



HELPING, GIVING, DOING

We are committed to **Helping, Giving** and **Doing** *MORE* and we're so glad that you are too!

Sack Lunch Guidelines

Overall Guidelines

- Wash your hands and use food handling approved gloves when making lunch.
- Ensure that the preparation area is wiped down with disinfectant cleaner and dried before making sandwiches.
- Do not make sandwiches for more than 24 hours before delivery to Host Site.
- Please do not use food that is close to its expiration date.

Lunch Preparation

- Please do not use condiments (i.e. mayo, mustard, ketchup, BBQ sauce).
- Please consider providing a gluten free, vegetarian, and/or dairy free option and label accordingly.
- Please remember these meals are for adults.
- Refrigerate (please do not freeze) lunch until they are delivered.

Drinks & Snacks

- Include one room temperature juice box.
- Include one salty snack – i.e. pretzels, chips (any healthy type), cheese crackers, peanut butter or cheese on crackers, etc.
- Include one sweet snack – i.e. fruit snacks, fruit cup, applesauce, prepackaged, healthy cookies, individually packaged snack pies, etc.
- Please do not include homemade snacks.
- Place juice boxes into the bottom of lunch bags. Then put other snack items into the lunch bag (heaviest /non crushable items first).