



**WESTBRIDGE  
ACADEMY**

Learning with P.R.I.D.E.

*"Professionalism, Respect, Innovation, Discipline, Excellence"*

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Dear Parent/Guardians,

The Westbridge Academy is working in close cooperation with the United States and New Jersey Department of Agriculture as we get through this pandemic together.

Programs like Westbridge Academy have been asked to remind families to:

- Wash your hands with soap and warm water prior to handling food
- Wash dishes, utensils, tables, and counter tops with hot, soapy water before and after eating
- Refrigerate or freeze meals and milk immediately after pick-up and delivery
- Set your home refrigerator to 40 degrees or below
- Eat perishable food (e.g., prepared chicken, cooked pasta, etc.) earlier in the week. Eat shelf-stable or frozen meals (e.g., nut butter, canned foods, frozen food later in the week)
- Reheat prepared foods, like cooked chicken and cooked hamburgers patties, to an internal temperature of at least 165 degrees F. Heat frozen foods according to package instructions
- Be mindful of freshness/expiration dates for school meals
- Discard left-overs and open containers/packages of refrigerated foods within 3- 4 days
- Open containers or milk are typically safe for up to 2 weeks after the sell by date. Look for signs of spoilage (for example: a bad smell) before drinking milk.

Thank you,

Child Nutrition Team