



Overcoming Common Challenges with Practical Approaches

February 4th, 2026





Leah T Pitts, CCNP
Child Nutrition Director
CACFP & SFSP



Second Harvest of South GA, INC.

Kids Cafe Program

- **Non-Congregate & Congregate Meal Service**
- **Serving 26 Counties Across South Georgia**

Operational Programs Include:

- Food Bank Services
- Teachers' Harvest
- Agency Distribution
- Disaster Relief Support

*East Baker
Historical Society
Newton*



Location, Location, Location....

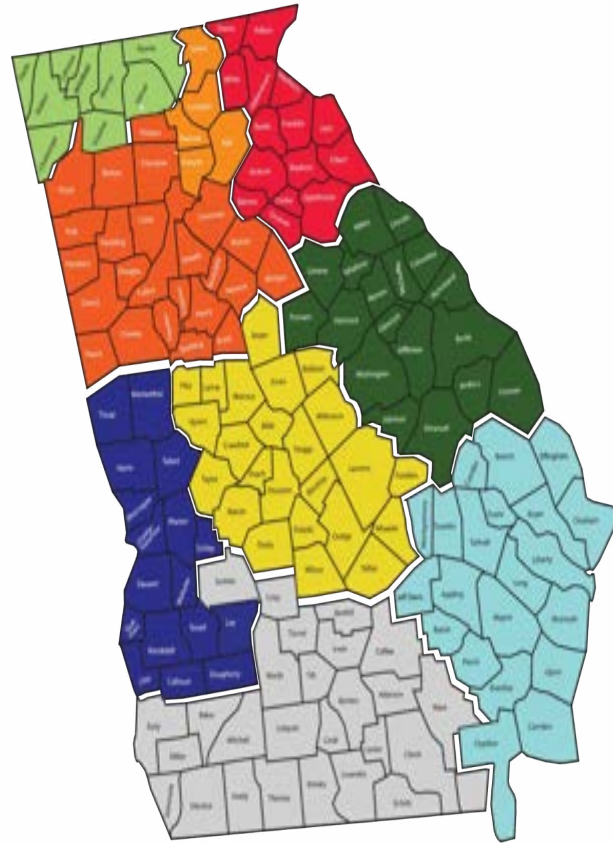
Non-Congregate

- ❖ Distance and transportation: Large geographic distances and limited public transportation make it difficult for children to access summer feeding programs.
 - Sidewalks
 - Public transportation
 - Safety
- ❖ **Options to consider**
 - - Rural- Local officials to help guide traffic
 - - Finding areas that are low traffic areas
 - - Libraries
 - - Parks



Partnering

- **Food Banks**
 - Support with additional food resources
- **Schools**
 - Provide trusted locations and access to families
- **Nutrition Departments**
 - Help ensure meal standards and compliance
- **Community Programs**
- **Established Youth Programs**
- **Enrichment Centers**
- **Teen Centers**
- **Community Networks**
- **Georgia Family Connections**
 - Strong outreach and family engagement
- **Centers Available for Serving**
 - Multiple accessible locations across the community



Georgia's Regional Food Banks

- Food Bank of Northeast Georgia
- Chattanooga Area Food Bank
- Atlanta Community Food Bank
- Georgia Mountain Food Bank
- Feeding the Valley Food Bank
- Middle Georgia Community Food Bank
- Golden Harvest Food Bank
- Second Harvest Coastal Georgia
- Second Harvest of South Georgia



*Roddenberry
Library, Cairo*



*Waycross Ware
Public Library*

Public Library Systems

- Non-Cogragrate Feedings
- Story Time
- Performances
- Summer Reading



Georgia Family Connections

- 59 counties across the state
- Develop programs, services, and activities to change the tide of issues impacting their counties



School Systems and Recreation Programs



Clinch County High



Decatur County
School +5



Decatur CS-
Attapulgus



4H - Fitzgerald



2014, 2016, 2019 and 2021 recipient of the Georgia Press Association's Service to the Community Award

Donalsonville News



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Donalsonville, Georgia 39825

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Badcock Home Furniture & More stores are closing

Badcock Home Furniture & More, a company that has been around for over 100 years is now closing their doors nationwide. This comes seven months after it was acquired by Conch HomePlus, which has filed for bankruptcy. Conch and its fourth-quarter earnings call in April that total revenue was down 7.8% year over year and that the company posted a net loss of nearly \$77 million for the year.

Badcock, a family owned company started in 1914 and made it through many large historical mo-



ments in history, like the Great Depression, and the two world wars. The Donalsonville-News reached

out to the local Badcock Home Furniture & More store located at 302 South Wiley Avenue in Donalson-

ville, and Jan Carpenter confirmed that yes they will be closing. The store will remain open for approx-

imately twelve weeks for a going-out-of-business liquidation sale which will offer customers great bargains.

