

CAFÉ LA | LAUSD
UNIFIED
Recreation and Parks (RAP)
Best Practices

Hot Packaged Meals

To maintain proper hot food temperatures at 145° F or higher and to ensure items stay within safe consumption mandates at the time of park delivery, use the following guidelines when packing hot food.

- Follow *RAP Summer Menu*.
 - Substitutions to the menu are NOT permitted.
- Always refer to the *Menu Packaging Guide* for packaging requirements.
 - Only approved food packaging items are used.
- Never load hot meals inside the insulated bags prior to 30 minutes before delivery to RAP site.



Only insulated bags are used to transport meals.

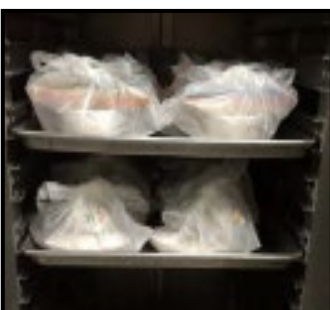
- Blue insulated bags CMS number (4161).
- Red insulated bags CMS number (4158).

Portion potatoes inside the 6 x 6 ½ pastry bag. Firmly fold down the top of the bag. Repeat the fold two times to safely secure items in bag.



Place hot menu items inside the Grab & Go bag. Prepare hot meals in small batches to retain hot food temperatures.

Loosely tie bag with a single knot to secure the food items from falling out.



Heat hot holding cabinet to no more than 160°F.

- Place 12 bagged meals on a sheet pan, place sheet pan inside hot holding cabinet.
- Never remove meals prior to 30 mins before transport. Place bagged meals inside the insulated bags for delivery. Removing food items prior than 30 minutes before delivery may result in improper food temperatures upon delivery.