

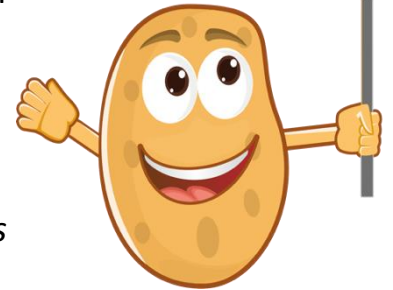
## Class of 2023 Spring Semester Potato Bar Lunch Offering

Sign up for more potato goodness! Get 14 weeks of a delicious, nutritious hot lunch.

WHEN: Beginning Monday, 1/29/18 through Monday, 5/21/18.

WHAT: Hot, baked potato with topping choices:

- Beef and Bean chili made with pasture-raised local beef
- Steamed broccoli
- Bacon crumbles (natural /nitrate-free)
- Regular and dairy-free/casein-free shredded cheese
- Sour Cream
- Please note: *ingredients are prepped in private kitchens*



COST: Cost is \$4.50 per potato. Total cost for the fall semester is \$63.00. Payment is due by 1/19. **Please make the check payable to SWS Class of 2023.**

Questions? Please contact Class 3 Parent Janine Snyder via text 717-575-1347 or email [janinesnyder@gmail.com](mailto:janinesnyder@gmail.com).

*Class 3 is grateful for your support!*

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Name: \_\_\_\_\_

Grade/Class: \_\_\_\_\_

Dairy Free?            Y        N

Name: \_\_\_\_\_

Grade/Class: \_\_\_\_\_

Dairy Free?            Y        N

Name: \_\_\_\_\_

Grade/Class: \_\_\_\_\_

Dairy Free?            Y        N

*Most of the food offered in our lunch fundraiser program comes from private homes that are not licensed or inspected* (The pizza lunch comes from a local restaurant). According to the PA Department of Agriculture, SWS is exempt from licensure or inspection under the Retail Food Facility Safety Act because we are a private school (not a retail food facility), we receive no public monies for and do not offer our program to the public. Even so, we strongly encourage everyone who is preparing and/or serving lunches to follow the Safe Food Handling recommendations from the US Department Of Agriculture.

Please be informed of these conditions as you plan your lunch choices. If you have questions, please check with your Class Parent or teacher.

## **United States Department of Agriculture Food Safety and Inspection Service**

### **7 Food Safety Steps for Successful Community Meals**

Whether preparing food for a family reunion or a community gathering, people who are great cooks at home don't necessarily know how to safely prepare and store large quantities of food for large groups. Food that is mishandled can cause foodborne illness. However, by following some simple steps, volunteer cooks can make the event safe and successful!

#### **1. Plan Ahead — Make sure the location meets your needs.**

- Be sure you have enough oven, stovetop, refrigerator, freezer, and work space.
- Find out if there's a source of clean water. If not, bring water for preparation and cleaning.

#### **2. Store & Prepare Food Safely**

- Refrigerate or freeze perishable food within 2 hours of shopping or preparing; 1 hour when the temperature is above 90 °F.
- Find separate preparation areas in the work space for raw and cooked food.
- Never place cooked food back on the same plate or cutting board that held raw food.
- Wash cutting boards, dishes, utensils, and work surfaces frequently with hot, soapy water.
- Wash hands with soap and warm water for at least 20 seconds before and after handling food and after using the bathroom, changing diapers, or handling pets.

#### **3. Cook Food to Safe Minimum Internal Temperatures — It's the only way to tell if harmful bacteria are destroyed!**

- Use a food thermometer to check the internal temperature of meat, poultry, casseroles, and other food. Check temperature in several places to be sure food is cooked to a safe minimum internal temperature.
- Never partially cook food for finishing later because you increase the risk of bacterial growth.

#### **4. Transport Food Safely — Keep hot food HOT. Keep cold food COLD.**

- Keep hot food at or above 140 °F. Wrap well and place in an insulated container.
- Keep cold food at or below 40 °F. Place in a cooler with a cold source such as ice or frozen gel packs.

#### **5. Need to Reheat? Food must be hot and steamy for serving. Just "warmed up" is not good enough.**

- Use the stove, oven, or microwave to reheat food to 165 °F. Bring sauces, soups, and gravies to a boil.

#### **6. Keep Food Out of the "Danger Zone" (40-140 °F).**

- Keep hot food hot - at or above 140 °F. Place cooked food in chafing dishes, preheated steam tables, warming trays, and/or slow cookers.
- Keep cold food cold — at or below 40 °F. Place food in containers on ice.

#### **7. When In Doubt, Throw it Out!**

- Discard food left out at room temperature for more than 2 hours; 1 hour when the temperature is above 90 °F.
- Place leftovers in shallow containers. Refrigerate or freeze immediately.

### **Be Food Safe! Prepare with Care**

- **CLEAN.** Wash hands, utensils, and surfaces often.
- **SEPARATE.** Don't cross-contaminate.
- **COOK.** Use a food thermometer.
- **CHILL.** Chill food promptly