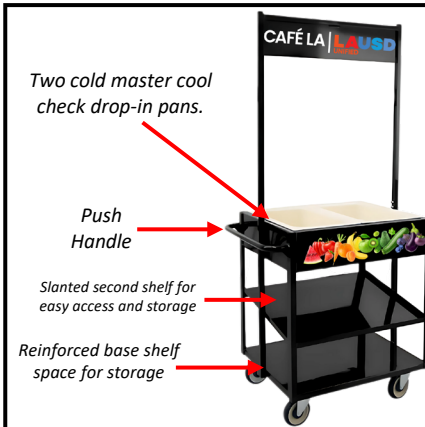


# Best Practices for Implementing a Share Cart

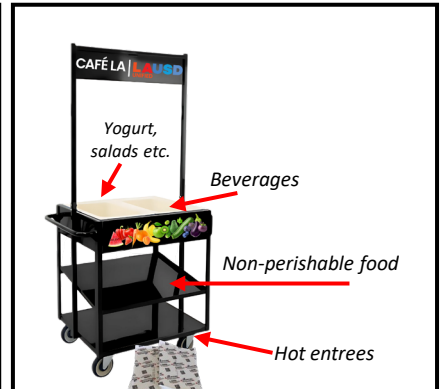
Reduce hunger and waste with a Share Cart. A Share Cart is a designated area in the meal service zone where students can place unopened or uneaten items from their reimbursable meal. Other students are welcome to take items from the cart to eat later. This helps ensure food is not wasted and supports students who may still be hungry.



The Share Cart includes 4 transparent containers



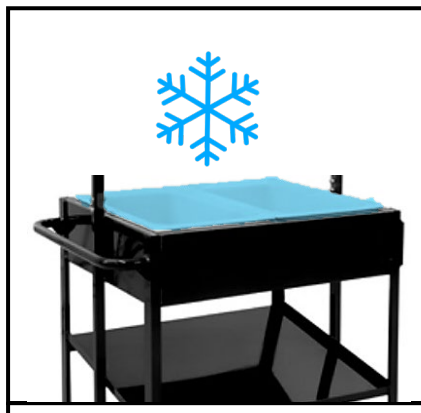
**Step 1:** Place the Share Cart in a visible, accessible spot. Insert pre-frozen cold pans into the top shelf before service. Place hot packs on the bottom two containers. Ensure the cart is clean, sanitized, and ready before each meal.



**Step 2: Meal Service Use**  
Organize the Share Cart: top shelf for drinks and cold items (e.g., yogurt, salads), middle for non-perishables, bottom shelf for hot meals. Students may place or take unopened, uneaten items from reimbursable meals. Staff should monitor for safety and proper use.



**Step 3: End-of-Day Clean-Up.** After meal service, return the Share Cart to the kitchen. Thoroughly wash and sanitize both the cart and the pans after each use to maintain cleanliness and food safety. Once cleaned, store the cart in a clean, dry area at the end of each day.



**Step 4: Safety & Maintenance**  
Fully freeze cold pans before use to keep items safe for 6–8 hours. Use the built-in handle and heavy-duty casters for easy transport.



For videos and more information visit [www.lausd.org](http://www.lausd.org) > Food Services Resources > Best Practices

## Handling Leftovers:

- Food items left on the share cart or not served to students must be returned to the cafeteria. They are evaluated by the cafeteria staff and handled appropriately.
- Cafeteria staff will determine if food items not served to students may be returned to inventory or donated to an approved non-profit agency.
- For more information follow the SOP on our Café La website.

