



Food Handling

Our driver will deliver your lunch daily.

Salads, vegetables and dips will be delivered to a designated fridge. Dressings will be provided (large tubs will be provided that can be used to refill smaller squeeze bottles).

Baked items should be refrigerated until you are ready to serve them. The following items can be kept at room temperature for 36 hours prior to serving:

- Cereal
- Muffins
- Scones
- Granola

Hot Entrees need to maintain an internal temperature of 60C until they are served. Hot entrees will be delivered to a designated oven (which we will turn on when delivering the food). Please ensure the lids are kept on at all times. Do not remove these hot items from the oven until they are ready to be served.

Record internal temperature of all food at time of service. Refer to Schools Temperature record sheet for corrective action if temperature has not been reached.

You have been provided a temperature log and thermometers to record important information about food temperatures at time of service. **Please ensure you keep accurate records and preserve these records** in your school kitchen for future reference (this is a requirement of our certified food safety plan).

Where to Find Information

Up to date information on our menu, recipes and allergen information, and further resources on creating healthy food environments at school can be found on our website (see below).

Click Monthly Menu in the menu for quick links to our menu and detailed allergen information.

Each month we will share our menu with information about serving sizes and allergen information. It is your school's responsibility to print these, if you want a print resource to keep in your kitchen.



Sample Food Service Itinerary

15 minutes: Prepare food service area

- Sanitize food service area (table or countertop)
- Lay out food
- Prepare service ware (take out of dishwasher and arrange on food service area)
 - Service utensils (ie spatulas, tongs, etc)
 - Plates
 - Cutlery

20 minutes: Serve food

- Serve students as they arrive, allowing them to choose what they want to try
- Supervise to ensure orderly service

20 minutes: Clean Up

- Tidy service area
- Dispose of any leftover foods
- Rinse insert trays and lids and place them in conspicuous area for Flourish driver to pick up tomorrow morning
- Rinse and clean food service utensils and store for use tomorrow (ie spatulas, tongs, etc)

Contact and Restocking Equipment

You have been provided with cards detailing the food service equipment we provide. If you need more equipment, please completely fill the card with your school name and what you need and leave this card for our driver to pick up with your insert trays.

Please direct any questions, concerns or comments to:

Matthew Kemshaw

matthew@flourishschoolfood.ca

250-661-8282

We appreciate all feedback on our food. Quality is a paramount concern for us, please let us know if any food is not meeting a high standard of quality. If your food is not consistently at temperature, please let us know immediately.

www.flourishschoolfood.ca

School Temperature Monitoring Log – Temperatures Must Be Taken At Time of Service EVERY DAY

Date	Cold Salad Temp	Hot Entrée Temp	Date	Cold Salad Temp	Hot Entrée Temp	Date	Cold Salad Temp	Hot Entrée Temp

Refrigerated items: between 0°C – 4°C (32°F – 40°F)

Hot held items: at or above 60°C (140°F)

CORRECTIVE ACTIONS:

- **HOT HOLDING:** Reheat to 74C if temperature drops below 56C. Discard food held below 60C for more than 2 hours.
- **REFRIGERATION/COLD HOLDING:** Discard food held above 4C for more than 2 hours. Move food to an alternative cooler unit if food is above 4C for less than 2 hours.