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1- (877) 2VEGANO (283-4260)

REHEATING & FOOD SAFETY POLICY

There may be times where you may want to store leftover meals to eat it at a later time. When storing food, be sure to follow food safety guidelines to ensure best practices. Food safety is described as handling, preparation, and storage of food in ways that prevent food-borne illnesses.

- Our meals are fresh for up to **3 days in the refrigerator**. Additionally, you can place your meals in the **freezer for 14 days**.
- Microwave: 1.5 minutes
- Toaster Oven: 165 F degrees 2-4 minutes

Reheating:

- Reheating frozen food will take longer to heat. Thawing the food first then reheating the food is highly recommended. **When reheating meals and/or leftovers, be sure the food reaches 165 F degrees by measuring with a food thermometer.**
- Reheat sauces, soups, and gravies by bringing them to a boil. Cover leftovers to reheat. Our eco-friendly containers can go into the microwave however, the lid can not. *For more information on our eco-friendly products, you can visit <https://ecoqualityinc.com/>.*

Keeping Foods Cold in Lunch Box/Bag:

- You'll want to use at least two cold sources in an insulated bag to keep perishable foods safe. Examples of perishable foods are cold cut chickpea salad sandwiches and plant-based yogurt. The food can be left out at room temperature for up to **2 hours**. After the recommended time, they are at risk of being unsafe to eat.

Cooling Hot Foods:

- The cooling method ensures that food is cooled quickly and safely. To use the two-stage cooling method, foods must be cooled from 140 F to 170 F within two hours. Use a food thermometer to measure the temperature during the cooling period. From 70 F to 140 F degrees or below, foods must be cooled within 4 hours. **DON'T PLACE HOT FOODS IN THE COOLER OR FREEZER**

Approved methods to cool food:

- Ice-water bath- By frequently stirring the food, this allows the food to cool down quickly
- Ice paddles- (a plastic container filled with water) can be used to stir food in an ice-water bath.
- Adding ice as an ingredient (if the water is an ingredient).
- Blast or tumble chiller.
- Food containers can be loosely covered or uncovered (if protected from overhead contamination) when placed in cooling or cold holding equipment. This facilitates heat transfer from the surface of the food.

CLICK HERE

Homemade * Savory * Comfort * Organic * Local Farms * Clean Eating * All-Natural * NON-GMO * eco-friendly

Food Distributors: Ace Natural, Baldor Specialty Foods, Jamac Frozen Foods, Cream-O-Land, ecoQuality.INC, Amazon

Poughkeepsie Location: 305 Main Street Poughkeepsie, NY * **Rahway Locations:** 169 W. Main Street Rahway, New Jersey 07065 **city of Poughkeepsie, New**

York 12601 * 1- (877) 2VEGANO * 1- (877) 283-4260 (Fax) * www.marcusefford.com * www.marcus scholarship.org

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