



LOVE FOOD NOT WASTE FAQ'S

Following are Frequently Asked Questions (FAQ's) regarding SDUSD's Love Food Not Waste Food Recovery and Rescue Program.

Q: Can we still rescue food in the wake of the COVID-19 pandemic?

A: YES! As long as we continue to follow all of the food safety handling protocols and Standard Operating Procedures (SOP's) developed for the program.

Q: I don't have much food left over to Rescue. Should I still send it?

A: YES! Small amounts of Rescued Food from each school add up to large amounts from the whole cluster. That's more meals saved and less waste sent to the landfill.

Q: When do I send Rescued Food to the Production Kitchen?

A: Except for shelf-stable items, Rescued Food must be chilled before it is sent back to the Production Kitchen. Hot items should be spread on a metal sheet pan and placed in refrigeration so that the temperature is brought to 70° within two hours and 40° before four hours (Refer to the Food Recovery and Rescue Quick Reference Guide for more information).

Rescued Food served on Monday should be sent back on Tuesday, Tuesday's food is sent on Wednesday, etc. **Food served on Friday must be brought down to proper temperature and FROZEN over the weekend, if there is capacity, and sent on Monday.**

Q: How should items be packaged to send to the Production Kitchen?

A: Please review the following procedures for sending food to the Production Kitchen:

- **Please pack EACH FOOD TYPE SEPARATELY** (for example, wrapped burgers in one bag, mini-bagels in another bag, etc.). DO NOT combine different foods in one bag. With a few exceptions, ONLY PRE-PACKAGED & WRAPPED FOODS are accepted at this time.
- **All items should be placed in a FOOD GRADE PLASTIC BAG** (bun or bread bag, etc.). Do NOT put individual (un-bagged) items in a cardboard box (items get jumbled together, wrapping falls off, and the items can be contaminated).
- **Required: LABEL** each separate bag with a label that shows: NAME OF SCHOOL, FOOD PREPARATION DATE, and the ITEM NAME.

Q: Can we Rescue packaged items that are or close to being "expired"?

A: YES! Hunger Relief Organizations (HRO's) use a different set of guidelines to determine the date after which items must be discarded. **If you have packaged items, such as dried cranberries, breakfast bars, apple slices, juice, milk, applesauce, yogurt, etc. that has a date label near or just past the date printed on the package, these items can be Rescued rather than thrown in the trash.** Date labels on food are produced by the manufacturer and designate a 'Best By' date for peak freshness only. HRO's take these dates into consideration when serving food.