

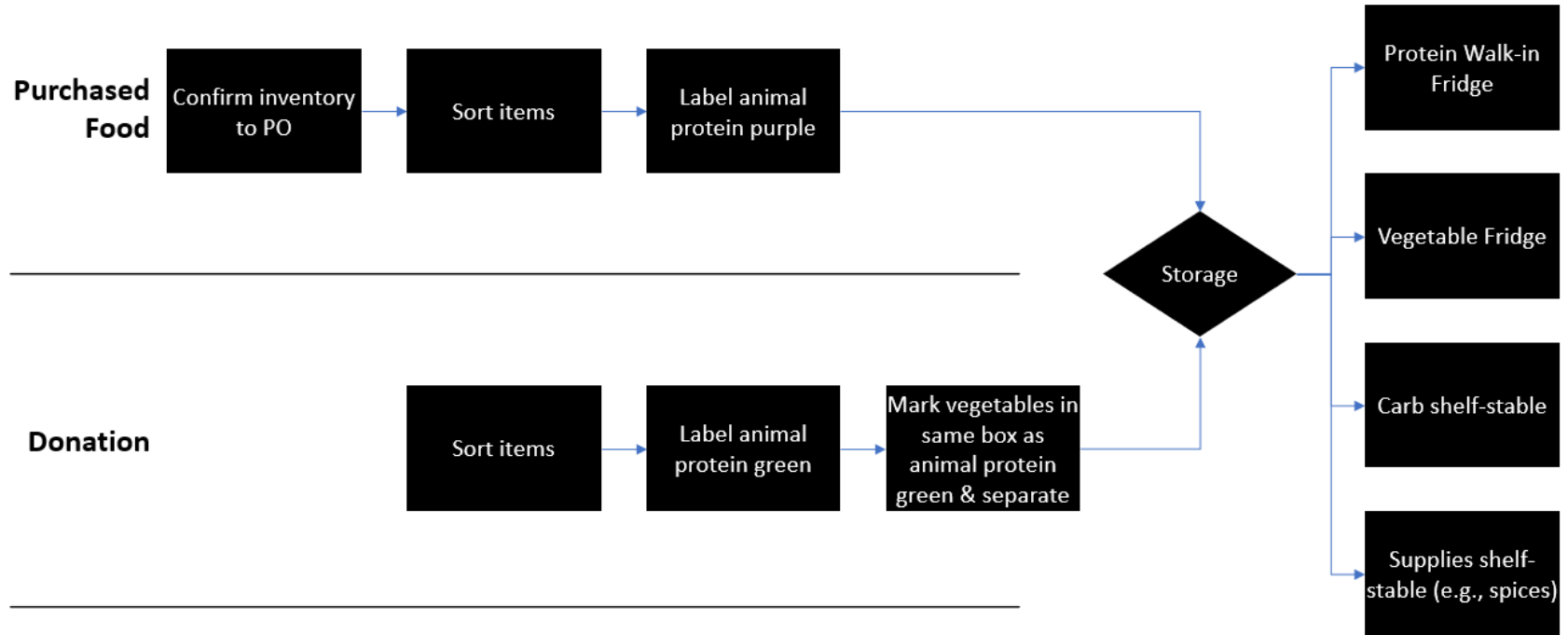
Rethink Food

75 Broad Street, Suite 707 | New York, NY 10004

www.rethinkfood.org

Receiving

The below image documents the receiving of food items in the kitchen and the storage of these items until they are used in meal production.



