## 

## **Preparing Coolers and Bins/Trays**

- · Use an inspected kitchen in the school
- Wear a face covering
- Wash hands often
- Prepare and portion foods into individual bags or containers
- Wash whole fruit
- Gather pre-packaged items
- Place perishable foods in coolers with ice packs and non-perishable foods in bins/trays
- Send coolers and bins/trays to classrooms
- Ask that coolers be returned to kitchen within 2 hours

### **Coolers**

- Milk cartons
- Hard-boiled eggs
- Yogurt containers or tubes
- Cheese cubes or strings
- · Cut up vegetables and fruit
- Hummus/Guacamole

## **Bins/Trays**



- Applesauce cups
- Whole grain crackers, bagels, pita, rice cakes
- Dry cereal
- Plain cereal bars



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# Student Nutrition Program **Grab n'go edition**

## **Cleaning Up**

- Place remaining items in fridge and dry storage area
  - Perishable items that return to the kitchen within 2 hours should be marked and refrigerated
  - Marked items must be used the next day. If these items are not used the next day they must be discarded
- Clean and sanitize inside and outside of coolers and bins

## **Options for Cleaning and Sanitizing**

- A) Use commercial dishwasher; OR
- B) Manually wash, rinse and sanitize (e.g., quaternary ammonium at 200 ppm); OR
- C) Clean with a cloth and hot soapy water, wipe down with a clean cloth and hot water, spray with sanitizer at double regular concentration (e.g., quaternary ammonium at 400 ppm), and leave to air dry

Cleaning with **soap or detergent** and water removes germs and dirt from surfaces and objects. **Sanitizing** lowers the number of germs on surfaces or objects to a safe level.

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## Renfrew County and District Health Unit