

How To Safely Prepare Boxed Meals

Boxed lunch meals and cold meal service includes additional cooling and other food safety challenges. Follow these steps to ensure safe preparation of boxed lunch meals

1 When possible, boxed meal components should be prepared a day in advance and allowed to cool to 41F or below

2 Pre-chill all components of boxed or bagged meal, even if they do not require refrigeration, including:

- Bags/boxes
- Napkins, condiments, utensils
- Chips
- Apple or other fruit
- Drinks

3 Utilize any available walk-in space for assembling of bags under temperature control

4 If walk-in space is not available for assembly, remove components and assemble bags in batches to reduce time out of temperature control

Verify all food is below 41F before serving