



BON VEGAN APPETIT
HOMEMADE • SAVORY • COMFORT

www.marcusefford.com

1- (833) 8**VEGAN0** (883-4260)

Food Safety Policy

There may be times where you may want to store leftover meals so you would be able 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 stay **FRESH** for up to **3 days in the refrigerator**. Additionally, you can place your meals in the **freezer for 14 days**.

Reheating:

- Reheating frozen food will take longer to heat up; so thawing the food first then reheating the food is highly recommended. **When reheating meals and/or leftovers, be sure they reach 165 F degrees as measured with a food thermometer.** Reheat sauces, soups, and gravies by bringing them to a boil. Cover leftovers to reheat. Our eco-friendly container bottom can go into the microwave but 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 in your lunch safe. Perishable foods such as cold cut chickpea salad sandwiches and plant-based yogurt, **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 safety. To use the two-stage cooling method, foods must be cooled from 140 F to 170 F degrees Fahrenheit within two hours. Use a food thermometer to measure the temperature during the cooling period. **From 140 F to 170 F degrees, foods must be cooled within 2 hours. 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 (plastic container filled with water) can be used to stir food in an ice-water bath.
- ❖ Adding ice as an ingredient (if 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.

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

city of Rahway, New Jersey 07065 * 1- (833) 8**VEGAN0** (883-4260) * www.marcusefford.com

www.usda.gov for more information