

FROZEN THAW TIME AND PREP DATE TIME

ITEM	FROZEN THAW TIME	PREP DATE TIME	NOTES
chicken /Strips	3 DAYS	3 Days	Do Not Leave Open Packs WithOut A Date
Steak	4 DAYS	3 Days	Do Not Leave Open Packs WithOut A Date
Sliders		Total Time 8 Hours	
Meatballs	5 DAYS	2 DAYS	Do Not Leave Open Packs WithOut A Date
Tuna		3 DAYS	
Pepperoni	5 DAYS	3 DAYS	MUST Use In 2 Days If Thawed
Avacoda		1 Day on Line	14 Days unopened
Pizza	12 Hours	2 DAYS	8' Deep Pan
Soups	1 DAY	5 DAYS IF SEALED	4 HOURS Holding Time
Onions Tomatoes,Bell, Cucumbers	Wash First	2 DAYS	FIFO FIRST IN FIRST OUT
Pickles,Olives, Hot Peppers Mild Peppers	Drain First	5 DAYS	FIFO FIRST IN FIRST OUT
Bacon Panned		5 DAYS	Pan Up As Needed
All Kind Sauce		7 days	Do Not Leave Open Packs Fill Bottles
Honey Oat Parmesan Oregano	Opened 30 Days	1 DAY	Do Not Get More Than Needed For A Day
Flat Bread	12 Hours	3 DAYS Open	
Wraps		5 Days	

Everything MUST Be Labeled With:Item,Time Of Prepping, Date,
Pull Date And Your Name.If Thawing PLEASE Write Thaw On It.

BREAKFAST

ITEM	FROZEN THAW TIME	PREP DATE TIME	NOTES
Coffee		2 Hours Holding Time	
Egg White Omelet Eggs	6 Eggs Standing in a 1/3 Size Cambro Pan Thaw Overnig	Holding Time 72 Hrs (3 Days)	Date From Freezer for 3 Days (72 Hrs)
Tea Bubblers		6 Hours 2 Days	
Yellow Egg Omelet Eggs	Same As	White Omelet	Eggs
Steak		3 Days	

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