

Pre-Cut 50/50 Iceberg/Romaine Blend



Product Identification/ Description

Product Description: Mix cut of Raw, cut, and washed Iceberg and Romaine Lettuce. Packed in polyethylene bags and shipped /stored in corrugated boxes.

Product of Origin: USA

Receiving Temperature: 34-41 °F

Ingredient: Iceberg Lettuce Chopped 50%

Romaine Lettuce Chopped 50%

Pack size: 4/5# Bags

Cut size : 2" x 2" +/- 1/2"

Finished Product shelf life: 16 days from the pack date or use-by date printed on the package.

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

Finished/Storage product Temperature: 34-40 °F



Approved Labels

Taylor Farms	Church Brothers
 <p>1070020 TAYLOR FARMS BLEND LETT/ROM 50/50 NO COLOR 4/5# NET WEIGHT 20 LBS PRODUCT OF USA BEST IF USED BY: 07/10/23 STF175A06 SUBSTITUTE FOR EB Romaine: Salinas TAYLOR FARMS SALINAS, CA. 93901</p>	 <p>Packed Date: 07/25/23 D206-CB123456-1-S Product of USA SaladBin Lett Rom 50%L50%R Reg True Leaf USA Net Wt. 20lbs (9.07 kg) Substitution for EB 13:19 Church Brothers Farms, Salinas Ca 93902</p>

Type of Defects

Live/Dead/Pest	Discoloration	Insect Damage
Excessive Moisture	Decay	Mechanical Damage:
Mildew	Wilting	Tip Burn
Finger Burn	Outer Leaf	Brown

Total % of Defects not to exceed 10% 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

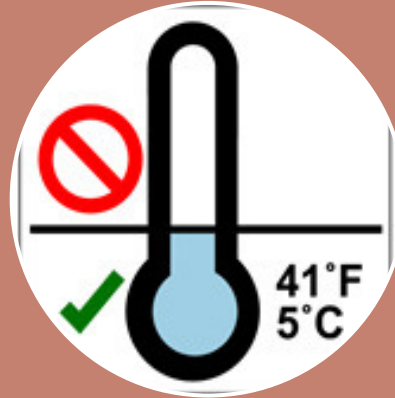
*Ensure that the bag stamp 'pack date' / 'best of use by date' matches the master case label information

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