

# Foodservice Updates

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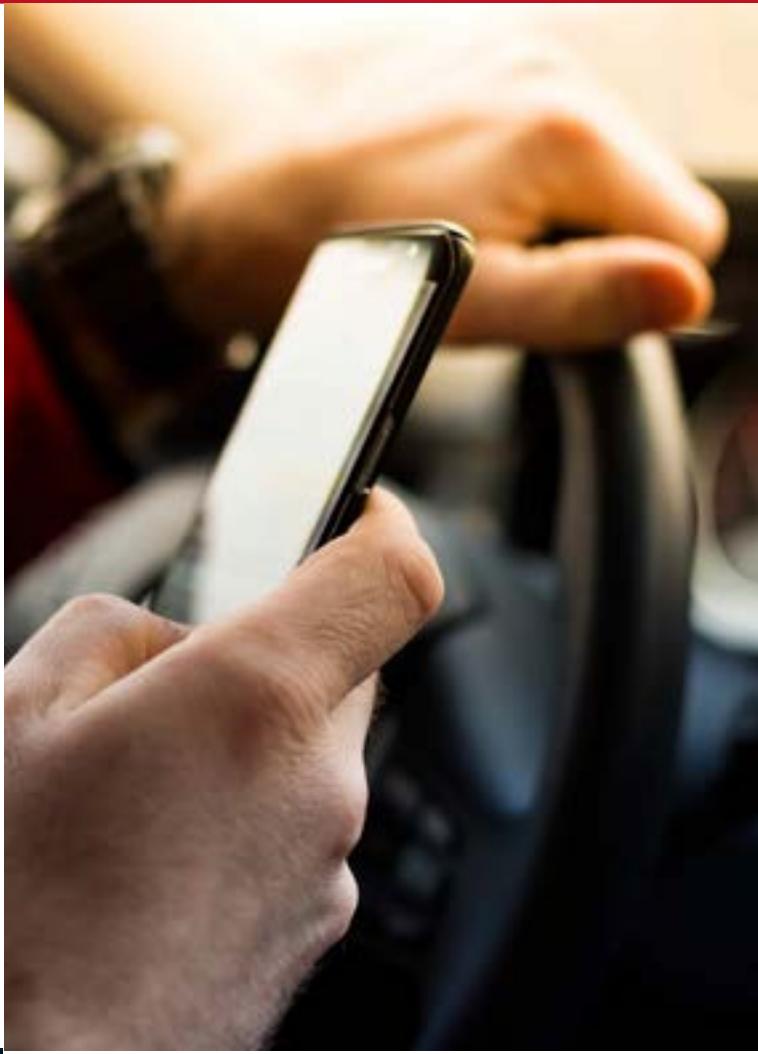
## Is your POS ready?

Finally, the restaurant industry is seeing exciting signs of life. So what's the next challenge? Many operators may experience dramatic shifts in business and demand across different channels as people embrace eating out again, or on the flip side, react to potential infection spikes as states open up. According to a late February survey from the polling organization CivicScience, 53 percent of Americans feel comfortable with the idea of eating at a restaurant, while the remainder are more hesitant. Under those conditions alone – ignoring other factors that affect restaurant business each day – it could be challenging to know how much staff to have on hand or how much food to buy on a given day. The capabilities of your POS system are key to fortifying your business for the new environment. As states open back up for business and warming weather brings people out, make sure your system is, above all, flexible – to different forms of payment, an assortment of order streams, shifting demand within those order streams, and to any new features your restaurant needs to adopt as it evolves. Your system should allow you to oversee business across other locations, whether those locations are similar brick-and-mortar restaurants, ghost kitchens or food trucks. Finally, it should account for varying levels of staff knowledge and training by being easy to learn – and user-friendly when it comes to generating the reports you need to manage real-time business fluctuations.



