MARK WEST UNION SCHOOL DISTRICT



Allergy Friendly Meals Weekly Menu

Monday	Tuesday	Wednesday	Thursday	Friday
		BREAKFAST		
Cinnamon Chex Bowl, Strawberry Rockinola Granola, & Fruit*, Milk Option*	GF Cheerios Bowl, Chocolate Rockinola Granola & Fruit* , Milk Option*	Cocoa Krispies Bowl, Cinnamon Rockinola Granola, Fruit*, Milk Option*		Rice Krispies Bowl, Strawberry Rockinola Granola Granola Granola Granola, Fruit*, Milk Option*
		LUNCH		
Burrito Bowl, Fruit*, Milk Option*	Turkey Marinara Bowl with Green Peas, Chicken Fajitas Bowl with Green Beans, Fruit*, Milk Option* Fruit*, Milk Option*	Chicken Fajitas Bowl with Green Beans, Fruit*, Milk Option*	Beef and Veggie Bowl with Zucchini, Fruit*, Milk Option*	California Turkey and Vegetable Bowl, Fruit*, Milk Option*
2M, 2G, 1C Veg.	2M, 2G, 1C Veg.	2M, 2G, 1C Veg.	2M, 2G, 1C Veg.	2M, 2G, 1C Veg.
		SNACK		
Rockinola Granola, Fruit*	Corn Chips, Fritos, Fruit*	Hummus & Corn Chips	Rockinola Granola, Fruit*	Corn Chips, Fritos, Fruit*
		SUPPER		
Beef and Veggie Bowl with Zucchini, Fruit*, Milk Option*	Beef and Veggie Bowl with Zucchini, Chicken Fajitas Bowl with Green Beans, Fruit*, Milk Option*	Burrito Bowl, Fruit*, Milk Option*	California Turkey and Vegetable Bowl, Fruit*, Milk Option*	Turkey Marinara Bowl with Green Peas, Fruit*, Milk Option*
2M, 2G, 1C Veg.	2M, 2G, 1C Veg.	2M, 2G, 1C Veg.	2M, 2G, 1C Veg.	2M, 2G, 1C Veg.
		FIELD IKIP		

Hummus Cup, Corn Chips Fritos, Sunbutter Cup, RockinOla Granola Apple Sauce 4.5oz, Paradise Punch Vegetable Juice 4oz

Safe Handling Instructions for Frozen Entrees;



Keep the lunch food frozen/refrigerated until ready to cook and serve.

Tear open the side of the film and place the tray in the microwave and microwave on high for 3-5 minutes.

Ensure the internal temperature reaches 165°F; otherwise, place the plate in the microwave again and heat it for an additional 2-3 minutes/ until reaches the 165 °F.

For conventional oven, set the oven temperature at 300°F and heat the meal for 50-60 minutes from frozen or until thermometer reaches 165°F. Allow the food to rest for 1 minute. Handle with care. The content is hot.

Our Allergen Management Plan;

Revolution Foods takes food safety and customer safety seriously. We have an allergen management plan in place that prevent allergen cross-contamination. This meal is free of major 8 allergens and manufactured on a validated clean line. The sanitation process is verified by performing allergen residue testing. Every production batch is being tested against the below-listed allergies up to the stated limit of detection (LOD) using an

accredited test method. Warning: Although these meals don't contain any fish ingredients, the validation test is not being performed in our kitchen.

Target Allergen	LOD (Limit of Detection)	Target Allergen	LOD (Limit of Detection)
Almond Protein	2 ppm	Gluten Protein	4 ppm
Brazil Nut Protein	S ppm	Hazelnut Protein	2 ppm
shew/Pistachio Protein	2 ppm	Macadamia nut Protein	2 ppm
Coconut Protein	10 ppm	Total Milk Protein	1 ppm
Crustacean Protein	2 ppm	Peanut Protein	1 ppm
Whole Egg Protein	2 ppm	Walnut Protein	10 ppm
Soy Protein	2 ppm	Sesame Protein	2 ppm