

Best Practices

Cold Packaged Meals

To guarantee a product of the highest quality standard, we are provided you with the best practice;

- Substitutions to the RAP menu are not permitted
- Only approved food packaging items are utilized



Before packing the cold meal bags for the days service, place the milk needed inside the freezer for up to 2 hours. Milk will have a slushy texture but should not be frozen solid.

Lactose-free milk is available upon request. Always have stock on hand in the cafeteria.

Cold Grab & Go bags contain cold items such as; milk, juice, fruit, cold vegetables, sporkettes, and condiments. Loosely tie the bag with a single knot to secure it closed, preventing items from falling out.



Prepare and refrigerate meals in small batches to retain maximum temperature control.

- Place 20 meal bags per sheet pan.

Fill insulated bags with meals no earlier than 30 minutes prior to leaving for the park site.

Pack 3 clean, sanitized, calibrated thermometers inside a Grab and Go bag to be used by FSD staff at the park to take and record the food temperature for all potentially hazardous food items. Add one carton of milk for temperature-taking purposes. Discard milk afterwards.