Rethink Food

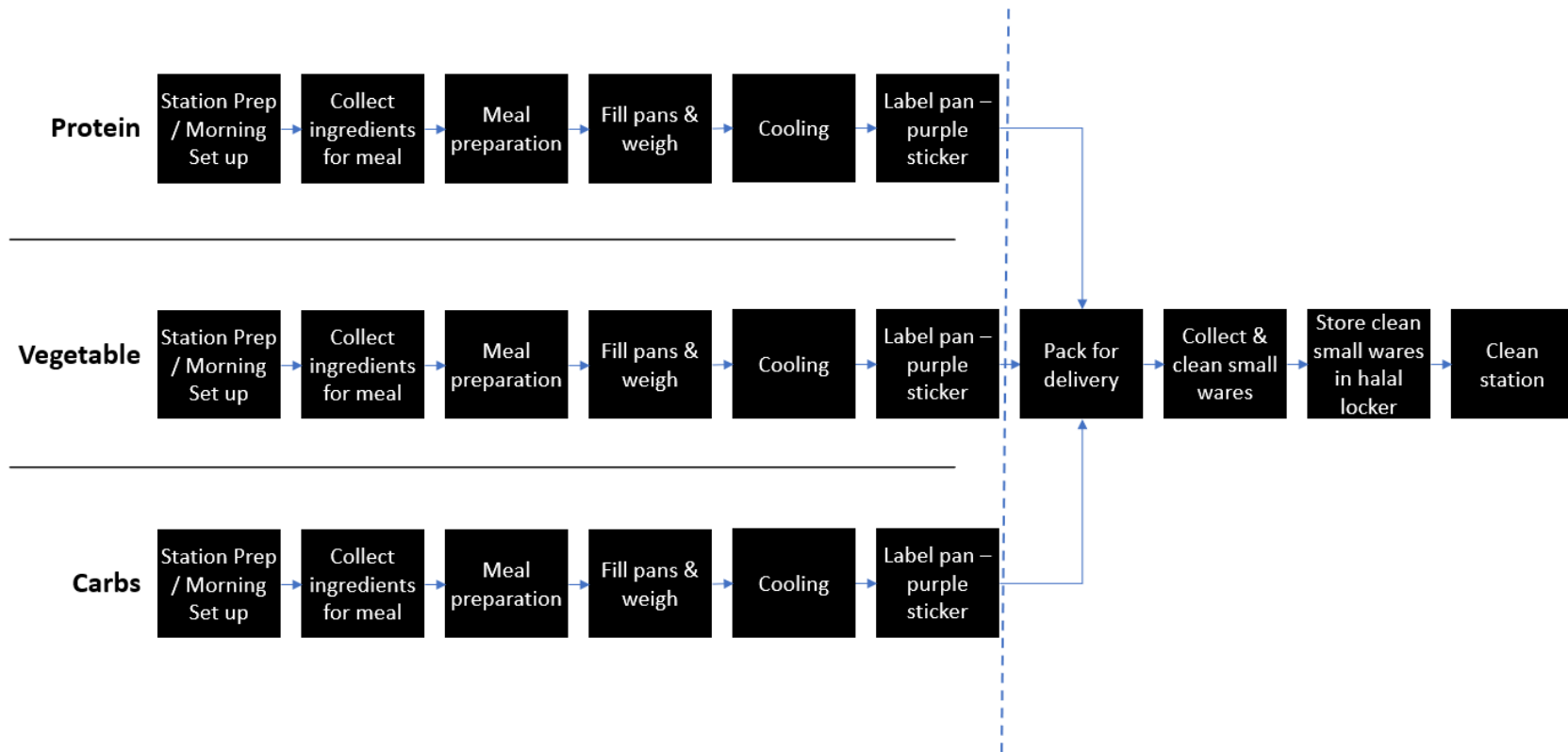
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Production

The below image shows halal production throughout the kitchen for halal products. Our production runs in two shifts (halal and non-halal). Halal production is the first production shift each day from 8AM to 11AM. After the station is cleared and all halal small wares are stored away, the production process would repeat, but for non-halal menu items. Sometimes, the meal requires combining protein, vegetables, and/or carbs across stations (e.g., jambalaya). In this case, ingredients are combined during the fill pans and weigh step, so cooling, and labeling would be for the combined ingredients.

Separate Preparation

Combined Ingredients



DocuSigned by:

Ken Baker

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