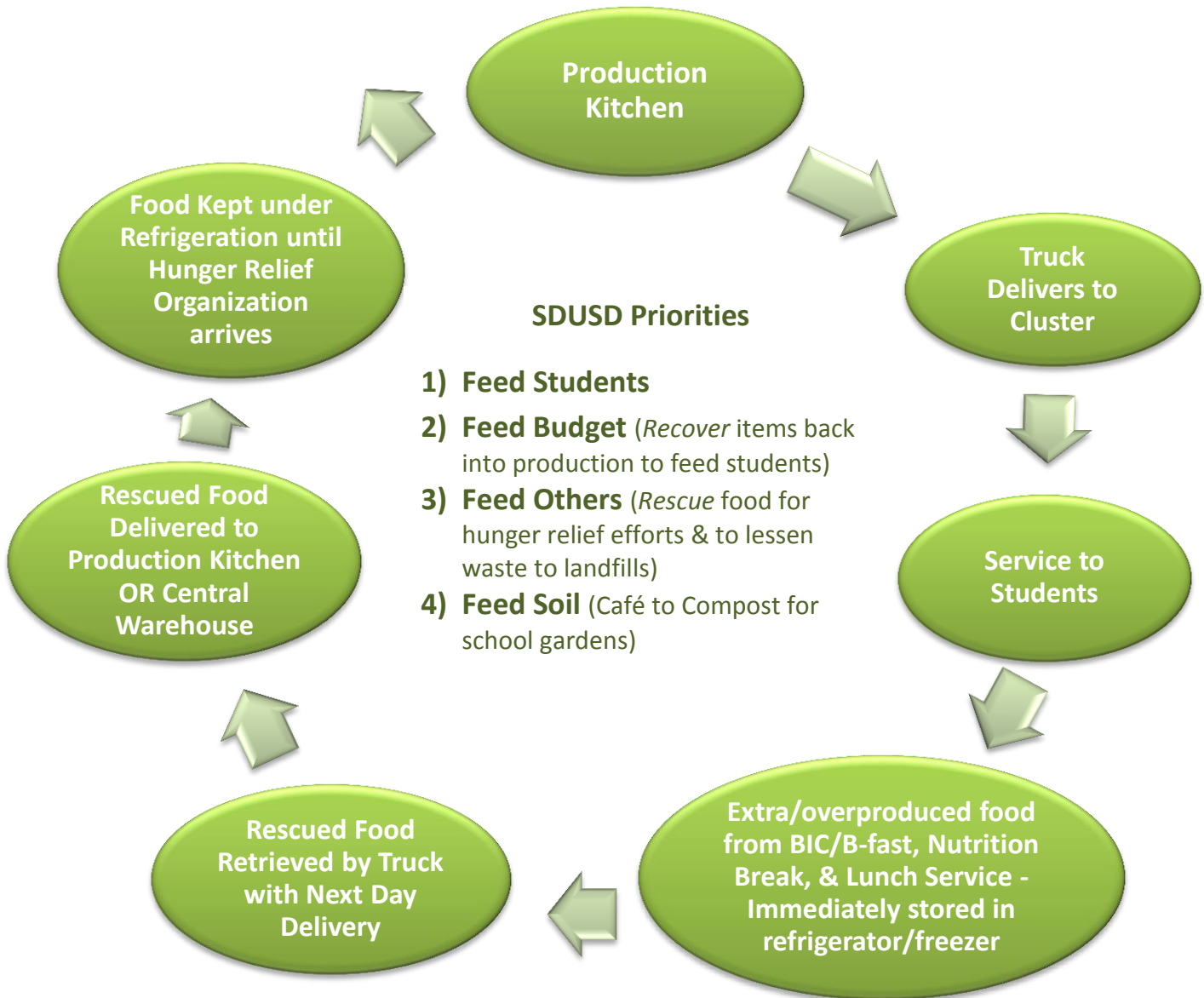


SDUSD FOOD RECOVERY & RESCUE PROCESS





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: 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 kept under refrigeration over the weekend and sent on Monday. **DO NOT SEND FOOD THAT HAS BEEN RESCUED THAT DAY. IT MUST BE REFRIGERATED SO THE TEMPERATURE IS 40° OR BELOW.**

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

A: All rescued items, except food in grab-and-go containers, should be placed in clear plastic bags (bun bags work well). Grab-and-go items can be placed directly in cardboard boxes. All items should be refrigerated as soon as they are returned to the kitchen. **The bags/boxes must be labeled with a "Feeding San Diego approved" label, which includes site name, type of food, date, and allergen warning. Copies are available for reprinting, as needed.**

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 crackers, 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.

Q: Can items from salad bars or "build-your-own" food bars be Rescued?

A: NO. At present, we do not have the ability to Rescue or Recover food from salad bars or "build-your-own" food bars. The only exceptions are prepackaged items such as apple slices and carrot sticks which can be Recovered. **The key to reducing waste from the salad and food bars is to use 2-inch insert pans where possible, and carefully watch the amount of product that is added to the salad bar toward the end of service...MAKE IT TASTEFULLY EMPTY!**

Schools with active gardens often contact Site Leaders to collect leftover fresh fruit and vegetables for composting. A collection schedule can be coordinated between the kitchen and the school's Garden Coordinator.