



LOVE FOOD NOT WASTE

SUPPER FOOD RECOVERY & RESCUE

QUICK REFERENCE GUIDE - PrimeTime Staff

ALL LEFTOVER UNOPENED & UNDAMAGED SUPPER ITEMS CAN BE SAVED!

SDUSD aims to save leftover edible food from trash disposal. All unopened and undamaged leftover shelf-stable and perishable **COLD** food items from supper meal service may be able to be Recovered for a future meal service or Rescued for use by hunger relief organizations.

Please follow the guidelines below to help reduce food waste in the after school meal program.

SERVING SUGGESTIONS:

- Where possible, locate milk cooler in a convenient location near student serving area, and...
- Serve cold items (milk, fruit cups, cheese, apple slices, carrots) directly from the cooler
- Follow Offer vs. Serve model: Students only need to take 3 out of 5 meal components. Each entrée (i.e. cheesburger sliders, quesadilla, etc.) = 2 meal components.
- Students should NOT be required to take all 5 components if they do not want to eat it.

FOOD SHARE, FOOD RECOVERY & FOOD RESCUE GUIDELINES:

- ALLOW children to place unwanted items (unopened/undamaged COLD or SHELF STABLE items only) on a Share Table. **Fruit with edible peels SHOULD NOT be shared with other students at this time, but they can be included with items going back to the kitchen.**
- Immediately after meal service, place unopened/undamaged **perishable items BACK INSIDE THE COOLER** the food was originally sent in. Include all perishable food items from the Share Table, as well. This is to maintain proper temperature control.
- Place ALL leftover unopened/undamaged **shelf-stable items** (i.e. chickpeas, dried cranberries, etc.) back into the food container or bag the food was originally sent in and place **ON TOP OF THE COOLER**. Include all non-perishable items from the Share Table, as well.
- ALLOW children to take one vegetable, fruit, or grain item from their own meal or from the Share Table to eat off-site at a later time. **Encourage students to take their unwanted whole fruit home to share.**
- DO NOT SAVE any opened food items or food items with compromised packaging

GENERAL FOOD SAFETY:

- Always examine food for any signs of decay, spoilage, mold, or odors
- Keep packaged items in their original packaging
- Do not save ANY foods with rips, holes, dents or otherwise compromised packaging
- If in doubt (as to safety of food item), throw it out.

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



LOVE FOOD NOT WASTE-FOOD RESCUE PROGRAM

ELEMENTARY SUPPER @ PRIMETIME

Offer vs. Serve (OvS) / Daily Food Rescue Menu Items

ITEM	OvS	Serving Temp	Rescue	Comments
MONDAY				
QUESADILLA	S	Hot	NO	Dispose of excess
CHERRY APPLESAUCE	O	Cold	YES	Place back inside cooler
GO 'BONZO'S CHICKPEAS	O	Room Temp	YES	Place in bag on top of cooler
TUESDAY				
TURKEY & CHEESE ROLL-UP	S	Hot	NO	Dispose of excess
COLBY JACK CHEESE STICK	O	Cold	YES	Place back inside cooler
FRESH FRUIT	O	Room Temp	YES	Place in bag on top of cooler
BERRY BERRY BLUE SLUSH	O	Cold/FROZEN	YES	Place back inside cooler
WEDNESDAY				
GRILLED CHEESE SAND.	S	Hot	NO	Dispose of excess
APPLE SLICES	O	Cold	YES	Place back inside cooler
BABY CARROTS	O	Cold	YES	Place back inside cooler
THURSDAY				
CHEESEBURGER SLIDERS	S	Hot	NO	Dispose of excess
FRESH FRUIT	O	Room Temp	YES	Place in bag on top of cooler
GO 'BONZO'S CHICKPEAS	O	Room Temp	YES	After expiration date - Rescue
FRIDAY				
TURKEY TACO NADA	S	Hot	NO	Dispose of excess
DRIED CRANBERRIES	O	Room Temp	YES	Place in bag on top of cooler
BABY CARROTS	O	Cold	YES	Place back inside cooler
MILK				
All Milk	O	Cold	YES	Place back inside cooler