Directions on storage and heat/reheating meals.

Refrigerate cold meals
immediately.
Place Freezer
meals in freezers
until meal
service.
Consume hot
meals
immediately
Minimum
internal cooking
and reheat temp
165^ instructions: - Remove bread items before heating. Wrap in napkins, microwave 15-30 seconds. - Peel back lid to vent or slit film in each compartment (optional) - Re-heat meal in microwave 2 - 3 minutes maximum on high - Re-heat meal in conventional oven, place meal on a cookie sheet, set oven at 350 Deg F. for 10 minutes maximum

- Hot meal re-heating

- Frozen meal re-heating instructions: - Remove bread items before heating. Wrap in napkin, microwave 15 - 30 seconds. - Peel back lid to vent or slit film in each compartment - Heat frozen meals in microwave for 2 min, stir vegetables, additional 1minute intervals until proper temp. - Heat frozen meal in conventional oven, place meal on cookie sheet, set oven at 350 Deg. F. for 15 minutes, stir and add 5 additional minute intervals until proper temp. - Do not use toaster ovens to reheat under any circumstances

THESE DIRECTIONS ARE ALSO AVAILABLE ON SCHOOL WEBSITE.