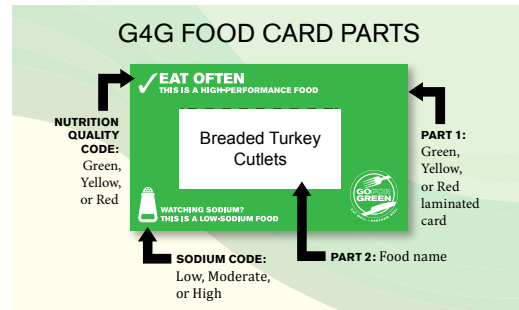


# G4G Presentation of Food Cards and Beverage Cards



- ▶ Use only approved standardized Go for Green® Food Cards.

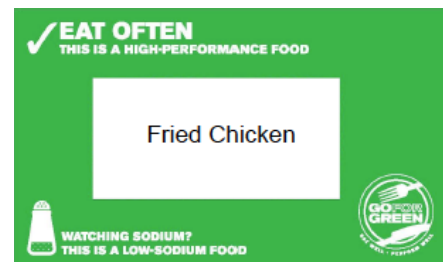
- **Avoid:** Creating your own cards (such as those to the right).



- ▶ Make sure that the food name on the Food Card matches the food that you are placing it near.
  - **Avoid:** Mislabeling.



- ▶ Make sure the codes make sense with the food.
  - **Check:** If there's a chance something was coded wrong, bring it to the attention of your Shift Supervisor or NCO.
  - Foods must be coded correctly with Green, Yellow, or Red and Low, Moderate, or High sodium level. Beverage Cards should be coded correctly with Green, Yellow, or Red (no sodium).

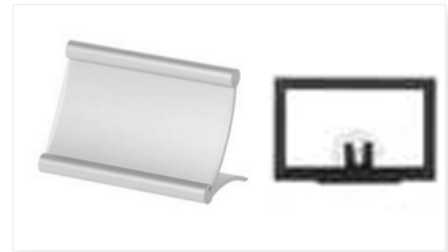


- ▶ Display in a clean, organized manner.
  - **Avoid:** Using Food Cards that are falling off, not staying in place, or otherwise unreadable.
  - **Avoid:** Arranging Food Cards in a way that appears cluttered or makes them difficult to read quickly.
- ▶ Align the Food Card with the appropriate menu item, food, or beverage as much as possible.
- ▶ When there are space constraints or multiple Food Cards need to be placed in a small area, position the Food Cards in a list so the diner reads from top to bottom or left to right.



### **Food Card Holders**

It can be tricky to adhere Food Cards to surfaces without a plastic cardholder or freestanding label stand to keep them in place. Choose Food Card holders that will protect from spills and exposure to steam or hot/cold surfaces. Surfaces such as wire racks and beverages/dairy coolers may need different holders to keep them in place. Food Card holders are available through foodservice vendors to accommodate a variety of display areas. For example, wire racks may need a holder that has a plastic or metal clip.



### **Quantity of Food Cards and Beverage Cards**

A facility should have 2 extra copies of each Food Card per food item on hand or at least the supplies (laminated Food Cards, sticky labels, and label template) on hand to prepare new Food Cards if needed to replace one quickly before starting meal service. Discard and replace Food Cards that are torn, stained, lost, or out-of-date.

### **Storage of Food Cards and Beverage Cards**

Identify a specific location in your dining facility where Food Cards can be stored regularly. Staff who put up and take down Food Cards must be able to access this location readily.

At the end of a mealtime, Food Cards for rotating menu items should be collected and stored in a specific location where they will not be lost, so staff can readily access them when preparing the facility for the next meal period.