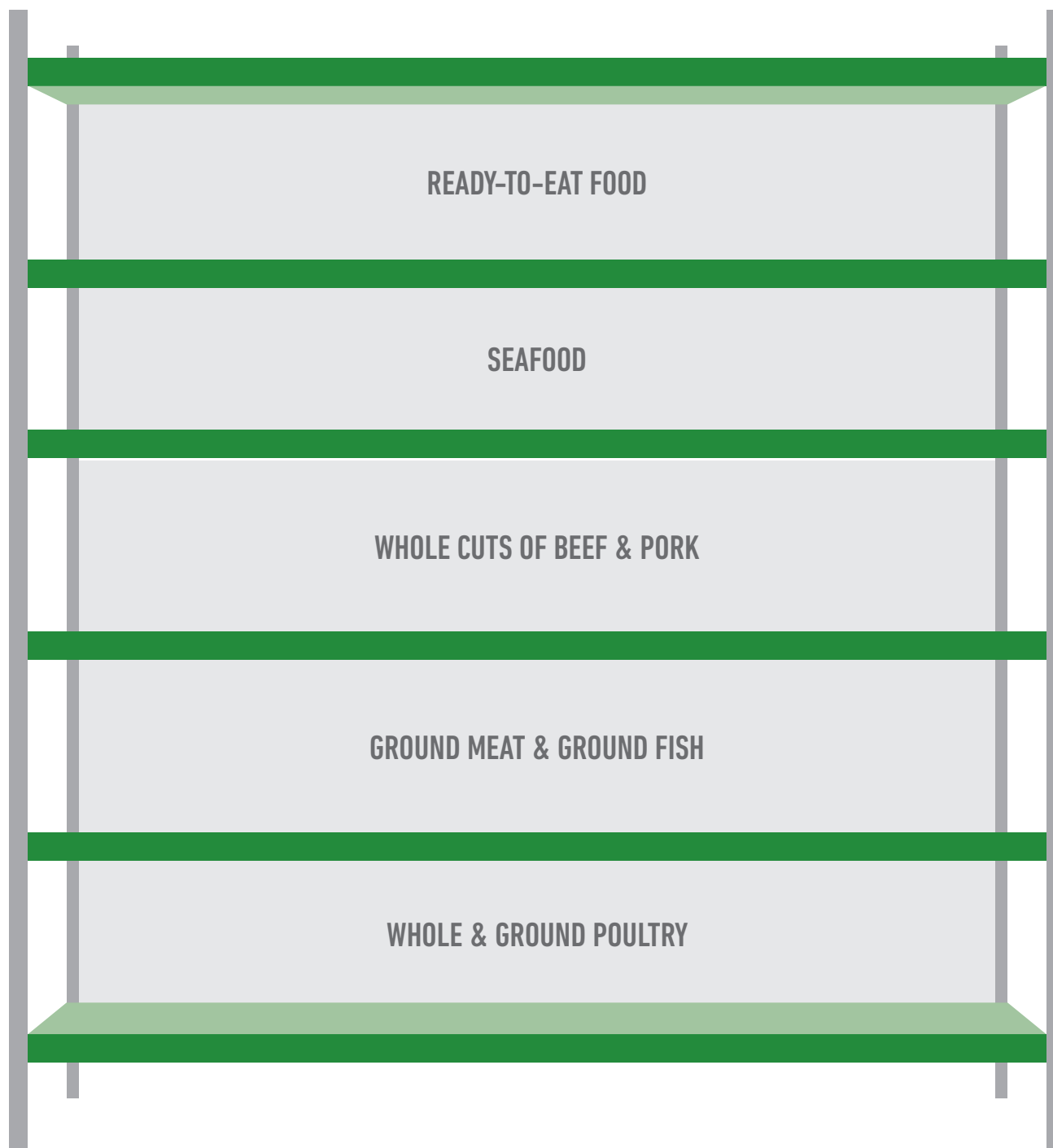




CENTER-OF-THE-PLATE COOLER STORAGE

FOOD STORAGE TIPS TO MAINTAIN CENTER-OF-THE-PLATE QUALITY AND SAFETY



SAFETY STRATEGY

- TO PREVENT CROSS-CONTAMINATION, PRODUCT STORAGE ORDER MUST BE BASED ON THE MINIMUM INTERNAL COOKING TEMPERATURE OF EACH FOOD
- RAW AND READY-TO-EAT ITEMS, REGARDLESS OF PROTEIN SOURCE, MUST BE KEPT SEPARATE AT ALL TIMES
- FROZEN FOOD THAT IS BEING THAWED IN COOLERS MUST ALSO BE STORED BELOW READY-TO-EAT FOOD
- ALL GROUND MEATS SHOULD BE STORED ON THE COLDEST SIDE OF THE COOLER. AVOID LOCATION NEAR THE DOOR
- STORE FOOD AWAY FROM WALLS AND AT LEAST SIX INCHES (15 CENTIMETERS) OFF THE FLOOR

