



KIDS' CHOICE & SANDICOAST CAFÉ FOOD RECOVERY & RESCUE OPERATING STANDARDS

Food RECOVERY

- Items that are wrapped or packaged that are normally **served cold or at room temperature** and have been kept under temperature control, as required, can be **RECOVERED for use in a future meal service**.
- Return any excess unopened items to production. These RECOVERED items can include, but are not limited to, baby carrot packages, packaged apple slices, packaged chickpeas, string cheese, etc.

Food RESCUE

- Hot and cold items (those that cannot be Recovered back into production) prepared in EXCESS of student consumption can be RESCUED. ***For Fall 2021, the goal is to only rescue items that are individually wrapped commercially or by staff, and are easily packaged for transportation (i.e. will not tip over, spill contents, stick together, etc.)***
 - **Acceptable Food Rescue items** include, but are not limited to, food produced but not served to students that are individually wrapped, such as wrapped sandwiches, burgers, burritos, hot dogs, etc. Commercially packaged items nearing or at Best By/Use By dates can also be rescued (milk, yogurt, cheese, nutrition bars, cereals, etc.).
 - **Additional items**, such as dinner rolls, chicken nuggets, cooked meat patties, etc. can be RESCUED by placing *separated* items in food grade clear plastic bags and labeling the bags as per Feeding San Diego requirements. See "Hot Food Rescue" section below for additional details. Other cooked items may be available for rescue at the discretion of the supervisor.
- Cold Food Rescue
 - Place cold items that cannot be recovered back into the production system, into a separate clear plastic bag or a cardboard box in the refrigerator or freezer for **Food Rescue**
 - Label Food Rescue bag per labeling instructions on Page 2
- Hot Food Rescue

Items that are wrapped by FNS staff and items that are commercially wrapped or packaged that have been **heated** for student consumption but not taken during the meal service, or certain hot food items from steam pans can be RESCUED.

Bring Hot Food Down to Temperature

- Spread out multiple hot, individually wrapped items on a metal sheet pan and refrigerate as needed so food items will reach 70°F within 2 hours and 41°F or less within 4 more hours.
- Place hot food from steam tables in a clear plastic bag. Spread out bag as much as possible on a metal sheet pan and refrigerate as needed so food will reach 70°F within 2 hours and 41°F or less within 4 more hours.
- Check temperatures hourly to make sure items have cooled as appropriate.

- Items should either be in clear plastic bags or placed in boxes.
- Label Food Rescue bag per labeling instructions below.
- Rescued food can be placed in walk in cooler or frozen as space demands.



- **Label Food Rescue Bags/Boxes**

- The plastic bag of rescued food items should be tied or taped closed.
- All bags and boxes must be labeled with Feeding San Diego required labels. These labels come six to an 8 ½" x 11" standard size copy paper and can be copied and cut as needed.
- Labels can be pre-written with the site name before copying.
- The remaining information includes the description of the food and the donation date.
- Labels can be stapled, taped or otherwise affixed to bags/boxes.

FOOD RESCUE LABEL - Please Attach to Bags/Containers	
1. Feeding San Diego - 9455 Waples St., #135, San Diego, CA 92121	
2. Donor Location Name:	SDUSD -
Donor Address:	
3. Food Description:	
4. Donation Date:	
5. Allergen Statement: Warning! This container holds rescued food! This food may contain, have come in contact with, or have been produced in a facility which also produces milk, eggs, peanuts, tree nuts (walnuts, almonds, pecans, hazelnuts/pilberts, pistachios, cashews, coconuts, pine nuts, macadamia nuts, and/or Brazil nuts), fish, shellfish (crab, crawfish, lobster, shrimp, mussels, and/or oysters), wheat, soybeans, and/or sesame seeds.	
6. Ingredient Website: For detailed allergen information, please see: www.sandreaschoolfed.org/menu-nutrition-and-allergen-information/	

- **Food Rescue Pick-up**

- The following day, remove Food Rescue container(s) from cold storage and give to the SDUSD Transportation truck driver during the daily delivery route. Include “blue ice” in transport container as needed. If transport between the site refrigeration and the cluster production kitchen refrigeration exceeds 30 minutes, ensure a proper holding temperature of 41 degrees is maintained during transport. (Cal Code Section 113996).

Transportation Truck Driver

- Take Food Rescue container(s) from kitchen staff at each site and place in a designated location on delivery truck. Refrigerated items should be in containers with “blue ice” and/or in insulated totes as needed to maintain safe temperatures.
- Food items must not be out of the safe temperature zone for more than 30 minutes during transportation.
- Deliver Food Rescue containers to the Cluster Production Kitchen as part of the regular route.

Production Kitchen Staff

- Periodically check temperatures of Food Rescue items delivered from cluster schools to make sure food is within safe temperature zone (at or near 41°F).
- Place rescued food in a designated location in a refrigeration or freezer unit until the pre-arranged arrival of the Hunger Relief Organization (HRO).
- Rescued food from the production kitchen itself shall be placed in an appropriate Rescued Food container (as described above) and placed in a designated location in cold storage.
- Transfer Food Rescue containers to the HRO upon their arrival (HRO shall notify the kitchen supervisor when they arrive). HRO’s shall transfer the rescued food into their own containers and leave any District-owned containers on site.