Carpenter commented, "On Tuesday afternoon, we found out Badcock Home Furniture & More will be closing all stores after 120 years in business, and we have started our liquidation sale here in Donalsonville."

"Badcock had been a family owned company until a few years ago, when the Badcock family decided to sell the business. When

by Jan BADCOCK on Page 7



A full slate of activities scheduled in August at the Senior



The Donalsonville News and Donalsonville-News.com are proud sponsors of the Friendship House Summer Fun. All in the name of providing a better business opportunity for everyone.

Summer 2026 Goals

- How do you start?
 - Jan- Feb
 - Contact Directors
 - Board Proposal
 - Event Calendars
 - Scheduling

DECAL - Proactive Planning For Sponsors



Valdosta YMCA

SUMMER FOOD SERVICE PROGRAM**Proactive Planning for Sponsors**

Providing summer meals is a year-round effort. At any point throughout the year, there are things you can do to proactively approach SFSP expansion.

Go to [USDA and Partner Resources](#).

SPONSOR PLANNING

Given that States have their own deadlines, this list provides general information that sponsors can use to plan their Summer Meal Programs.

FALL

- Ensure all claims for reimbursement have been filed.
- Consolidate daily meal counts and submit reimbursement claims.
- Take time to reflect on the summer with site administrators and what could be improved or what worked.
- Reflect on the service provided by your vendor. Ensure the food was well-received by the children. Revise menus as needed.
- Review unserved and underserved areas near current sites. Recruit sites to these areas of need.
- Compare participation from this year to that of prior years, as well as current participation for free and reduced-price meals in local schools.
- Reach out to sites that were underutilized and offer support to increase participation for the coming year.
- Consider providing nonmonetary awards to recognize sites that excelled during the summer.
- Set participation goals for the next summer and plan how you will accomplish them.
- Look out for dates on mandatory sponsor training from your State agency.

WINTER

- Sign up for and attend mandatory sponsor training classes.
- Determine which sites are returning, explore new site options, and meet with community partners.
- Plan site staff training, meal production and delivery, and programs and activities.

MARCH/APRIL

- Review sites and ensure you are aware of their locations, operational hours, staff, and dates for monitoring.
- Think about how meals will be delivered to the sites and how many will be served.
- Complete pre-operational site visits.
- Ensure administrative staff are trained.
- Finish application and renewal forms.
- Contract with a food service management company, if necessary.
- Check with the State agency to determine if there are any potential sites lacking sponsors or areas lacking sites and sponsors and consider extending service to those areas.

SUMMER FOOD SERVICE PROGRAM**Proactive Planning for Sponsors, Continued****PRIOR TO OPENING**

- Ensure your sites are still available and ready to serve meals.
- Conduct outreach to families and children near your sites.
- Finish health inspection letter.
- Ensure site staff and volunteers have been trained.
- Prepare to promote SFSP kick-off events in conjunction with your other State and organizational partners.
- June 15: All sponsor applications must be submitted to the State agency. Note that States may have earlier deadlines.

WHILE OPEN

- Engage with partners to see what else they need to support the Program.
- Conduct monitoring visits to sites and ethnic/racial participation evaluation.
- Ensure all monitoring and financial management documentation is complete and accurate.



Challenges: Language Barriers

Multilingual Families: Many households participating in SFSP speak languages other than English making program instructions difficult to understand.

Limited Outreach: Flyers, signage, and digital communications may not effectively reach non-English speakers without translations.

Staff Training Needs: Sites often require additional staff training to communicate clearly with families and ensure accurate meal reporting.

DECAL SFSP Flyers and Posters



PORCIONES FELICES

Georgia's Summer Food Service Program

Aquí en Dando Las Niñas Comen Gratis



Evento Especial Martes 12 de Julio

10:30 am a 2 pm

Ubicación: 432 Moody Dr.
Valdosta GA 31601

Comida Gratis para Niño's
Juegos y actividades




Comida Gratis y Actividades para Niños Durante el Verano 6 de Junio hasta 26 de Julio, 2022

Alimentación de Lunes a Jueves
Almuerzo 10:30 am hasta 12:00pm
Merienda PM 1pm a 2pm
(Veniga a unirse a la Fiesta!)




For more information, Text "Summer Meals" to 914-342-7744 | HappyMealsga.com
This initiative is an equal opportunity provider.



Happy Helpings

Georgia's Summer Food Service Program

Here's Where Kids Eat Free:




Special Event Tuesday July 12

10:30 am to 2 pm

Location: 432 Moody Dr.
Valdosta GA 31601

Free Food for Kids
Games and activities
Backpacks




Free Food and Activities for Children During the Summer June 6 until July 26, 2022

Feeding on Monday to Thursday

Lunch 10:30 am until 12:00pm
PM snack 1pm to 2pm

Come join the Fun!

