Turano Florida Bun

Gold Standard Bun Operational Procedures

Using Smart Dot Freshness Indicator Technology

1. **ROP Ordering** – Always take good inventories to prevent over/under ordering. Over ordering can create storage and delivery offloading time issues.

2. **Proper Delivery Procedures** – Prepare the freezer to accept buns before they come off the MB trailer. Do not let buns remain in the Florida outdoor environment once offloaded. Treat frozen buns the same as any other frozen product. Buns must go into freezer as quickly as possible. Freezer must never be shut-off manually. Rotate buns using the FIFO method. Never store buns in the Walk in Cooler. Smart Dots should be light green at this stage.

3. **Freezer Temperatures** – Check freezer temperatures daily to ensure zero to -10° F. Freezer curtains should be present and used properly. Check fans and evaporator; free of ice and frost buildup for good air flow.

4. **R2D2 Thaw Pull Chart** – Excellent tool to control daily freezer pull. Keep it updated! Recommended bun buffer is 15%. Always THINK: “LESS MORE OFTEN” regarding bun pulls. Suggest splitting daily pull 60% a.m. and 40% p.m. to attain goal of using buns in 30 hours or less.

5. **Smart Dots Activation** – Initiates when thawing process begins. Proper rotation from thaw racks or thawing area is EXTREMELY important! Use the *Freshness Is Key* color chart to help follow the proper rotation sequence.

6. **Thawing Area** – Thaw in stock room or kitchen areas at ambient temperature. Acceleration of the Smart Dot thawing cycle may occur when buns are exposed to heat sources. Avoid warm air such as ice machines, A/C vents, or areas close to the drive-thru window.

7. **Toaster Rack** – Verify correct rotation from thawing area. Open the packaging along the end seam to avoid pro-longed exposure to air (fold excess packaging between use). If toaster heat is accelerating the Smart Dots; move rack away from the toaster (Best Practice: place a waste receptacle between). Be aware of other heat sources such as oven, steamer, muffin/bagel toaster, etc. Recommend placing fewer products on the toaster rack to avoid excessive opened packaging particularly low volume periods. THINK: “LESS MORE OFTEN”.

8. **Maintain Toaster & Steamers** – Proper daily maintenance of equipment will maintain Gold Standard quality and reduce service costs. Verify 22 second toast time, proper compression settings; periodically check interior bun temperature is 160° - 180° F to ensure a hot and evenly carmelized crown and heel. Characteristics of a properly steamed bun: hot, spongy, and shiny crown.

9. **Use KVS Monitor or Printer Only (Signature Crafted)** – Never Buffer Buns!