## Got a problem? There's probably an app for that.

Name a restaurant challenge and there is likely technology in existence or in development that can address it in some way. One bright side to the pandemic has been the urgency with which these developments are coming to market to keep restaurants in business – either directly or indirectly. One recent example is a site called NotGrubhub.org, which was launched by a food-tech entrepreneur earlier this year. The Los Angeles Times reports that the map-based website points customers to restaurants that take food orders directly. It was designed to bypass third-party food delivery apps that can charge up to 20 percent in commissions or marketing fees from restaurants in Los Angeles – and in effect, carve into restaurants' already-slim margins. Even if such a service isn't available where you are, the site is helpful in building consumer awareness about where their money is going, as well as highlighting restaurants' need for customers to come directly to them when possible.



## Tech that keeps to-go meals out of the danger zone

One COVID-era precaution that seems to be finding new applications in the post-pandemic world is UV lighting. While UV lights were adopted by some operators last year as a means of keeping food safe by killing bacteria, they are now being integrated into the food storage lockers that are becoming an increasingly common off-premise dining solution. Business Insider reports that brands including Burger King, KFC and Smashburger are testing heated or cooled lockers designed to keep food at the proper temperature until that food is collected, and some of the lockers use UV light to kill bacteria.





## Grilled Potato Salad

*Ingredients:*

3 pounds Potatoes  
3 tablespoons Olive Oil  
2 teaspoon Salt  
1 teaspoon Pepper  
1 cup Celery, diced  
1 cup Diced Red & Yellow Peppers  
2 cups KRAFT CAESAR DRESSING  
2 each Hard Boiled Eggs, diced  
1 teaspoon Chopped Parsley



## You're smokin'

As soon as the weather warms, people start to crave the flavor of the grill. This summer, think beyond the traditional grilled proteins and offer grilled items that keep guests intrigued. Your grill can add a smoky new dimension to everything from guacamole to angel food cake. As you update your salads, sides, entrées and desserts for the season, try adding grilled fruits, vegetables and sweeter end-of-meal options to the menu.

*Instructions:*

1. Cook the potatoes in boiling water just until tender and allow to cool.
2. Preheat a grill to medium heat.
3. Cut the potatoes into 3/8 inch slices and then toss the slices with the olive oil, salt and pepper.
4. Grill the potatoes for 4 minutes on each side and then shingle the slices onto serving plates.
5. Top the potatoes with the diced celery and peppers. Drizzle the Caesar dressing overtop and finish with the diced egg and parsley.

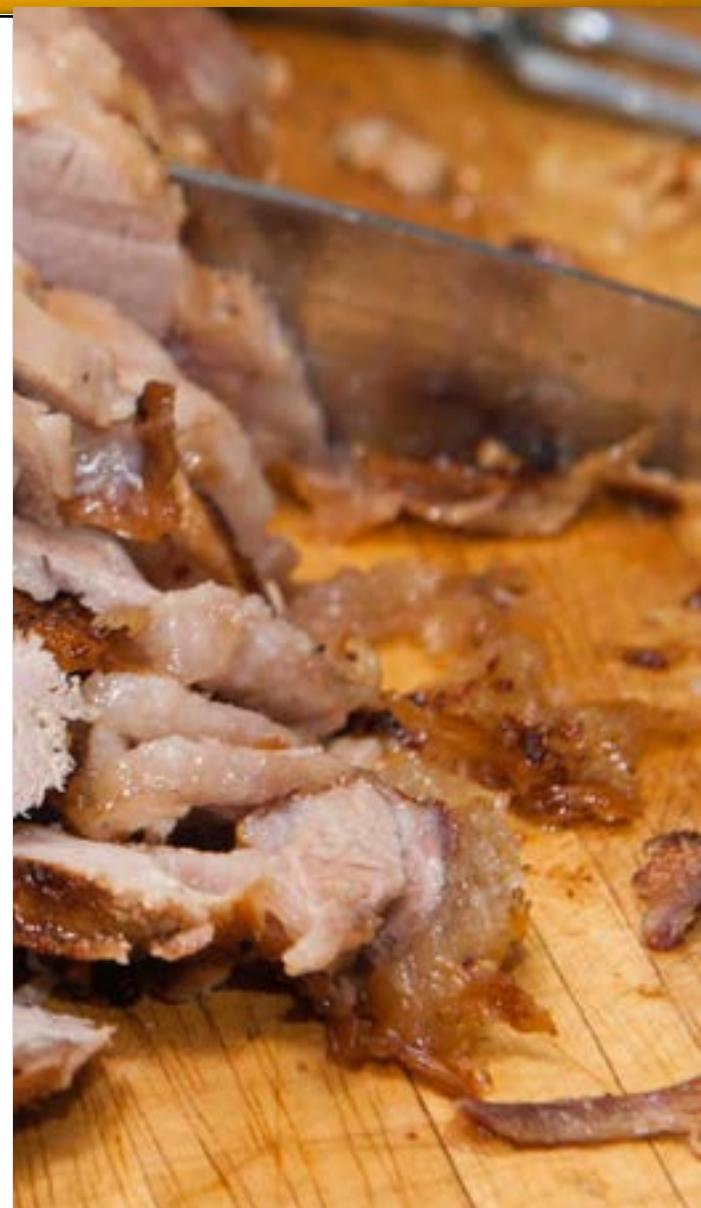
Recipe and photo courtesy of Kraft Heinz