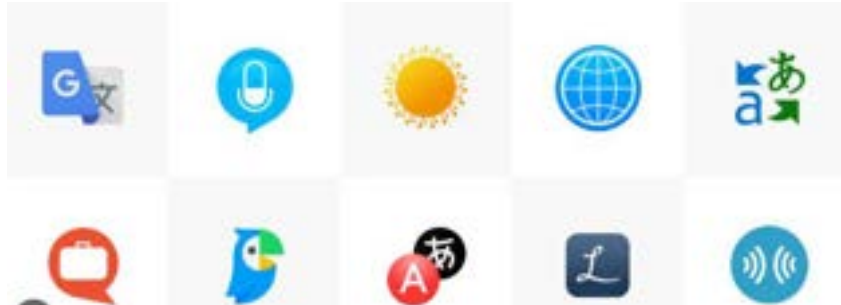


For more information, Text "Summer Meals" to 914-342-7744 | HappyMealsga.com
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Solutions to Overcome Language Barriers in SFSP

- ❖ Offer Flyer, Menus, and sign-in sheets in the primary languages.
- ❖ Multilingual Staff & Volunteers
- ❖ Translation Apps
 - Google Translate (iphone or Android)
 - Microsoft Translator (iphone or Android)
 - Siri or Gemini



Preventing Duplicate Meal Distribution

DECAL requires organizations to certify that no duplicate meals will be distributed during **parent/guardian pick-up**. Organizations can use a daily roster to collect the parent/guardian name, number of participants, and names of participants in the household. DECAL recommends that staff collect this information not children.

Date

SFSP 2026: Servicio De Comidas Para Recoger Por Parte De Los						
INFORMACIÓN DE GUARDIAN						
Apellido Legal:			Primer Legal:			
#1			#1			
#2			#2			
Cuantos niños/ niñas hay en el hogar?			#3			
#4	Primer y Apellido legal			Fecha de nacimiento (M/D/A):		
	Ejemplo: MARY LEE			Ejemplo: 4/8/2015		
	1					
	2					
	3					
	4					
	5					
	6					
	7					
	8					
Racial Data	American Indian/Alas /Non Native		Asian		Black or African American	White
Ethnic	Hispanic/ Latino		Non-Hispanic/ Non Latino			Multi Racial

Date

SFSP 2026: Parent/Guardian Pick-Up Meal Service						
GUARDIAN INFORMATION						
Last Name:			First Name:			
#1			#1			
#2			#2			
How many children live in the household?			#3			
#4	Legal First and Last Name (Children)?			Date of birth (M/D/Y):		
	Example MARY LEE			Example 4/8/2015		
	1					
	2					
	3					
	4					
	5					
	6					
	7					
	8					
Racial Data	American Indian/Alas /Non Native		Asian		Black or African American	White
Ethnic	Hispanic/ Latino		Non-Hispanic/ Non Latino			Multi Racial

Creating a Safe Environment for ALL children

- ❖ Ongoing training for staff to ensure inclusive practices and trauma- informed interactions.
- ❖ Collaboration with schools, community center and local partners to maintain trust and continuity.

*Boys and Girls Club of
Adel Cook County*



Speaker



**Donna S. Martin, EdS, RDN, LD, SNS, FAND
No Kid Hungry Consultant**



Application

- Start Early
- Go to Training
- Find Sites
- Make decision on 5 or 7 day



Talk to Vendors

- What is available?
 - Individually wrapped
- Are you going to do shelf stable?
 - Shelf stable milk
- Are you going to do self prep?
- Are you going to do a combination of shelf stable, self prep and individually wrapped item?
- Drop ship pallets



Talk to Vendors

- Distributor
- Produce Vendor
- Farmers
- Bread Vendor
- Milk Vendor
- Paper Product Vendor



First decisions to make?

- Pick up or Delivery
- Daily Meals or Weekly Meals



Hot Meals IW or Self prep



Or - No Prep - Prepackaged Meal Kits

1 Day kit

Shelf Stable Chicken Supper Meal Kit - 2mma, .5 fruit, 1 vegetable, 1 whole grain

Market Street White Chicken Meat, Juice Bowl 100% Mango Swirl, Joy2 Strawberry Banana Fruit Pouch, Cheez-it WG Crackers - Original Cheddar



Market Street White Chicken Meat,
Ocean Spray Craisins - Original,
Apple Strawberry Fruit Pouch, Red Gold
Salsa Cup, Cheez-It WG Crackers -
Original Cheddar, Keebler Honey
Grahams

