



THAW & SERVE (T&S) BREAD PRODUCTS

STORAGE AND HANDLING:

THIS INCLUDES, BUT NOT LIMITED TO:

HOT DOG BUNS, HAMBURGER BUNS, ENGLISH MUFFINS, CROISSANTS, BAGELS, WRAPS, T&S KAISER ROLLS, T&S COOKIES AND T&S SUB ROLLS (COSTANZO)

BREAD PRODUCTS that arrive frozen must be stored frozen in a way that does not crush the bread.

The bread must be pulled from the freezer and stored in room temperature to thaw. Bread should NEVER be left in a cooler to thaw.

Bread should be pulled DAILY to insure fresh product for our customers.

When the bread product is pulled from the freezer, please label the bread with the appropriate DateCode Genie label. Bread not used by the use by date on the label MUST be discarded on that day.

We must be pulling bread products DAILY to ensure optimal freshness.

Bread bags must be kept closed to keep the product fresh.

Stores with Bread Cabinets should keep all Bread Products in the Bread Cabinet. Stores without Bread Cabinets should use a plastic Food Storage Box.

Our customers expect and deserve fresh and tasty bread for their subs and breakfast sandwiches. Please follow these guidelines to insure we are providing that. **THANK YOU FOR YOUR COOPERATION!**

