES	Daily	Rescue excess packaged items
FRENCH TOAST STICKS	S	NB	Hot	NO	YES	Daily	Rescue excess packaged items
TURKEY & CHEESE ROLL-UP	S	NB	Hot	NO	YES	Daily	Rescue excess packaged items
CHEESEBURGER SLIDERS	S	Supper	Frozen	NO	YES	Daily	Dispose unwanted served items
GO 'BONZO'S CHICKPEAS	S	Supper	Room Temp	YES	YES	Expire Date	After expiration date - Rescue
GRILLED CHEESE SANDWICH	S	Supper	Frozen	NO	YES	Daily	Dispose unwanted served items
QUESADILLA	S	Supper	Frozen	NO	YES	Daily	Dispose unwanted served items
TURKEY TACO NADA	S	Supper	Frozen	NO	YES	Daily	Dispose unwanted served items
TURKEY & CHEESE ROLL-UP	S	Supper	Frozen	NO	YES	Daily	Dispose unwanted served items