



School Nutrition Department

Summer Feeding Program – Menus & Instructions

Thank you for participating in the Franklin County Schools Summer Feeding Meal Program! We hope your child enjoys these meals and that they help make your summer fun and nutritious.

Please read the following instructions carefully to ensure meals are stored and served safely, while providing your child with balanced nutrition:

- **Handwashing:** Before preparing or eating any food, wash hands with soap and warm running water for at least **30 seconds**.
- **Refrigeration:** Items highlighted in **YELLOW** must be refrigerated at **40°F or below** as soon as possible, or within **1 hour** of pick up.
- **Freezing:** Items highlighted in **BLUE** must be frozen at **0°F or below** as soon as possible, or within **1 hour** of pick up.
- **Serving Sizes:** Some cans or packages contain multiple servings. Please check the listed **serving size** to ensure proper portions.
- **Cooking Instructions:** Please make sure all hot foods are at 165* any question please email Christy Pritchett at Christy.pritchett@franklin.kyschools.us

Thank you for helping us make summer meals safe, healthy, and enjoyable!

****This institution is an equal opportunity provider.**