

# FOODIE

AT THE HEART OF FOOD & SERVICE™

## Time to Talk Chicken & Food Safety

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Chicken with  
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## FEATURES

### 2 WORLD OF SYSCO

*Covering Chicken with Food Safety* – Get prepared to tackle salmonella with these best practices

### 3 CULINARY TRENDS

*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](http://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.



## Frequent handwashing.



Hands should be washed **BEFORE** handling food and **BETWEEN** handling different food items.

## Keep prep areas clean.

Thoroughly wash hands, kitchen work surfaces and utensils with soap and water immediately after contact with raw meat or poultry.



## Avoid cross contamination.

Uncooked meats should be kept separate from produce, cooked foods and ready-to-eat foods.



## ► 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. I677-234



### 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 (9223-1104).



### 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. I677-239



### 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. I677-198



### Biohazard Response Spill Kit

Cleans and disinfects non-food spills/accidents. Refill kit available. Includes EPA-registered product.



### 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 ensure health code compliance.



# 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***



## Ingredients

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



**Chicken is the #1 protein  
consumed in the US. <sup>1</sup>**



## 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***

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

<sup>1</sup> National Chicken Council, per capital consumption of poultry and livestock



# Made for Convenience

## 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

Sysco  
Classic

**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	Southwest Chipotle
Sriracha Sauce	Curry Ketchup

### Wing Sauce Flavor Ideas

Asian Spice	Korean Chile	Hickory
Sweet Teriyaki	Garlic Parmesan	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.

CUTTING EDGE  
SOLUTIONS

**45% of chicken sold in the U.S. is sold in restaurants, cafeterias and food service <sup>2</sup>**



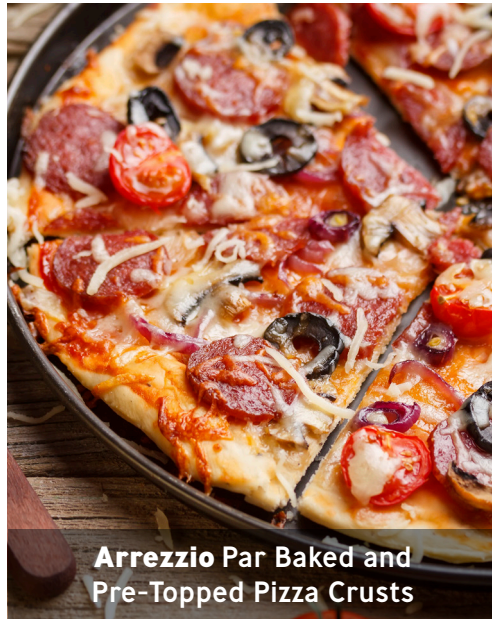
Pair with **Frank's RedHot®** Creamy Dip to spice things up! Sour cream, Frank's RedHot® buffalo sauce, dry seasoning and blue cheese crumbles

<sup>2</sup> National Chicken Council, Domestic Market Segments





**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**

**Remember the labels!**

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



**Sysco Classic Frozen Entrées**



**Portico Canned Tuna**

# *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.



Enhancing  
a culture  
of **FOOD  
SAFETY**

# 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.



Smothered Frank's RedHot Seasoning Fries



## 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®!

Frank's RedHot®	SKU #	SYSCO SUPC	SIZE
Original Seasoning	901559215	5319342	6/21.2 oz.

CUTTING EDGE  
SOLUTIONS



Spicy Cerveza

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

¹IRI, MULO, L52 weeks ending 4/28/19