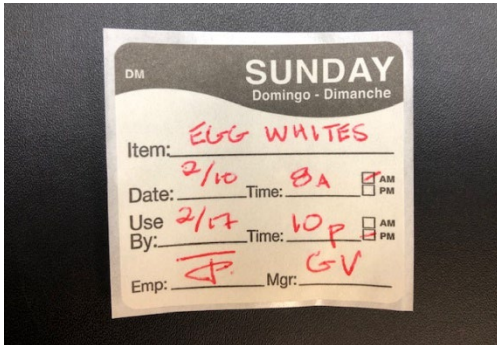


Chef Tips – Label Standards and non-prep product shelf life

1. Use the correct label
 - a. The standard label is a Daymark brand 2"X 2" square, dissolvable label available on the Bargreen website MOG.

1. Labeling information
 - a. All blank spaces need to be correctly filled out. See photo example
 - b. The time of prep is rounded to the nearest hour
 - c. The Use By Time **is always** your restaurant's end of day closing hour. In the example photo it shows that particular restaurant closes at 10pm
 - d. The Mgr is the Kitchen Manager's or General Manager's initials and is filled out by the person filling out the label and is typically a server or cook. See photo example



1. Product Shelf Life – Labeling
 - a. There's a new tool to assist Team members with labeling the correct shelf life for non-prep/non-recipe ingredients and products such as; milk, applesauce, eggs, salad dressing, and croutons, to name a few.
 - b. This tool is available on the ORL
 - c. Review product shelf life chart and training video with your Team
 - d. For First In First Out (FIFO) proper rotation purposes, salad dressings that is transferred into insert pans or drip-cut containers are labeled with a 7 days shelf life. The original salad dressing gallon container that is now open has the expiration of 30 days. It is always a best practice to put a **Use First** sticker on the open container to ensure FIFO rotation. **Use First** sticker is available through SYSCO and is currently on the ESYSCO MOG



As always, if you have any questions or need further assistance, simply contact Chef John Peralta, at johncperalta@msn.com or (503) 703-1409. Aloha!