

STAY HEALTHY, CLEAN, AND SAFE

Below are some simple food safety guidelines for your meals.

- Wash your hands before eating this meal.
- Cold meals should be eaten immediately or refrigerated within 2 hours of receiving the meal. Foods like dairy (milk, cheese, etc.) and meats should be quickly refrigerated at a temperature of 41° F or lower.
- Hot meals should be eaten immediately or refrigerated within 2 hours of receiving the meal. Any hot foods should be reheated at a minimum temperature of 135°F.
- Hot foods should be reheated to a minimum temperature of 165°F or higher before eating.
- Any leftovers from this meal should be thrown out after 5 days of receiving it! Throw out any meal is left out for 4 hours or longer at room temperature.

We are honored to be able to serve you during this time!

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