BEST PRACTICES:

- STORE ITEMS IMMEDIATELY UPON DELIVERY AND INSPECTION
- ROTATION: USE A FIRST-IN, FIRST-OUT ROTATION
- DIETARY RESTRICTIONS: CONSIDER KOSHER AND HALAL DIETS WHEN ARRANGING YOUR STORAGE
- SEPARATE SHELVES FOR DIFFERENT ALLERGENS AND DIETARY CONCERNS
- WHERE SPACE ALLOWS, KEEP THE FOOD IN ORIGINAL BOXES/CONTAINERS TO MAINTAIN LOT CODE AND "BEST/USE BY DATE" INFORMATION
- KEEP STORAGE AREAS DRY AND CLEAN
- NEVER STORE CHEMICALS NEAR FOOD

TEMPERATURE REGULATION:

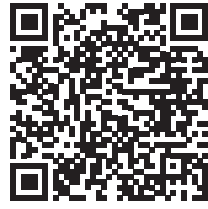
- MAINTAINING PROPER TEMPERATURE IS AN IMPORTANT FACTOR FOR MAXIMIZING QUALITY OF CENTER-OF-THE-PLATE ITEMS
- ACCORDING TO THE USDA, THE TEMPERATURE DANGER ZONE IS WHERE BACTERIA GROW MOST RAPIDLY BETWEEN 40°F AND 140°F. IN THIS TEMPERATURE RANGE, BACTERIA CAN DOUBLE IN NUMBER IN AS LITTLE AS 20 MINUTES
- THE PREFERRED MEAT, SEAFOOD AND POULTRY STORAGE IS IN A REFRIGERATOR SET AT LESS THAN 40°F
- DO NOT OVERLOAD COOLERS AND FREEZERS, WHICH CAN PREVENT GOOD AIRFLOW AND MAKE UNITS WORK HARDER TO STAY COLD



CENTER-OF-THE-PLATE COOLER STORAGE

FOOD STORAGE TIPS TO MAINTAIN CENTER-OF-THE-PLATE QUALITY AND SAFETY

CENTER-OF-THE-PLATE EXCLUSIVE BRANDS



STOCK YARDS®

WORLD'S FINEST STEAKS AND CHOPS

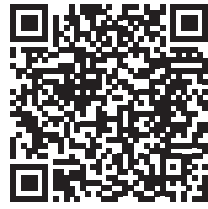
For over 120 years, we've been providing chefs with expertly cut and portioned beef and pork based on rigid meat-selection criteria, precise beef aging and expert trimming. From white linen presentation to casual family dining, our procurement experts will find the best quality options – carefully selected from our extensive meat assortment – that work for your budget and pack-size needs.



HARBOR BANKS®

CATCHING QUALITY AROUND THE WORLD

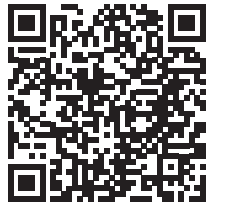
Sourced from all over the world – Harbor Banks brings a complete selection of the best wild-caught and farm-raised fish and seafood to your kitchen. Harbor Banks is committed to providing consistency, quality and integrity. This includes products that are a part of our Serve Good® program of items, which are responsibly sourced or contribute to waste reduction.



CATTLEMAN'S SELECTION®

*NOT ALL MEAT IS WORTHY
TO BE CALLED CATTLEMAN'S SELECTION*

Delicious and cost-effective without sacrificing food safety and quality, Cattleman's Selection offers a full assortment of whole muscle beef cuts, ground beef and veal. So, to be worthy, every cut embodies the same strength of character and commitment of a true cattleman.



PATUXENT FARMS®

FROM FARM TO FLAVORFUL

With authentically fresh flavors and a full assortment of poultry items, Patuxent Farms meats are wholesomely delicious from beginning to end. You can always count on the finest quality, taking you back to the farm and fields.