

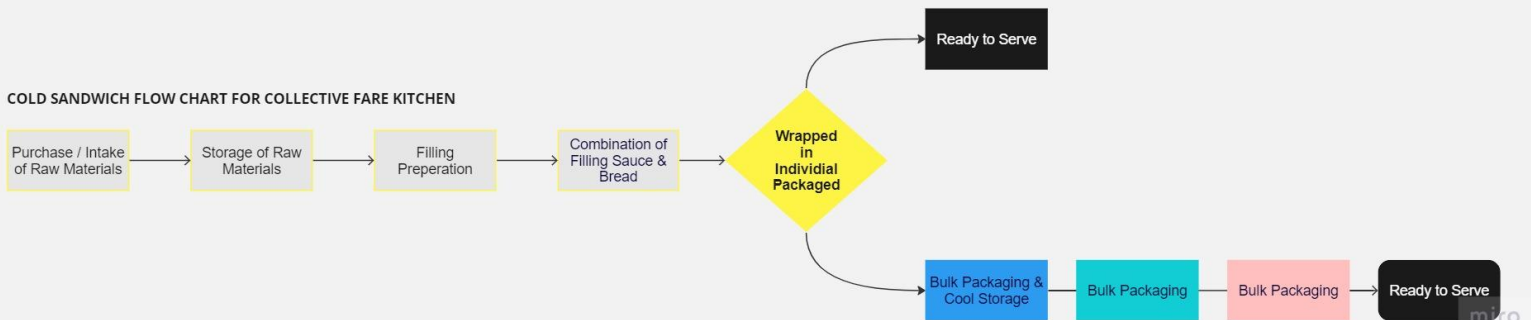


Flow Chart of Food Processing

Cold Sandwiches

1. Purchasing / Intake of raw material
2. Storage of raw materials
3. Filling Preparation
4. Combination of filling, sauce and bread
5. Individually Packaged
6. Ready to Serve ***or***
 - a. Bulk Packaging and Cool Storage
 - b. Transport under low temperature
 - c. Sale / Ready to Serve

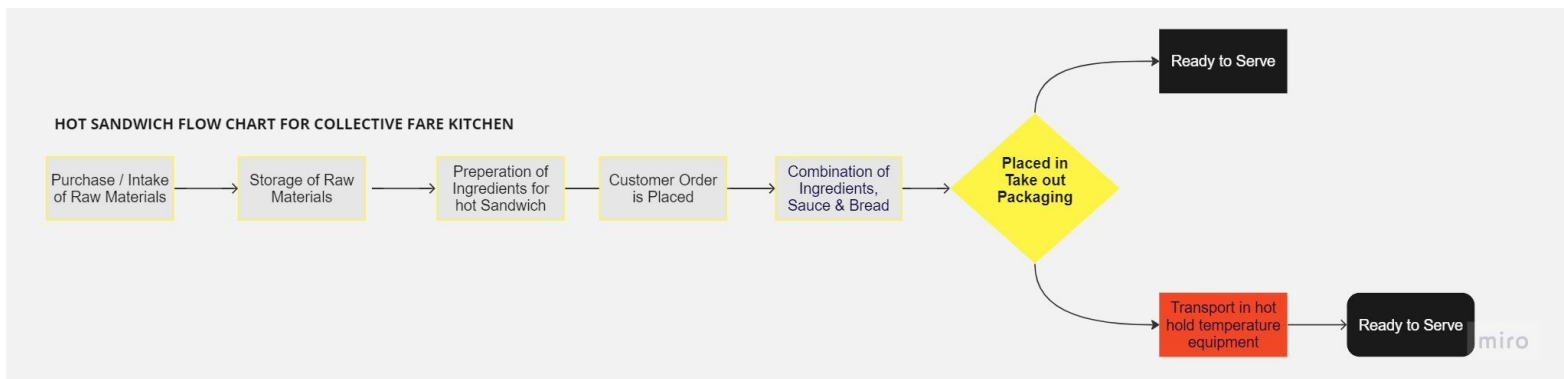
COLD SANDWICH FLOW CHART FOR COLLECTIVE FARE KITCHEN





Hot Sandwiches

1. Purchasing / Intake of raw material
2. Storage of raw materials
3. Preparation of ingredients for hot sandwich
4. Customer order is placed
5. Combination of ingredients, sauce and bread on cooking equipment
6. Placed in packaging
7. Ready to Serve **or**
 - a. Transport in hot temperature equipment
 - b. Ready to Serve

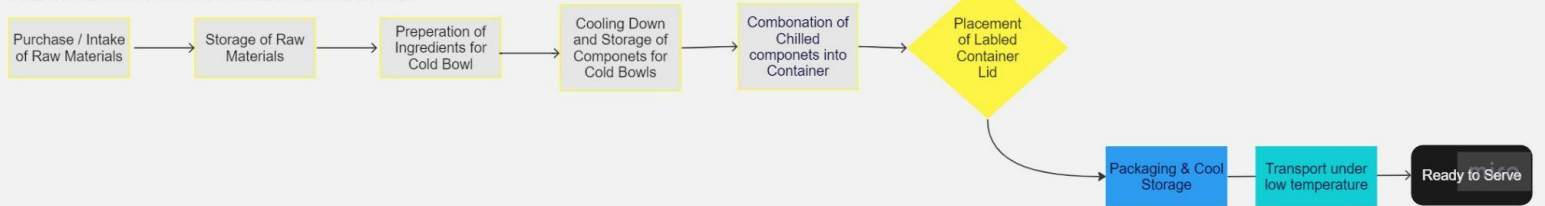




Cold Bowl

1. Purchasing / Intake of raw material
2. Storage of Raw materials
3. Preparation of ingredients for Cold Bowls
4. Cooling down and storage of components for cold bowls
5. Combination of chilled components into container
6. Placement of labeled container lid
7. Ready to Serve ***or***
 - a. Packaging and Cool Storage
 - b. Transport under low temperature
 - c. Ready to Serve

COLD BOWL FLOW CHART FOR COLLECTIVE FARE KITCHEN





Hot Bowls

1. Purchasing / Intake of raw material
2. Storage of raw materials
3. Preparation of ingredients for Hot Bowls
4. Proper holding temperature for Hot and Cold Components
5. Customer Order is placed
6. Combination of bowl ingredients into container
7. Placement of labeled container lid
8. Ready to Serve ***or***
 - a. Transport in hot temperature equipment
 - b. Ready to Serve

