

LOVE FOOD NOT WASTE OVS / FOOD RECOVERY AND RESCUE

QUICK REFERENCE GUIDE - Elementary

Utilize OVS for MILK in ALL meals; OVS for DRIED FRUIT & JUICE for BIC/Breakfast; and O VEGETABLES at lunch (child must take 1/2 cup of a fruit OR vegetable) FOOD RECOVERY - Returned to production (see food listing on back) RECOVER items such as cereal, dried cranberries, grain bars, crackers, etc. to site inventor RECOVER and refrigerate cold/dairy items (milk, yogurt, cheese, carrots, apple slices) and FOOD RESCUE - Individually Wrapped (IW)/Staff Packaged (see food listing on back) Cold & Shelf Stable IW Items - Specific Items to rescue will be communicated to staff Place COLD, individually wrapped items into a clear plastic bag and tie or tape closed Label each bag with required label (include site, food type, date) Refrigerate or freeze (preferred) bag for designated pickup day(s) by delivery driver (Place bags in the same place in the refrigerator or freezer so they can be easily located) Rescue shelf stable or cold packaged items near/past their date labels if packaging is o.k. Hot IW Items (No Steam Table) - Specific items to be rescued will be communicated to coll be composed items and spread on a bun pan. Place in refrigeration to cool. Bring temperature to 70° within two hours and 41° within the next 4 hours. Once proper temperatures are reached place packaged items in a clear plastic bag Tie or tape bags closed Label each bag with designated label (include site, food type, prep date) Refrigerate or freeze bags FOR SCHEDULED PICKUP by delivery driver (Place bags in the same place in the refrigerator or freezer so they can be easily located) Freezing items is preferred. Food from Friday should be FROZEN over the weekend 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	
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Do not rescue IW, canned or dry packaged foods with rips in packaging, holes, dents, spo (Canned and packaged foods with packaging intact can be donated past date labels)	spoilage, etc.

For more information, please contact your Area Supervisor or Janet Whited: jwhited@sandi.net

