



# 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 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, sandwiches, yogurt, cheese, 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. sandwich, 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 items only) on a Share Table. **Fruit with edible peels that are not punctured/damaged can be shared, but must be washed before another student takes one, otherwise 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. Chex cereal, Cheerios, tortilla chips, 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, rather than put it on a Share Table.**
- 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](mailto:rbrody@sandi.net)