Market Street White Chicken Meat,
Tree Top Apple Crisps - Original,
Strawberry Banana Fruit Pouch, Red
Gold Marinara Cup, Rockin'ola
Cinnamon Granola, Keebler Honey
Grahams

Market Street White Chicken Meat,
Ocean Spray Craisins - Strawberry,
Strawberry Banana Fruit Pouch, Juice
Bowl 100% Mango Swirl, Cheez-it WG
Crackers - Original Cheddar, Keebler
Honey Grahams

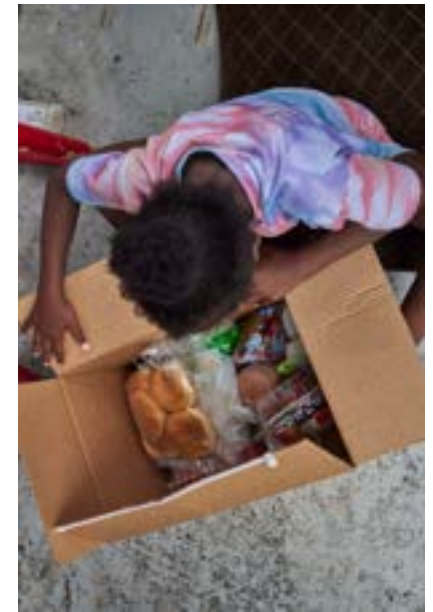
Joy² Peanut Butter (2), Joy² Grape Jelly,
Tree Top Apple Crisps - Original,
Ocean Spray Craisins - Original,
Juice Bowl 100% Strawberry Banana
Swirl, Keebler Honey Grahams (2)

Joy² Sun Butter (2), Joy² Grape Jelly,
Ocean Spray Craisins - Original,
Tree Top Apple Crisps - Original,
Juice Bowl 100% Mango Swirl,
Keebler Honey Grahams (2)



Menu

- Make sure you have something exciting in the meal.
- Prepare some items during the school year.



