



# LOVE FOOD NOT WASTE

## OVS / FOOD RECOVERY & RESCUE

### QUICK REFERENCE GUIDE - **Elementary**

#### **OFFER VS SERVE - Take home breakfast/supper & lunch meals (see detailed food listing on back)**

- Utilize OVS for MILK, FRUIT, & VEGETABLES at lunch, OVS for DRIED FRUIT & MILK for packaged breakfasts (option to include milk on cereal days), & OVS for MILK for packaged supper\* meals  
\* See PrimeTime Supper Quick Reference Guide for OVS options

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

- RECOVER items such as rolls, fruit, baby carrots, crackers, etc. to site inventory - then RESCUE
- RECOVER and refrigerate dairy items (milk, cheese sticks) 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 each bag with Feeding San Diego 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 (chicken nuggets, cheeseburgers, burritos, hotdogs, 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 bags closed
- Label each bag with Feeding San Diego label (include site, food type, date)
- Refrigerate or freeze bags 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.
- 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 rips 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](mailto:rbrody@sandi.net)



**LOVE FOOD NOT WASTE-FOOD RESCUE PROGRAM**  
**ELEMENTARY LUNCH / TAKE HOME SUPPER\* / TAKE HOME BREAKFAST**  
**Daily Offer vs. Serve/Food Recovery & Rescue Menu Items**

ITEM	(BF = Breakfast / LU = Lunch / SUP = Supper)						Comments
	OVS	Meal	Serve Temp	RECOVER	RESCUE	End Date	
MILK (ALL)	O	ALL	Cold	YES	YES	Expire Date	After expiration date - Rescue
APPLE JUICE	S	BF	Cold	YES	YES	Expire Date	After expiration date - Rescue
BANANA CHOC. CHIP BAR	S	BF	Room Temp	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
ORANGE JUICE	S	BF	Cold	YES	YES	Weekly	After expiration date - Rescue
STRAW/BANANA TRIX YOG	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
GOLDFISH GRAHAMS	S	BF/LU	Room Temp	YES	YES	Expire Date	After expiration date - Rescue
STRING CHEESE	S	BF/LU	Cold	YES	YES	Weekly	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
SLUSH FRUIT DRINKS	O/S	LU/SUP	Cold	YES	YES	Expire Date	After expiration date - Rescue
BABY CARROTS	O/S	LU/SUP	Cold	YES	YES	Weekly	Recover & then rescue if suitable
APPLE	O	Lunch	Room Temp	YES	YES	Weekly	Recover & then rescue if suitable
BEAN/CHEESE BURRITO	S	Lunch	Hot	NO	YES	Daily	Rescue from steam table
BEEF HOT DOG	S	Lunch	Hot	NO	YES	Daily	Rescue from steam table
CHEESE PIZZA	S	Lunch	Hot	NO	NO	Daily	Dispose of excess
CHEESEBURGER	S	Lunch	Hot	NO	YES	Daily	Rescue from steam table
CHICKEN NUGGETS	S	Lunch	Hot	NO	YES	Daily	Rescue from steam table
CORN	O	Lunch	Hot	NO	NO	Daily	Dispose at present
DINNER ROLL	S	Lunch	Room Temp	YES	YES	2 Days	Or until stale
FRUIT (HOTM/ORANGE)	O	Lunch	Room Temp	YES	YES	Weekly	Recover & then rescue if suitable
MARINARA SAUCE	S	Lunch	Hot	NO	NO	Daily	Dispose at present
MOZZARELLA BREADSTICKS	S	Lunch	Hot	NO	NO	Daily	Dispose at present
RICE (WHOLE GRAIN)	S	Lunch	Hot	NO	NO	Daily	Dispose at present
SUNBUTTER & JELLY SAND.	S	Lunch	Cold	NO	YES	2 Days	Individually wrapped - Rescue
TATER TOTS	O	Lunch	Hot	NO	NO	Daily	Dispose at present
TERIYAKI CHICKEN	S	Lunch	Hot	NO	NO	Daily	Dispose at present
VEGETARIAN CHILI	S	Lunch	Hot	NO	NO	Daily	Dispose at present
YOGURT PARFAIT	S	Lunch	Cold	NO	NO	Daily	Dispose of excess
CHEESEBURGER SLIDERS	S	Supper	Frozen	NO	YES	Daily	Dispose unwanted served items
FRESH FRUIT SELECTION	S	Supper	Room Temp	YES	YES	Weekly	Recover & then rescue if suitable
GO 'BONZO'S CHICKPEAS	S	Supper	Room Temp	YES	YES	Expire Date	After expiration date - Rescue
GRILLED CHEESE SAND.	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

\*See PrimeTime Supper Item List for OVS, Recovery & Rescue options