LOVE FOOD NOT WASTE-FOOD RESCUE PROGRAM ELEMENTARY BIC, BREAKFAST, LUNCH

ITEMS Serving Temp Recover Rescue End Date Comments BEVERAGES Milk (ALL) Cold Yes Yes Expire Date Near/After expiration date can be reduced by the serving Temp Serving Temp Serving Temp Recover Rescue End Date Comments Serving Temp Servi	escued escued wn for rescue. n be rescued or rescue.
Milk (ALL) Cold Yes Yes Expire Date Near/After expiration date can be red Juices (ALL) Cold Yes Yes Expire Date Near/After expiration date can be red Red BIC Apple Frudel Rm. Temp/Warm Yes* Yes Daily IW/*Room Temp=Recover/ Cool door Applesauce-Strawberry Cold Yes Yes Expire Date IW/Near or after expiration date can Bean & Cheese Burrito Warm No Yes Daily Individually wrapped. Cool down for	wn for rescue. n be rescued or rescue.
Milk (ALL) Cold Yes Yes Expire Date Near/After expiration date can be replicated by the control of the con	wn for rescue. n be rescued or rescue.
Juices (ALL) Cold Yes Yes Expire Date Near/After expiration date can be read to be	wn for rescue. n be rescued or rescue.
Apple Frudel Rm. Temp/Warm Yes* Yes Daily IW/*Room Temp=Recover/ Cool do Applesauce-Strawberry Cold Yes Yes Expire Date IW/Near or after expiration date can Bean & Cheese Burrito Warm No Yes Daily Individually wrapped. Cool down for	wn for rescue. n be rescued or rescue.
Apple FrudelRm. Temp/WarmYes*YesDailyIW/*Room Temp=Recover/ Cool doApplesauce-StrawberryColdYesYesExpire DateIW/Near or after expiration date canBean & Cheese BurritoWarmNoYesDailyIndividually wrapped. Cool down for	n be rescued or rescue.
Applesauce-Strawberry Cold Yes Yes Expire Date IW/Near or after expiration date can Bean & Cheese Burrito Warm No Yes Daily Individually wrapped. Cool down for	n be rescued or rescue.
Bean & Cheese Burrito Warm No Yes Daily Individually wrapped. Cool down for	or rescue.
Blueberry Crumble Muffin Rm. Temp/Warm Yes* Yes Daily IW/*Room Temp=Recover/ Cool do	wn for rescue
Cereals (ALL DRY) Room Temp Yes Yes Expire Date IW/Near or after expiration date call.	
Concha Rm. Temp/Warm Yes* Yes Daily IW/*Room Temp=Recover/ Cool do	
Dried Cranberries Room Temp Yes Yes Expire Date IW/Near or after expiration date car	
Graham Crackers Room Temp Yes Yes Expire Date IW/Near or after expiration date can	
Grapes Cold Yes Yes Expire Date IW/Near or after expiration date can	
Mini-Cinnis Cinnamon Roll Warm No Yes Daily Individually wrapped. Cool down for Poffitz Pancakes Bites Warm No Yes Daily Individually wrapped. Cool down for	
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Yogurt-Strawberry Cold Yes Yes Expire Date IW/Near or after expiration date can BREAKFAST - Cold & Hot	n be rescued
	n ha wasawad
Applesauce Cold Yes Yes Expire Date IW/Near or after expiration date cal	
Cereals (ALL DRY) Room Temp Yes Yes Expire Date IW/Near or after expiration date call the company of the c	n be rescued
Cinnamon Roll Warm No No Daily Discard in food scrap cart	
Fat Cat Cowgirl Muffin Bar Rm. Temp/Warm No Yes Daily Discard in food scrap cart	
Graham Crackers Room Temp Yes Yes Expire Date IW/Near or after expiration date can	
Grapes Cold Yes Yes Expire Date IW/Near or after expiration date can	
Sunrise Burrito Warm No Yes Daily If kitchen wrapped, cool down for re	escue.
Yogurt Parfait Cold No No Daily Discard in trash	
Waffle Warm No Yes Daily Individually wrapped. Cool down fo	r rescue.
LUNCH - K-5	
Bean & Cheese Burrito Hot No No Daily Individually wrapped? Cool down for	or rescue.
Beef Hotdog Hot No No Daily Discard in food scrap cart	
Bistro Box Items Varies Yes Yes Expire Date IW/Near or after expiration date ca	an be rescued
Cheeseburgers Hot No No Daily Discard in food scrap cart	
Cheese Stick Cold Yes Yes 2 Days IW/Near or after expiration date ca	an be rescued
Chicken Drumstick/Rice Hot No No Daily Discard in food scrap cart	
Chicken Nuggets Hot No No Daily Discard in food scrap cart	
Chicken Patty Sandwich Hot No No Daily Discard in food scrap cart	
Crackers (ALL) Room Temp Yes Yes Expire Date IW/Near or after expiration date ca	an be rescued
Grilled Cheese Sandwich Hot No No Daily Discard in food scrap cart	
Mandarin Chicken/Rice Hot No No Daily Discard in food scrap cart	
Mozzarella Bread Sticks Hot No No Daily Discard in food scrap cart	
Pizza (Cheese/Pepperoni) Hot No No Daily Discard in food scrap cart	
Potato Wedges Hot No No Daily Discard in food scrap cart	
Quesadilla Hot No No Daily Discard in food scrap cart	
Spaghetti & Meatballs Hot No NO Daily Discard in food scrap cart	
Tater Tots Hot No No Daily Discard in food scrap cart	
Turkey & Cheese Wrap Cold No No Daily Discard in food scrap cart	
Yogurt Parfait Cold No No Daily Dispose in trash	
Yogurt - Dannon Strawberry Cold Yes Yes Expire Date IW/Near or after expiration date ca	an be rescued

Focus on Individually Wrapped (IW)/kitchen packaged items; Specific items for rescue will be communicated to each Kitchen Cluster Note: Items NOT on list must be discarded. Only UNWRAPPED/UNPACKAGED "loose" food can be placed in food scrap carts; "loose" food CAN be combined into CLEAR bags for placement in food scrap carts.

SDUSD FOOD RESCUE - PROCESS IMMEDIATELY

Please Attach Label to Bags/Containers

1. Donor Location Name: SDUSD
Donor Address:

2. Food Description:

3. FOOD PREP DATE: FOOD DONATION DATE:

- **4. 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/filberts, 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.
- **5. Ingredient Website:** For detailed allergen information, please see: https://www.sandiegounified.org/departments/food/menus special diets

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Please Attach Label to Bags/Containers

Location Hame: 35035
Address:

2. Food Description:

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