	Monday	Tuesday	Wednesday	Thursday	Friday					
wk #1	Cereal	\$0.33	Mini Pancakes	\$0.43	French Toast Sticks w/	\$0.77	(Hot) Cheesy Eggs w/ Toast	\$0.85	Blueberry Muffin	\$0.
	Juice	\$0.28	Petite Banana	\$0.17	Petite Banana	\$0.17	Juice	\$0.28	Petite Banana	\$0.
	Milk	\$0.24	Milk	\$0.24	Milk	\$0.24	Milk	\$0.24	Milk	\$0.
	Breakfast Total	\$0.85	Breakfast Total	\$0.84	Breakfast Total	\$1.18	Breakfast Total	\$1.37	Breakfast Total	\$0.
	Breakfast Total w/ Container					Breakfast Total w/ Container	\$1.25			
	Fiesta Beef Pizza Pocket	\$0.96	Walking Tacos w/ Fritos	\$0.84	Chicken Smackers	\$0.73	Unavailable (Cajun)	\$0.68	Spaghetti	\$0.
	Baby Carrots (FF)	\$0.00	Jicama	\$0.24	Mashed Potatoes	\$0.18	String Cheese	\$0.24	Broccoli	\$0.
	Applesauce Cup	\$0.27	Juice	\$0.28	Cranina	\$0.24	Cantaloupe/Grapes	\$0.69	Applesauce Cup	\$0.
	Milk	\$0.24	Milk	\$0.24	Milk	\$0.24	Baby Carrots (FF)	\$0.00	Milk	\$0.
						Milk	\$0.24			
	Lunch Total	\$1.47	Lunch Total	\$2.18	Lunch Total	\$1.38	Lunch Total	\$1.61	Lunch Total	\$1.
	Disposables	\$0.00	Disposables	\$0.28	Disposables	\$0.28	Disposables	\$0.00	Disposables	\$0.
	Lunch Total with container	\$1.47	Lunch Total with container	\$2.38	Lunch Total with container	\$1.67	Lunch Total with container	\$1.61	Lunch Total with container	\$1.
Daily Total Cost	\$2.32	Total Cost	\$3.22	Total Cost	\$2.86	Total Cost	\$2.88	Total Cost	\$2.	
wk #2	Cinnamon Toast Crunch Bar	\$0.56	Breakfast Bread	\$0.56	Mini Pancakes	\$0.43	Breakfast Burrito	\$0.81	Pub-Apart Bagel	\$0.
	Apple	\$0.48	Strawberries (FF)	\$0.00	Orange	\$0.48	Applesauce Cup	\$0.27	Apple	\$0.
	Milk	\$0.24	Milk	\$0.24	Milk	\$0.24	Milk	\$0.24	Milk	\$0.
	Breakfast Total	\$0.78	Breakfast Total	\$0.80	Breakfast Total	\$1.15	Breakfast Total	\$1.32	Breakfast Total	\$1.
	Pulled Pork	\$0.32	Mini Corn Dogs	0.84	Chicken Smackers	\$0.73	Italian Cherry Pub-Apart	0.88	Chicken Alfredo	\$0.
	Mac n' Cheese	0.87	Tater Tots	\$0.28	Mashed Potatoes	\$0.18	Strawberries (FF)	\$0.00	California Mix	\$0.
	Strawberries (FF)	0.00	Applesauce Cup	\$0.27	Strawberries (FF)	\$0.00	Apple	\$0.48	Strawberries	\$0.
	Orange	0.48	Milk	\$0.24	Milk	\$0.24	Milk	\$0.24	Milk	\$0.
	Milk	\$0.24								
	Lunch Total	\$1.81	Lunch Total	\$1.63	Lunch Total	\$1.15	Lunch Total	\$1.66	Lunch Total	\$1.
	Disposables	\$0.28	Disposables	\$0.16	Disposables	\$0.28	Disposables	\$0.00	Disposables	\$0.
	Lunch Total with container	\$2.09	Lunch Total with container	\$1.79	Lunch Total with container	\$1.43	Lunch Total with container	\$1.66	Lunch Total with container	\$1.
	Daily Total Cost	\$3.31	Daily Total Cost	\$2.99	Daily Total Cost	\$2.58	Daily Total Cost	\$2.61	Daily Total Cost	\$2.
wk #3	MRS Oatmeal	\$0.33	Mini Pancakes	\$0.43	French Toast Sticks	\$0.77	Cheesy Eggs w/ Toast	\$0.85	Banana Muffin	\$0.
	Apple Juice	0.28	Apple Juice	\$0.28	Applesauce Cup	\$0.27	Apple Juice	\$0.28	Applesauce Cup	\$0.
	Milk	\$0.24	Milk	\$0.24	Milk	\$0.24	Milk	\$0.24	Milk	\$0.
	Breakfast Total	\$0.85	Breakfast Total	\$0.95	Breakfast Total	\$1.28	Breakfast Total	\$1.34	Breakfast Total	\$0.
	Breakfast Total w/ Container					Breakfast Total w/ Container	\$1.50			
	Deep Dish Pizza	\$1.06	Walking Tacos w/ Fritos	\$0.84	Chicken Smackers	\$0.73	Unavailable	\$0.68	Chicken on the Beach	\$1.
	Broccoli Florets (FF)	\$0.00	Grape Tomatoes	0.28	Mashed Potatoes	\$0.18	String Cheese	0.24	Corn	\$0.
	Grape Tomatoes	0.28	Watermelon Radish	\$0.67	Grape Tomatoes	\$0.28	Grape Tomatoes	\$0.28	Grape Tomatoes	\$0.
	Milk	0.24	Milk	\$0.24	Milk	\$0.24	Mango Slices	\$0.66	Milk	\$0.
						Milk	\$0.24			
	Lunch Total	\$1.52	Lunch Total	\$2.02	Lunch Total	\$1.43	Lunch Total	\$2.00	Lunch Total	\$1.
	Disposables	\$0.00	Disposables	\$0.28	Disposables	\$0.28	Disposables	\$0.00	Disposables	\$0.
	Lunch Total with container	\$1.52	Lunch Total with container	\$2.31	Lunch Total with container	\$1.71	Lunch Total with container	\$2.00	Lunch Total with container	\$1.
Daily Total Cost	\$2.37	Daily Total Cost	\$3.26	Daily Total Cost	\$2.99	Daily Total Cost	\$3.89	Daily Total Cost	\$2.	

No Kid Hungry GA Summer Summit 2026



Put copy of menu in with meals

BURKE COUNTY PUBLIC SCHOOLS
WEEKLY MENU

BREAKFAST

Monday: Cereal, Orange, Juice, & Milk
 Tuesday: Mini Pancakes, Orange, Juice, & Milk
 Wednesday: Cereal, Orange, Juice, & Milk
 Thursday: Mini Pancakes, Orange, Juice, & Milk
 Friday: Cereal, Orange, Juice, & Milk

LUNCH

Monday: Chicken & Vegetable Fajitas, Apple, Juice, & Milk
 Tuesday: Chicken & Vegetable Fajitas, Apple, Juice, & Milk
 Wednesday: Chicken & Vegetable Fajitas, Apple, Juice, & Milk
 Thursday: Chicken & Vegetable Fajitas, Apple, Juice, & Milk
 Friday: Chicken & Vegetable Fajitas, Apple, Juice, & Milk

