



Union Public Schools

MENU ITEM	REHEAT TO TEMP
CHICKEN: Breaded Chicken Drumsticks, Fajita Chicken, Popcorn Chicken, Breaded Chicken Patty, Breaded Chicken Nuggets, Breaded Chicken Tenders	165°F
BEEF: Chicken Fried Steak, Beef Burger Patty, Beef Taco Meat, Hot Dog, BBQ Beef	165°F
CHEESE: Bean and Cheese Burrito, Enchiladas, Lasagna Roll Up, Tamales	165°F
BREAKFAST FOODS: Sausage Roll, Slider, Pancakes, Waffles, French Toast, Sausage Gravy Breakfast Bar	165°F
Turkey Corn Dog • OVEN: Bake at 375° from THAWED for 15 minutes. • MICROWAVE: On high from THAWED for 60 seconds	165°F
Stuffed Crust Cheese Pizza • OVEN: bake at 400°F from THAWED for 12-14 minutes	165°F
Cheese Breadsticks, Garlic Cheese Flatbread • OVEN: Bake at 350°F from THAWED for 12-14 minutes • MICROWAVE: On high from THAWED for 30-45 seconds	165°F

STAY HEALTHY, CLEAN, AND SAFE

Below are some simple food safety guidelines for your meals.

- Wash your hands before eating a meal.
- Cold meals should be eaten immediately or refrigerated within 2 hours of receiving the meal. Foods like dairy (milk, cheese, etc.) and meats should be quickly refrigerated at a temperature of 41° F or lower.
- Hot meals should be eaten immediately or refrigerated within 2 hours of receiving the meal. Any hot foods should be held at a minimum temperature of 135°F.
- Hot foods should be reheated to a minimum temperature of 165°F or higher before eating.
- Any leftovers from a meal should be thrown out after 5 days of receiving it! Throw out any meal is left out for 4 hours or longer at room temperature.
- Any FROZEN items should be quickly placed into a freezer within 30 mins of receiving the food.
- Frozen food should be prepared properly. General guidelines would be to cook all meats and items containing dairy to 165°F or higher and frozen vegetables to 135°F or higher.

UNION PUBLIC SCHOOLS IS HERE FOR YOU!