

# Breen June 2026

M	T	W	TH	
1 Lasagna Green Beans Garlic Bread	2 Super Grilled Ham & Cheese Baked Sweet Potato Fries Corn	3 Fish w/ Summer Veggies Oven Roasted Potatoes Dinner Roll Jello	4 Stuffed Shells Italian Sausage Italian Veggies Cheesy Breadstick Pudding	<i>Please call the Breen Center to sign up for meals ahead of time 906-774-5110</i>
8 Chicken Club Sandwich Coleslaw Baked French Fries	9 Brats Potato Wedges Corn Jello	10 Wet Burrito Refried Beans w/ Cheese Mexican Rice Rice Pudding	11 <b>Evening Meal - Salad Bar</b> <b>3:30 Meal 4:00pm</b> Meatloaf Mashed Potatoes & Gravy Carrots	<i>Questions or Concerns please call DICSA 906-774-2256 EXT 244</i>
15 Salisbury Steak Mashed Potatoes & Gravy Mixed Veggies	16 Chicken Bacon Ranch Parslied Noodles Peas Pudding Parfait	17 Pork Chops Buttered Noodles Applesauce	18 Spaghetti & Meatballs Italian Veggies Garlic Bread Ice Cream	<i>Meals subject to change without notice. All meals served with choice of 2% milk or juice</i>
22 Meatloaf Mashed Potatoes & Gravy Green Beans	23 Baked Ham Sweet Potatoes Corn Dinner Roll	24 Liver or Substitute Roasted Garlic Potatoes Peas Pudding Biscuit	25 Chicken Gravy over Mashed Potatoes Green Beans Dinner Roll	<i>Meals funded through program income, local mileage, OSA, &amp; the local agency on aging.</i>
29 Lemon Chicken & Rice Broccoli Applesauce	30 Philly Sloppy Joes Baked Fries Baked Beans			



**U.S. FOOD & DRUG  
ADMINISTRATION**



## STEP 2: SEPARATE

# FOOD SAFETY QUICK TIPS



### No touching

Raw meat, poultry, seafood, eggs, and flour should never come into contact with produce or any food that is ready-to-eat—keep them separate while shopping, storing, and cooking.



### Put a lid on it

Place raw meats in sealed containers or plastic wrap on lower shelves of the fridge or freezer.



### No yolking around

Storing eggs on the fridge door can expose them to uneven temperatures. Keep them on lower shelves instead, in their original carton.



### Double up

If you can, use a separate set of cooking tools for raw meat, poultry, seafood, eggs, and flour. If you can't, wash them thoroughly in hot, soapy water between cooking with produce and cooking with meats, eggs, or flour.



### Serve it safely

When grilling, barbecuing, or cooking meat, use different plates for raw and cooked meat.

Find more **Quick Tips** on the **4 Steps to Food Safety: Clean, Separate, Cook, Chill** at [www.fda.gov/food](http://www.fda.gov/food)

**EVERYDAY FOOD SAFETY**

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