DINNER

Monday: Slides & Vegetable Fajitas, Apple, Juice, & Milk
 Tuesday: Pizza, Salad with Tomato, Strawberries, & Milk
 Wednesday: Pizza, Salad with Tomato, Strawberries, & Milk
 Thursday: Pizza, Salad with Tomato, Strawberries, & Milk
 Friday: Pizza, Salad with Tomato, Strawberries, & Milk



BURKE COUNTY PUBLIC SCHOOLS
WEEKLY MENU

BREAKFAST

MONDAY: Cereal, Banana, Juice, and Milk
 TUESDAY: Mini Pancakes, Banana, Juice, and Milk
 WEDNESDAY: Cereal, Banana, Juice, and Milk
 THURSDAY: Mini Pancakes, Banana, Juice, and Milk
 FRIDAY: Cereal, Banana, Juice, and Milk

LUNCH

MONDAY: Protein Cornucopia Vegetable Options
 TUESDAY: Vegetable Smoothie Options
 WEDNESDAY: Smoothie
 THURSDAY: Juice
 FRIDAY: Milk

DINNER

MONDAY: Hamburger on Bun, Salad, Strawberries, and Milk
 TUESDAY: Hamburger on Bun, Salad, Strawberries, and Milk
 WEDNESDAY: Hamburger on Bun, Salad, Strawberries, and Milk
 THURSDAY: Hamburger on Bun, Salad, Strawberries, and Milk
 FRIDAY: Hamburger on Bun, Salad, Strawberries, and Milk

For more information, visit www.burke.k12.ga.us

Helping every child succeed in school and in life.

The information is an equal opportunity provider



BURKE COUNTY PUBLIC SCHOOLS
• A WEEKLY SCHOOL MENU •

BREAKFAST



Monday: Cheese Toast, Pear, Juice, & Milk
 Tuesday: Fruit, Pear, Juice, & Milk
 Wednesday: Cheese Toast, Pear, Juice, & Milk
 Thursday: Fruit, Pear, Juice, & Milk
 Friday: Cheese Toast, Pear, Juice, & Milk

LUNCH

Monday: Hot Sandwich, Spinach, Apple, Juice, & Milk
 Tuesday: Turkey Sandwich, Corn, Cornish Apple, Juice, & Milk
 Wednesday: Hot Sandwich, Corn, Apple, Juice, & Milk
 Thursday: Turkey Sandwich, Beans, Celery, Apple, Juice, & Milk
 Friday: Hot Sandwich, Celery, Apple, Juice, & Milk

DINNER

Monday: Chicken Strips, 2 Pieces Bread, Spinach, Orange, & Milk
 Tuesday: Knowledge Dog on Bun, Spinach, Orange, & Milk
 Wednesday: Chicken Strips, 2 Pieces Bread, Spinach, Orange, & Milk
 Thursday: Knowledge Dog on Bun, Spinach, Orange, & Milk
 Friday: Grilled Cheese, Spinach, Orange, & Milk


BURKE COUNTY PUBLIC SCHOOLS
WEEKLY MENU

BREAKFAST

Monday: Cereal, Banana, Juice, & Milk
 Tuesday: French Toast 2x's, Banana, Juice, & Milk
 Wednesday: Cereal, Banana, Juice, & Milk
 Thursday: French Toast 2x's, Banana, Juice, & Milk
 Friday: Cereal, Banana, Juice, & Milk

LUNCH

Monday: Chicken Nuggets, Roll, Corns, Apple, Juice & Milk
 Tuesday: Chicken Strips, Roll, Corns, Potato, Apple, Juice, & Milk
 Wednesday: Chicken Nuggets, Roll, Broccoli, Apple, Juice & Milk
 Thursday: Chicken Strips, Roll, Corns, Beans, Apple, Juice, & Milk
 Friday: Chicken Nuggets, Roll, Corns, Apple, Juice & Milk

DINNER

Monday: Mac & Cheese, Cabbage, Orange, & Milk
 Tuesday: Corn Dog, Cabbage, Orange, & Milk
 Wednesday: Mac & Cheese, Cabbage, Orange, & Milk
 Thursday: Corn Dog, Cabbage, Orange, & Milk
 Friday: Mac & Cheese, Cabbage, Orange, & Milk






No Kid Hungry GA Summer Summit 2026



Option for Cooking instructions???

Heating Instructions- English and Spanish



Heating Instructions

Store items under refrigeration until you are ready to enjoy. Do not refrigerate longer than three days.

All items are fully cooked and can be consumed cold. But to enjoy any of them warm we recommend following one of the options below:

Microwave:

1. Remove any noncommercial packaging. Individually wrapped commercial items can stay in the packaging.
2. Items wrapped in foil or packaged in to go containers should have packaging removed before heating. Microwave on high for 45 seconds.
3. Check product temperature. It should be steaming hot all the way through (165°F).
4. If not hot, continue to reheat on HIGH in 30-second intervals until steaming hot (165°F).
5. Remove item from microwave and let sit for one minute before consuming.

