Time to Talk
Chicken & Food Safety

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Time to Talk Chicken with options from a fresh jumbo breast that can be broken down into multiple cuts to prepared items that provide labor saving and allow you to add your own flavor creations

5 OPERATIONS
Be Prepared for Food Safety – explore the idea of precooked and precut products to reduce food handling hazards

6 OPERATIONS
Ten Tips for a Strong Food Safety Program. Enhance your food safety culture with these best practices for your operation

Sysco Brands Featured in this issue:

- Sysco Classic Chicken
- Keystone Chemicals
- Sysco Imperial McCormick Spices and Seasonings

To get recipe ideas, food trends, and more, visit SYSCOFOODIE.COM

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Covering Chicken with Food Safety

Safety is a top priority when it comes to back of the house operations and guest experience. Salmonella is one of the kitchen hazards that can be avoided with the proper preparation and training.

**Prepare Food Carefully**

**Appropriate cook times.**
Cook poultry, ground beef and eggs thoroughly. Do not serve foods containing raw eggs or raw (unpasteurized) milk.

**Rinse fruits & vegetables**
Rinse thoroughly before preparing and serving unless it’s been commercially pre-washed.

**Discard contaminated food**
Discard food that may have come in contact with Salmonella or an infected person.

**Clean Thoroughly & Routinely**

Clean and sanitize food centric objects and surfaces in the back of the house with an EPA-registered, food-safe sanitizer with claims against Salmonella. FOCUS ESPECIALLY on prep surfaces and high-touch objects: utensils, prep and serving ware, cookware, etc.

Clean restrooms, waiting area and breakrooms using an EPA-registered sanitizer or disinfectant with claims against Salmonella. FOCUS ESPECIALLY on high-touch areas: chairs, door knobs, menus, etc.

**Be Prepared with the Proper Products:** Check Out These Key Solutions

- **Keystone Antimicrobial Fruit & Vegetable Treatment**
  No-rinse treatment for fresh produce that reduces 99.9% of pathogens* in wash water. EPA Reg. No. 1677-234

- **Keystone Sanitizing Wash ‘n Walk**
  Enzymatic, no rinse floor cleaner that helps prevent grease build up and sanitizes killing 99.9% of E. coli, Listeria and Salmonella. EPA Reg. No. 1677-239

- **Biohazard Response Spill Kit**
  Cleans and disinfects non-food spills/accidents. Refill kit available. Includes EPA-registered product.

- **Keystone Apex Solid Quat**
  Go wide, go broad, go best with the industry's first solid sanitizer that's effective under an impressively wide range. Plus, no rinse needed on food contact surfaces. Can be used with Mobile Solids Dispenser - Solid Quat Broad Range Sanitizer (9223-I04).

- **Keystone Multi-Quat Sanitizer**
  Spray, wipe, mop or third sink sanitize across a dilution range of 0.26-0.68 oz. per gallon water. This concentrated, no-rinse sanitizer multiplies the easy and adds up to smart. EPA/DIN registered, EPA Reg. No. 1677-198

- **Keystone Redi San RTU Hard Surface Sanitizer**
  Quickly clean and sanitize with power and leave behind streak-free, sparkling surfaces. This one-step, no-rinse, multi-purpose, ready-to-use formula helps ensures health code compliance.

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Made from Scratch

Fresh chicken allows for versatility in recipe innovation but doesn't mean storing multiple products. Our **Sysco Jumbo Chicken Breast** can be broken down to create a wide range of menu applications. Pair your different cut applications with Sysco Imperial McCormick Spices for a flavor elevation.

- **Filet**
  - Chicken Breast Entrée, Fried Chicken Sandwich, Fajitas*
  - *Add authentic flavors with Imperial McCormick Chili Seasoning

- **Strips**
  - Breaded Chicken Breast Strips*, Pot Stickers, Fajita Strips
  - *Load up classic flavors with Imperial McCormick Ginger or Garlic Seasoning

- **Chunks**
  - Kabobs, Boneless Wings*, Popcorn Chicken
  - *Heat things up with Imperial McCormick Sriracha Seasoning

- **Ingredients**
  - Pot Pie, Stir Fry, Chili, Chicken Stock (fat renderings)

Don’t forget the veggies! Punch up your plate with a pairing of vegetables to add some great color and vibrant flavor profiles for your dish.

