

# Broccoli Florets



## Product Identification/ Description

**Product Description:** Broccoli Florets

**Product of Origin:** USA

**Receiving Temperature:** 34-41 F

**Ingredient:** Broccoli Florets

**Pack size:** 6/3# Bags

**Cut size :** 1.5"-3.0" Crown's Diameter

½"-1.5" Stem length



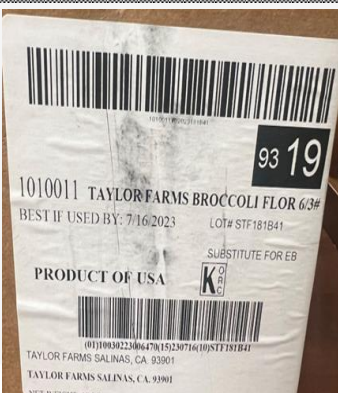
**Finished Product shelf life:** 16 Days ( from production date )

**Expected restaurant shelf life\*** : 4 days shelf life upon delivery.

**Finished/Storage product Temperature:** 34-40 F

## Approved Labels

### Taylor Farms



BAG STAMP

BEST IF USED  
01-01-01

STF001A31

PRODUCT OF USA

0:00:00

### Church Brothers



Packed  
Date:07/08/22

D189-CB123456-1-S

09:02

Product of USA

Romaine Grown In Salinas  
Harvested After: 7/8/2022

## Type of Defects

Live/Dead/Pest	Discoloration:	Insect Damage
Excessive Moisture	Decay	Mechanical Damage
Mildew	Wilting	Pin Rot
Hollow Core	Outer leaf	Flowering

Total % of Defects not to exceed 15% by weight

Zero tolerance of foreign materials; glass, wood, plastic, metal, and all other extraneous materials.

\*If less than 4 days of shelf life upon receipt notify supply chain support immediately

\*Ensure that the bag stamp 'pack date' / 'best of use by date' matches the master case label information

Issue Date: 8/14/2023



### Receiving

- Ensure product comes off the truck and immediately into Walk-in Cooler
- Inspect each item for quality and safety
- Check internal temperature of each product is 34°F to 41°F
- By adhering to these standards, we will efficiently manage our inventory, reduce food waste, and consistently deliver fresh and high-quality products to our valued customers



### Quality evaluations

- If the product shows any signs of spoilage, such as mold, decay, or off odors, it's best to discard it.
- If the product can still be salvaged and falls within an acceptable safety margin, adjust the storage conditions to bring the temperature back into the recommended range
- Follow Credit guidelines if quality and safety measures are not met



### Storage and Shelf life

- Rotate stock using the First-In, First-Out (FIFO) method
- All Product must be stored immediately upon receipt in the coldest section of walk-in cooler
- Monitor the storage temperature regularly to ensure it remains between 34°F and 40°F

Receiving and Storage Guidelines