

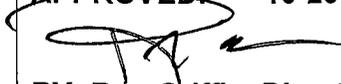


**COUNTY OF SAN BERNARDINO  
PRESCHOOL SERVICES DEPARTMENT  
POLICY**

**NO. 01      ISSUE 1**  
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**EFFECTIVE: 07-01-10**  
Updated

**SUBJECT:**  
Emergency Lunch Procedure

**APPROVED: 10-20-10**

  
**BY: Ron Griffin, Director**

**PURPOSE**

Provide CACFP compliant replacement lunch meals in the event of emergencies.

**POLICY**

Each site serviced by an outside vendor will have emergency lunch items available at all times. Forms applicable to this policy are: CACFP Meal Pattern Requirements and Menu Production Records

**REFERENCE**

Head Start Performance Standards 1304.23(b)(1)(v)

**PROCEDURE**

Emergency lunch meals served to children will be shelf stable and follow CACFP requirements. Each site will have on hand the following items:

**Meat/Meat Alternate**

- Tuna: Each 66.5-oz can yields 33 1/2 oz meat/meat alternates servings or
- Soy Nut Butter: Each 32 oz jar will yield 19 1/2 meat/meat alternate servings

**Bread/Grain**

- Saltines: 2pks of crackers per child for the 1/2 slice bread/grain requirement.

**Fruit/Vegetable (1/2 cup total must come from two different fruits or vegetables)**

- Mixed Fruit: Each number 10 can serves 40 1/4 cup servings. In order to meet the 1/2 cup fruit/vegetable requirement, another different fruit or a vegetable must be served. Use juice or any other fresh fruit or vegetable available.

**Milk**

- Milk: One gallon of milk yields 21- 6 oz of servings to meet the milk requirement.

***Remember if you have children with allergies, additional substitutions may be required.***

Tuna, Crackers and Mixed Fruit will be delivered at the beginning of the school year. If these items are not used by the end of the school year, potluck them into your regular lunch program and immediately reorder supplies.