



LOVE FOOD NOT WASTE

SUPPER FOOD RECOVERY AND RESCUE

QUICK REFERENCE GUIDE - **District Staff**

PrimeTime staff are instructed to place ALL unserved cold items in refrigeration after meal service to students and place shelf stable items in a bag or container on top of the cooler.

EACH MORNING - Kitchen Staff to Check PrimeTime Cooler

- RETRIEVE items from PrimeTime cooler and identify for either *Recovery* or *Rescue*

FOOD RECOVERY - Returned to production (*see detailed food listing on back*)

- RECOVER shelf stable items such as cereal, chips, crackers, etc. to site inventory
- RECOVER and refrigerate cold items (milk, yogurt, cheese, apple slices, carrots, dressing) and juice

FOOD RESCUE - Sent off-site (*see detailed food listing on back*)

Cold Items

- Place COLD, individually wrapped items (those that cannot be recovered) into a clear plastic bag and tie or tape closed
- Rescue cold packaged items past their date labels if packaging is o.k. Place in a clear plastic bag.
- Label bag with Feeding San Diego required label (include site, food type, date) ***NEW***
- Refrigerate or freeze bags for pickup by delivery driver
(Place bags in the same place in the refrigerator or freezer so they can be easily located)

Shelf Stable Items

- Rescue shelf stable items past their date labels if packaging is o.k.
- Place packaged items in a clear plastic bag and tie or tape bags closed
- Label bag with Feeding San Diego required label (include site, food type, date) ***NEW***
- Place bags in refrigeration with other cold items awaiting pickup by delivery driver
- 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
- Do not rescue canned or dry packaged foods with rips in packaging, holes, dents, spoilage, etc.
(Canned and packaged foods with packaging intact can be donated past date labels)

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