

Lettuce Chopped Romaine 6x2



Product Identification/ Description

Product Description: Romaine Chopped 6x2 packaged in a poly bag.

Product of Origin: USA

Receiving Temperature: 34-41 °F

Ingredient: Chopped Romaine 100%

Pack size: 6/2# Bags

Cut size : L X W 2"x2" +/-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>713300 DD - 01 D123A 6/2# LETTUCE CHOPPED ROMAINE 2X2 BBI 205</p>	<p>BAG STAMP BEST IF USED BY 01-01-01 STF001A31 PRODUCT OF USA 0:00:00</p> <p>Packed Date: 07/08/22 D189-CB123456-1-S 09:02 Product of USA Romaine Grown In Salinas Harvested After: 7/8/2022 Net Wt. 12lbs (5.44 kg) Substitution for EB 09:02</p>

Type of Defects

Blister bron (seasonal)	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**

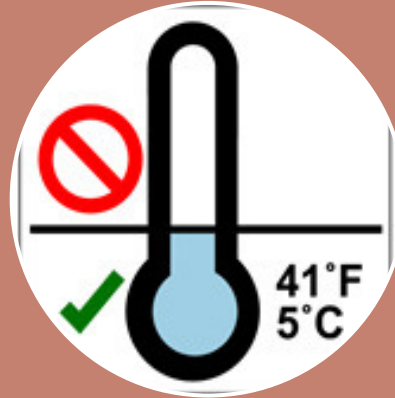
***Ensure that the bag stamp 'pack date' / 'best of use by date' matches the master case label information**

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