



We are pleased to serve you! Our pick-up days are Monday, Wednesday, and Friday from 4PM-6PM. Hot meals will be served on pick-up days. Other days will be either a cold option or a heat and serve item. Below are the heating instructions for cold items. All children under the age of 18 will be free of charge. We look forward to serving you and your family.

Kokeeta S. Wilder
School Nutrition Director

Store your meals in a refrigerator or cooler at 41° F or below. Thaw and serve items (examples: mini doughnuts, mini cinnis, pancakes, etc.) should be refrigerated and if not eaten within 3 days should be discarded. **** Drink all beverage items (milk and 100% juice) within 7 days or before the date of expiration.** Some items may require reheating, see instructions below.

100% fruit juice must be refrigerated at 41° F or below. If not consumed within 7 days, juice should be discarded.

The following items must be reheated before eating. Use the instructions below to keep your food safe!

1. **CHICKEN SANDWICH** - To heat in the microwave, place on a microwave safe plate and heat for 1-2 minutes or until internal temperature reaches 165° F for at least 15 seconds. To heat in the oven, preheat oven to 350 °F and heat fillet for 5-6 minutes or until internal temperature reaches 165° F or higher for at least 15 seconds.
2. **BBQ PULLED PORK SANDWICH/SLIDERS** - To heat in the microwave, place on a microwave safe plate or dish and heat for 1-2 minutes or until internal temperature reaches 165° F or higher for at least 15 seconds. OR Place BBQ on a baking pan to heat in oven at 350 °F for 7-10 minutes or until internal temperature reaches 165° F. Heating time will vary with the amount of pork to be reheated.
3. **HOT DOG** - To heat in the microwave, place 1 hot dog on a microwave safe plate or dish and heat for 30-60 seconds or until internal temperature reaches 165° F or higher for at least 15 seconds. OR Place hot dog in a pot of boiling water for 1-2 minutes or until internal temperature reaches 165° F or higher for at least 15 seconds.
4. **MAXSNAX QUESDAILLAS** - Preheat oven, place tacos on sheet pan and heat at 375°F for 4-5 minutes or until internal temperature reaches 165° F or higher for at least 15 seconds.

5. **PERSONAL PAN PIZZA** - Remove pizza from the wrapper. Place 1 pizza on a microwave safe plate in the center of the microwave. Cook 1 ½ - 2 minutes. Let pizza sit for 30 seconds before serving. To heat in the oven, preheat oven to 375° F. Remove pizza from wrapper. Place pizza on a sheet pan and heat for 6-8 minutes until cheese is melted and pizza is hot.
6. **STEAK SANDWICH** - Preheat oven, place steak slice on sheet pan and heat at 375°F for 5-6 minutes or until internal temperature reaches 165° F or higher for at least 15 seconds.
7. **GRILLED CHICKEN SANDWICH** - Place grilled chicken fillet on a microwave safe plate. Cook for 1 ½ to 2 minute until the internal temperature reaches 165° F or higher for 15 seconds. If using an oven, preheat oven to 350 ° F. Bake the fillet for 4-6 minutes until fillet reaches an internal temperature of 165 ° F or higher for 15 seconds.
8. **CHICKEN NUGGETS** – Preheat oven to 350°. Place nuggets on baking sheet. Space nuggets evenly on baking sheet so that they do not touch. Cover with foil and bake for 15 minutes OR arrange on a microwave safe plate. Heat on high for 1 – 1-1/2 minutes or until internal temperature reaches 165° F or higher for at least 15 seconds. Let stand for 1-2 minutes before eating.
9. **FRENCH FRIES** – Preheat oven to 400°. Spread fries out on the baking sheet. Distribute fries in a single even layer. Check on fries after about 5 minutes. Heat until fries reach an internal temperature of 165° or higher for at least 15 seconds.
10. **MINI PANCAKES** - Place 1 pouch of pancakes in microwave and heat on high for 45-60 seconds. Allow to cool before opening pouch. OR Preheat oven to 325°F. Place the pouch of pancakes on a sheet pan. (DO NOT REMOVE PANCAKES FROM PACKAGE). Bake for 4-6 minutes or until hot. Let pouch cool for about 30 seconds before opening and serving.
11. **PANCAKE & SAUSAGE BREAKFAST BITES** – Place pancakes on a microwave safe plate and heat on high for 45-60 seconds. Or preheat oven to 325 °F. Place pancake bites on a sheet pan. Bake for 4-6 minutes or until hot.
12. **TURKEY SAUSAGE BREAKFAST PIZZA** - Place 1 pizza on a microwave safe plate in the center of the microwave. Cook 1 ½ - 2 minutes. Let pizza sit for 30 seconds before serving. To heat in the oven, preheat oven to 375° F. Place pizza on a sheet pan and heat for 6-8 minutes until cheese is melted and pizza is hot.
13. **STEAK/SAUSAGE/CHICKEN BISCUIT** - Wrap biscuit in a damp paper towel. Place the biscuit on a microwave safe plate. Microwave the biscuit on high for 20-30 seconds. If not hot enough, reheat for an additional 10-15 seconds or until meat reaches an internal temperature of 165° or higher for at least 15 seconds.
14. **FRENCH TOAST STICKS** - Place French toast sticks in microwave and heat on high for 45-60 seconds OR if using the oven preheat oven to 325°F. Place the sticks on a sheet pan. Bake for 4-6 minutes or until hot.
15. **PANCAKE/SAUSAGE BREAKFAST STICKS** - Place breakfast stick on a microwave safe plate in the center of the microwave. Cook 1 ½ - 2 minutes add time in 10-15 second intervals until warm. To heat in the oven, preheat oven to 325° F. Place breakfast stick on a sheet pan and heat for 8-10 minutes or until product reaches an internal temperature of 165° or higher for at least 15 seconds.

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