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E/05
CARE OF SCHOOL LUNCH FOODS OVER SUMMER MONTHS

From now until school is over, school-lunch managers should make every possible effort to use up all foods on hand. Put your inventories to work. When you plan your menus, build your meals around the food stocks already in your storeroom.

Many foods lose nutritive value during storage, and they may spoil if not properly stored. The wise school-lunch manager will plan to "store" school-lunch money rather than food over the summer. The money saved by using food stocks now can be used to restock the storeroom next fall.

If, in spite of careful planning, you expect to have foods on hand at the close of school, make arrangements now for storing them over the summer months. The following information will help you determine the kinds of storage you will need.

TYPES OF STORAGE NEEDED FOR SUMMER MONTHS

In general, three types of storage are necessary for keeping foods during the summer months. They are: Dry storage, cold storage, and freezer storage.

1. DRY STORAGE is any clean, dry room where staples and canned foods may be stored on shelves or racks. The room should be:
 - a. Cool as possible. The cooler the better -- below 70° F.
 - b. Dry as possible. Fix leaky water pipes, broken windows, and other places where moisture might get in.
 - c. Clean and free from litter. Scrub floors. Clean shelves and walls, and spray with insecticide to prevent infestation. Consult your local health department or State extension service for best method to use.
 - d. Well ventilated. Some provision should be made for airing the room several times during the summer months. This should be done during the evening or at night when the air is cool. Open doors or windows on opposite sides of the room, and use a fan to circulate the air.
 - e. Rat-proof. Use heavy wire mesh or tin to seal holes or other places where rats might get in. Fix broken floorboards.
 - f. Theft-proof. Have secure locks on doors and windows.

2. COLD STORAGE is any room that is kept cool by means of refrigeration. Temperatures usually range from 32° to 38° F.

If these temperatures cannot be provided at the school, arrangements should be made to have foods stored at the local locker plant, ice plant, or any good cold-storage room available in the community. State and county institutions may have cold-storage space that can be used by the schools. The cold-storage room should be as dry as possible. Too much moisture will cause cans to rust--and some foods to cake or mold.

3. FREEZER STORAGE is any room or deep-freeze box kept at a temperature of 0° F. or below:

Frozen-food locker plants have facilities for holding foods at these temperatures. Some commercial warehouses also can provide this type of storage.

KINDS OF FOODS TO STORE AT DIFFERENT TEMPERATURES

<u>DRY STORAGE</u> ^{1/} (70° F. or below)	;	<u>COLD STORAGE</u> (32° to 38° F.)	;	<u>FREEZER STORAGE</u> (0° F. or below)
<u>Canned fruits</u>	:	<u>Dairy products</u>	:	<u>Dairy products</u>
Peaches	:	Cheese	:	Butter
Apricots	:	Dried eggs	:	
Prune plums, etc.	:	Nonfat dry milk solids	:	
	:		:	
	:	<u>Canned fruit juices</u>	:	
<u>Canned vegetables</u>	:	(Single strength and concentrated)	:	
Corn	:	Orange juice	:	
Green beans	:	Grapefruit juice,	:	
Spinach	:	etc.	:	
Peas	:		:	
Tomatoes	:		:	
Tomato paste, etc.	:	<u>Other</u>	:	
	:	Dried fruits ^{2/}	:	
	:		:	
<u>Other</u>	:		:	
Peanut butter	:		:	
Honey	:		:	
Dried peas and beans;	:		:	
	:		:	

^{1/}Peanut butter and the canned fruits and vegetables listed under Dry storage will retain more of their food value and flavor if they are kept in cold storage.

^{2/}Dried fruit may also be stored at 0° F. For either type of storage, repackage fruits so that they will be kept dry. Use jars or cans with tight lids or moistureproof containers, as for frozen foods.

WHAT TO DO WHEN STORING FOODS

1. Check all foods to be sure they are in good condition.

Dispose of canned foods that are bulged or leaking.

Open samples of foods packaged in paper cartons and boxes to see that they are in good condition. Do not store dried eggs that are already unpalatable or dried fruits that are moldy or otherwise spoiled.

Do not store dried foods, such as peas and beans, if they are infested with weevils.

2. Repackage broken lots of food in glass or tin containers, with tight-fitting lids.
3. Label and date all foods that are placed in storage. Use these foods first in the fall.
4. Put all foods on shelves or racks. Do not put them on the floor.
5. Store jars, cans, and boxes of food so that air can circulate around them. Leave a 2-inch space between wall and food. Do not stack too close to ceiling - allow at least 18 inches.
6. Make a record of all foods in storage. Use this record when planning the food supplies you will need in the fall.

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