Chicken is the #1 protein consumed in the US.¹

¹ National Chicken Council, per capita consumption of poultry and livestock
Labor Saving
Breaded Chicken Tenders and Boneless Wings are a crowd pleaser for consumers and a labor savor for the back of the house. Tied with less risk for cross-contamination, it’s a recipe for success!

Boneless Wings
Naked Add your own flavor twice with a bare base. Try tossing in BBQ Sauce, Chipotle Maple Sauce or Lemon Pepper seasoning.

Breaded Available in readymade flavor profiles to elevate your menu options with less labor for back of the house.

Kick Up the Flavor: Customization is King
Offer customers the option to customize their chicken flavors with a variety of sauces on the side.

Dipping Sauce Flavor Ideas
Jalapeño Ranch
Sriracha Sauce
Southwest Chipotle
Curry Ketchup

Wing Sauce Flavor Ideas
Asian Spice
Sweet Teriyaki
Korean Chile
Garlic Parmesan
Hickory Barbecue

Focus on Sweet, Tangy and Spicy flavor combinations!

Chicken Tenders
Homestyle The breading gives these the appearance of a hand-made product without the extra prep work.

Original or Golden Fine crumb breading creates a smooth texture. Try giving guests a sauce trio option for an added value.

Pretzel Chicken Twists Add a crunchy bite to your menu with these sweet and salty twists. Add to a flatbread or pile high for a sandwich application.

Pair with Frank’s RedHot® Creamy Dip to spice things up! Sour cream, Frank’s RedHot® buffalo sauce, dry seasoning and blue cheese crumbles.

45% of chicken sold in the U.S. is sold in restaurants, cafeterias and food service²

¹National Chicken Council, Domestic Market Segments
Be Prepared for 
FOOD SAFETY

Precut and precooked items are not only great for helping cut down on labor - but they also help reduce the risk of hazards with less product handling and opportunities for contamination. Consider these Sysco solutions to help stay prepared.

Remember the labels!
Day dots are essential to preventing foodborne illness, reducing food waste and following food rotation guidelines set by the FDA.

Arrezzio Precooked Meatballs
Arrezzio Par Baked and Pre-Topped Pizza Crusts
Wholesome Farms Classic Diced and Hard-Cooked Eggs
Sysco Classic Precooked Sliced Bacon & Bacon Bits
Sysco Classic Frozen Vegetables
Sysco Classic Frozen Entrées
Portico Canned Tuna
10 tips for a strong FOOD SAFETY PROGRAM

**CLEAN ENVIRONMENTS**

1. Make sure HAND WASHING STATIONS are visible, easily accessible & fully stocked
2. Establish REGULAR CLEANING PROTOCOLS for food contact surfaces AND non-food contact surfaces

**SAFE FOOD**

3. With your suppliers, establish a PROTOCOL FOR INSPECTION of all food deliveries
4. Establish PROCEDURES & PROVIDE EQUIPMENT for surfaces, equipment, utensil cleaning and cooking procedures
5. Set proper procedures for FOOD STORAGE by refrigerator & storage areas

**VISIBILITY & COMPLIANCE**

6. Establish a RELATIONSHIP WITH LOCAL PUBLIC HEALTH OFFICIALS & utilize health inspections to set best practices for your operation
7. Conduct REGULAR ASSESSMENTS to track progress & identify opportunities for improvement
8. STAY CONNECTED with your network to remain informed of latest in food safety issues & regulations

**TRAINING & AWARENESS**

9. Establish rigorous food safety ON-BOARDING TRAINING for new hires and follow ups for all staff
10. POST SIGNAGE in appropriate areas to keep best practices top of mind

Check out CleanwithKeystone.com for more resources and best practices.
THE CRAVEABLE FLAVOR THEY LOVE, IN A BRAND NEW FORMAT.

INTRODUCING FRANK’S REDHOT® ORIGINAL SEASONING

For menu items that need The Perfect Blend of Flavor and Heat® but don’t like getting saucy, now you can add all of the great flavor of Frank’s RedHot® in a dry format.

Frank’s RedHot® Original Seasoning delivers all the aged-cayenne-pepper goodness of America’s #1 hot sauce brand¹ to every part of your menu any time of day.

Bring new excitement to existing menu items and increase your profits all at the same time by adding a few shakes of Frank’s RedHot Seasoning for the Perfect Blend of Flavor and Heat®!

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For more information and to request samples, call your Sysco Sales Representative.

¹IRI, MULO, L52 weeks ending 4/28/19