Oven:

1. Wrap your entrée in foil to keep from drying out while heating.
 - a. PLEASE NOTE: If the item is commercially wrapped it can stay in that packaging in the oven.
2. Place product on baking sheet and cook in the oven for 15-20 minutes.
3. Check product temperature. It should be steaming hot all the way through (165°F). No cold spots.
4. Remove item from oven and let sit for 3-5 minutes before consuming.
5. Consume within 2 hours.

Follow @CafeGwinnett on Instagram



Instrucciones de calentamiento para las Entradas

Guarde los productos bajo refrigeración hasta que esté listo para distribuirlos. No refrigerar más de tres días.

Todos los productos están completamente cocinados y se puede consumir fríos, pero recomendamos las siguientes opciones para calentar:

Por Microondas:

1. Retire cualquier empaque no comercial. Los productos comerciales comercialmente e individualmente pueden permanecer en el empaque los artículos hechos y envueltos; envueltos deben tener el empaque retirado antes de calentarlo en el Microondas a temperatura alta durante 45 segundos.
2. Compruebe la temperatura del producto. Esto debería estar un vapor caliente de (165°F).
3. Si no está caliente, continúe el calentamiento en temperatura ALTA, en intervalos de 30 segundos hasta que esté completamente caliente a un vapor de (165 °F).
4. Retire el producto del microondas y déjelo reposar durante un minuto antes de ser consumido.
5. Consuma en un plazo de 2 horas.

Por Horno:

1. Caliente el horno a temperatura de (325 ° F)
 - a. TENDRÁ EN CUENTA: Si el producto está envuelto en un empaque comercial puede permanecer en su empaque en el horno.
2. Coloque el producto en una bandeja para hornear y cocine en el horno durante 15-20 minutos.
3. Verifique la temperatura del producto. Debe estar completamente caliente a (165 ° F). No puntos/áreas frías.
4. Si no está caliente, continúe calentando en el horno; compruebe de cada 3 minutos hasta tener a vapor caliente a (165°F).
5. Retire el producto del horno y déjelo reposar durante 3-5 minutos antes de ser consumido.
6. Consuma en un plazo de 2 horas.

Síguenos en nuestra plataformas @CafeGwinnett en: Instagram



Instructions

Safe handling instructions



Summer 2025 Meal Prep Instructions

Fresh Fruit & Vegetables: wash all fresh fruit under cool running water prior to eating.
Refrigerated Items (Red "THANK YOU" Bag): should remain refrigerated until ready to consume and be consumed within 5 days.
Frozen Entrees (Blue "THANK YOU" Bag): should remain frozen until ready to consume.
Shelf Stable Items (Black or Green "THANK YOU" Bag)

* Adult supervision is encouraged while using the oven.

* Air Fryer may be used in place of an oven. Adjust temp and time based on your specific air fryer.

Breakfast

Bagel/Breakfast Bread/Muffin

- Thaw at room temperature for 2 hours prior to serving.

Breakfast Burrito

- MICROWAVE:
 1. Thaw in the refrigerator overnight.
 2. Take it out of the package and place it on a microwave-safe plate.
 3. Microwave for 30-45 seconds. Let rest for 1 minute.

Cheesy Eggs w/ Toast

- MICROWAVE / TOASTER:
 1. Place the thawed piece of bread in the toaster to toast.
 2. Place thawed eggs in the microwave with a moist paper towel over the eggs and heat for 2 minutes.

Cinnamon Toast Crunch Soft-Filled Breakfast Bar

- CONVENTIONAL:
 1. Preheat oven to 350°F.
 2. Heat frozen bars in ovenable pouch. Place the pouch flat on a baking sheet and heat for 13-14 minutes.
- MICROWAVE:
 1. Thaw breakfast bar. Take the bar out of the pack. Place the thawed bar on a microwave-safe plate.
 2. Heat on high for 20 seconds. Let it stand 20 seconds before eating.

French Toast Sticks

- MICROWAVE:
 1. Take French Toast Sticks out of the package.
 2. Place French Toast Sticks on a microwave-safe plate.

Packaging Options simple to sophisticated



[Tray Sealing Machines - Food Tray Sealers | Form Plastics](#)



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You choose?



