



Monday	Tuesday	Wednesday	Thursday	Friday
Kids! Foodborne bacteria could make you and those you care about sick. In fact, even though you can't see BAC - or smell him, or feel him - he and milloins more like him may have already invaded the food you eat. But you have the power to Fight BAC®! 			1 Scrambled Eggs/Cheese or Assorted Cereal Hot Buttered Toast Chilled Fruit Milk	2 Chilled Yogurt Assorted Cereal Chilled Fruit Juice Milk
5 NO SCHOOL Credentialing Day	6 Pancakes with Maple Syrup Assorted Cereal Chilled Fruit Juice Milk	7 Hot Biscuits with Sausage Gravy or Assorted Cereal/Grahams Chilled Fruit Juice Milk	8 Scrambled Eggs/Cheese or Assorted Cereal Hot Buttered Toast Chilled Fruit Milk	9 Chilled Yogurt Assorted Cereal Chilled Fruit Juice Milk
12 Breakfast Pizza Assorted Cereal Chilled Fruit Juice Milk	13 Belgium Waffles with Maple Syrup Assorted Cereal Chilled Fruit Juice Milk	14 Hot Biscuits with Sausage Gravy or Assorted Cereal/Grahams Chilled Fruit Juice Milk	15 Breakfast Burrito Assorted Cereal Chilled Fruit Milk	16 Hot Cinnamon Toast Assorted Cereal Fruit Juice Milk
19 Breakfast Pizza Assorted Cereal Chilled Fruit Juice Milk	20 Waffles with Maple Syrup Assorted Cereal Chilled Fruit Juice Milk	21 Hot Biscuits with Sausage Gravy or Assorted Cereal/Grahams Chilled Fruit Juice Milk	22 Strawberry Pop Tarts Assorted Cereal Chilled Fruit Juice Milk	23 Cinnamon Toast Assorted Cereal Chilled Fruit Juice Milk
26 NO SCHOOL Memorial Day	27 Cinnamon Toast Assorted Cereal Chilled Fruit Juice Milk	Give bacteria the cold shoulder. Keep the temperature in your fridge at 40 F or below. Refrigerate or freeze perishables, prepared foods and leftovers within two hours of purchase or use. Do not over-stuff the refrigerator. Cold air must circulate to keep food safe. Never defrost food at room temperature. Thaw food in the refrigerator. 		

Summer Food Safety

We know foodborne illness increases in warm weather. We also know that consumers can Fight BAC by following these four simple steps to safer food in the summertime.

Clean: Wash Hands and Surfaces Often.

Unwashed hands are a prime cause of foodborne illness.

Separate: Don't Cross-Contaminate.

Cross-contamination during preparation, grilling, and serving food is a prime cause of foodborne illness.

Cook: Cook to Proper Temperatures.

Food safety experts agree that food is properly cooked when it is heated for a long enough time and at a

high enough temperature to kill harmful bacteria that cause foodborne illness.

Chill: Refrigerate Promptly.

Holding food at an unsafe temperature is a prime cause of foodborne illness. Food left out of refrigeration for more than 2 hours may not be safe to eat.

Play it safe; put leftover perishables back on ice once you finish eating so they do not spoil or become unsafe to eat. If you have any doubts, throw it out!

Prices:

Breakfast Prices:

- K-12 = \$1.25
- Adults = \$1.75
- Reduced = .30

Lunch Prices:

- K-5 = \$1.50
- 6-12 = \$1.75
- Adults = \$2.50
- Reduced = .40