# Food Trends



## Cut the cross-contamination

Your cutting boards can be accidental sources of cross-contamination – even if you’re just cutting produce. Clean and sanitize your cutting board after each use by first clearing the board of food particles, washing with warm, soapy water, rinsing, sanitizing and then drying – either with a clean cloth or by air drying. StateFood-Safety.com advises that any glass, plastic or stainless-steel boards be sanitized either in the dishwasher or with an FDA-approved sanitizer like chlorine, iodine or quaternary ammonium. Instead of using a dishwasher to sanitize marble or wooden boards, which can be damaged in the process, sanitize marble with chlorine and wood with quaternary ammonium.



#FoodSafety

# #FoodSafety

## New tech to boost salad safety

While health and safety have been a growing concern for restaurants in the past year, technology is also stepping up to provide better options to protect and track food, ranging from coatings to extend the shelf-life of produce, to blockchain technology that helps chefs pinpoint the best times to use a food product (or quickly track the source of contamination in the case of an outbreak). Now, Food Safety News reports that a new technology is showing the potential to prevent contamination in salad greens. The technology uses streams of water carrying sound and tiny air bubbles to remove microbial contaminants from spinach – a product susceptible to salmonella and other bacteria. The research, a collaboration of Sloan Water Technology, produce supplier Vitacress, the University of Southampton, and the Global Network for Antimicrobial Resistance and Infection Prevention, was published in the journal Ultrasound in Medicine & Biology.



# Foodservice Updates

## Paving the way for next-generation menus

When brands as ubiquitous as McDonald's and Taco Bell have plant-based menu offerings, you know alternative proteins have come a long way. Research from The Good Food Institute and the Plant-Based Foods Association found that U.S. retail sales of plant-based foods increased by double digits in 2019, growing 11 percent. More recently, a study from Michigan State University found that 35 percent of Americans had tried plant-based meat in the past year and 90 percent said they would do so again. In restaurants, there is still a lot of room for growth among alternative proteins – and far beyond the burger menu. How open are your guests to plant-based seafood, cultivated meat or even 3D printed meat? More options in these categories are entering the market internationally, and in the coming months and years, industry analysts expect pricing parity for these proteins when compared with the conventional versions. The Good Food Institute predicts that this year could usher in a diversity of new alternative protein offerings, including plant-based seafood, meat snacks, bacon and pork products, turkey and dairy, as well as the further development of protein sources including fungi, pulses, oats and rice. There will also be more alt-protein offerings with global flavors and comfort-food applications. If you're looking for insights into how consumers may view such alternatives, look to businesses that are already collecting feedback. Case in point: Late last year, the alt-meat company SuperMeat opened an entire restaurant in Israel called The Chicken for the purpose of testing cell-based chicken products with consumers. (For now, anyway, customers provide their feedback about the food in lieu of payment.)



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