

STANDARD OPERATING PROCEDURES



7oz PREMIUM BURRITOS

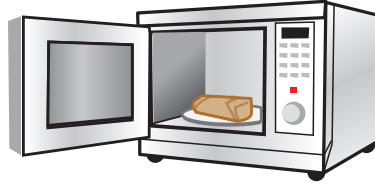
Burritos are cook and serve products and should be cooked to an internal temperature that reaches 165°F. Equipment performance may vary. Adjust time and temperatures accordingly.



COOKING INSTRUCTIONS

MICROWAVE OVEN

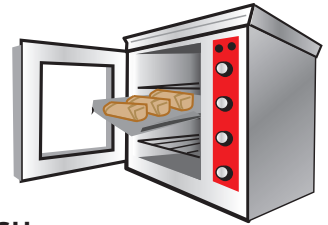
- Place 1 to 3 burritos on a microwave safe plate.
- If cooking 2 or 3 burritos simultaneously, first unseal the packaging to prevent blowouts.
- Microwave on **HIGH** for time shown in table below.
- Let rest 1 minute before serving.



FLAVOR	Grilled Steak		Grilled Chicken	
	FROZEN	THAWED	FROZEN	THAWED
1 BURRITO	3 min	1 min, 45 sec	3 min	1 min, 45 sec
2 BURRITOS	4 min, 45 sec	3 min, 30 sec	4 min, 30 sec	3 min, 30 sec
3 BURRITOS	7 min, 15 sec	4 min, 30 sec	8 min, 30 sec	4 min, 30 sec

CONVECTION OVEN

- Preheat oven to **325°F**.
- Fan setting: **HIGH**
- Place 6 burritos 1" apart on baking sheet.
- Place in preheated oven for the time shown in table below.
- Let rest 1 minute before serving.



FLAVOR	Grilled Steak	Grilled Chicken
	THAWED	THAWED
6 BURRITOS	30 min	30 min

SLACK OUT & HANDLING • 4 KEYS TO SUCCESS

1 Storage & Handling



- Product may be stored frozen for up to one year from the 5-digit manufacture date on the case. The first two digits indicate the year (2015 in example shown). The last three digits indicate the day of the year (125th day in example, or May 5th).
- Thaw for 12-24 hours at a refrigerated temperature of 40°F or less. Thawing times may vary.

2 5 Day Shelf Life

- Product expires 5 days after transferred from freezer to refrigeration. Not 5 days after thawed.

3 Label with USE BY Date



4 Rotate Product

- Always put oldest product in the front. Newest product in the back.

QUALITY CHECK AFTER HEATING:

- Use a sanitized pocket thermometer to ensure that core temperature has exceeded 165°F before serving.
- Hold for up to 3 hours as long as core temperature remains above 140°F. Discard if below 140°F.
- Discard burritos that are excessively cracked or dried out.