T-Shirt Bags



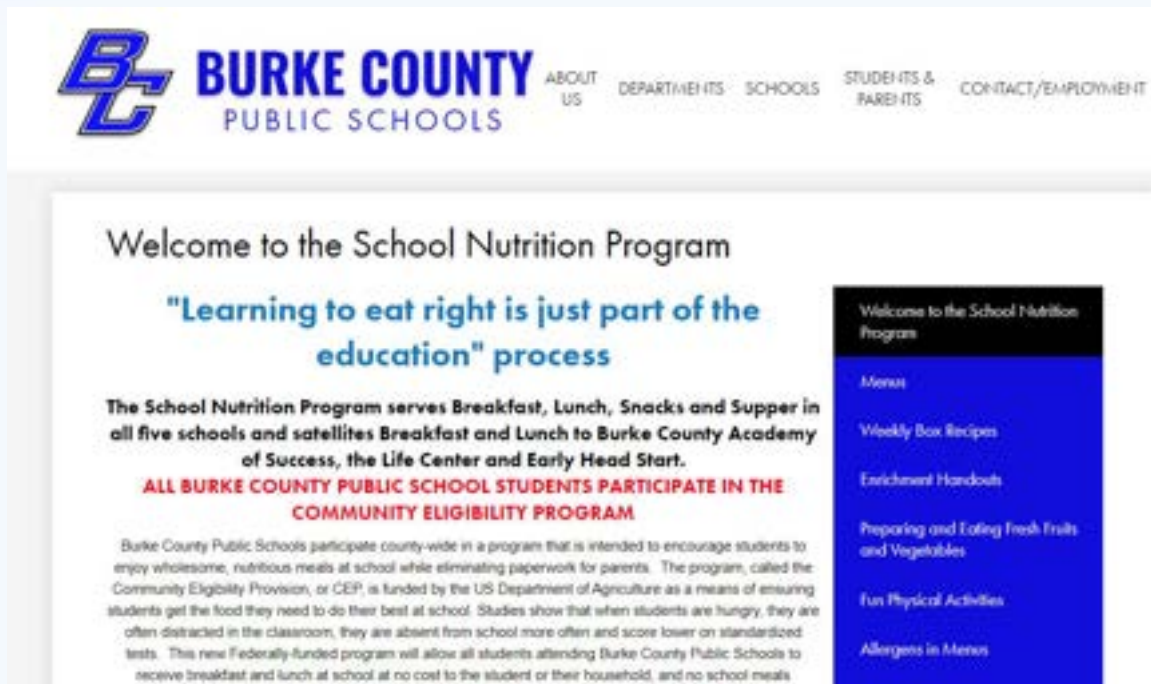
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Box Set up



Educational Materials – website or QR code



BURKE COUNTY PUBLIC SCHOOLS ABOUT US DEPARTMENTS SCHOOLS STUDENTS & PARENTS CONTACT/EMPLOYMENT

Welcome to the School Nutrition Program

"Learning to eat right is just part of the education" process

The School Nutrition Program serves Breakfast, Lunch, Snacks and Supper in all five schools and satellites Breakfast and Lunch to Burke County Academy of Success, the Life Center and Early Head Start.

ALL BURKE COUNTY PUBLIC SCHOOL STUDENTS PARTICIPATE IN THE COMMUNITY ELIGIBILITY PROGRAM

Burke County Public Schools participate county-wide in a program that is intended to encourage students to enjoy wholesome, nutritious meals at school while eliminating paperwork for parents. The program, called the Community Eligibility Provision, or CEP, is funded by the US Department of Agriculture as a means of ensuring students get the food they need to do their best at school. Studies show that when students are hungry, they are often distracted in the classroom, they are absent from school more often and score lower on standardized tests. This new Federally-funded program will allow all students attending Burke County Public Schools to receive breakfast and lunch at school at no cost to the student or their household, and no school meals.

- Welcome to the School Nutrition Program
- Menus
- Weekly Box Recipes
- Enrichment Handouts
- Preparing and Eating Fresh Fruits and Vegetables
- Fun Physical Activities
- Allergens in Menus



Samsara Bus Tracking

FIND MY BUS TRACKING LINKS

WPS & BES Buses	Driver	Locate My Bus Link:
02-108	Nicole Grier	https://cloud.samsara.com/o/4393/fleet/viewer/ePoGKPsKAjFODbyRhMUZ
08-04	Wade Marchman	https://cloud.samsara.com/o/4393/fleet/viewer/lrzZshHlrf7xycu0lfZa
09-120	Harvey Rackins	https://cloud.samsara.com/o/4393/fleet/viewer/vx2zddIKWsBiUfJlaBRF
09-121	Oscar Garza	https://cloud.samsara.com/o/4393/fleet/viewer/JNyEZhx9Y8k4nxRuqIxW
10-80	Shonda Stidons	https://cloud.samsara.com/o/4393/fleet/viewer/txlQvsn23oZnKSYlI965



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This is why we do it!



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QUESTIONS?



**Thank You for Feeding
Georgia's Kids!**



TEAM NO KID HUNGRY

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