



It is with great pleasure that we present our annual *Bite Magazine*! As with every year, we have packed the publication full of great savings opportunities. More importantly, I hope you fully explore the magazine for new ideas, and absorb the helpful tips and food safety information. Our industry continues to challenge us on what we have considered norms. We continue to face market changes driven by culinary trends, changing age demographics of the consumer base, and government influence on wages, benefits and regulatory compliance. These realities can be overwhelming as business owners and managers try to navigate and understand those influences to positively impact sales and profitability.

URM continues to be a resource to help grow your business. Again, *Bite* should help you energize your menu offerings with new items and concepts. In recent years, the numbers have been consistent; those that offer regular variety in their menu achieve higher growth in customer count and ticket size. Restaurants considered "cutting edge" or "culinary explorers" are growing in number and are attracting consumers away from "mainstream operators." Moreover, those that have made appropriate changes in labor and operational formats to welcome a limited service operation have actually seen larger gains in check sizes than that of traditional full service restaurants, by \$5 per check over the last nine years. Bottom line is that more people are wanting variety and authentic, quality food served quickly.

Aside from updating your menu regularly, and concentrating on quality (versus inexpensive options), one cannot have a successful food business if food safety is ignored and cleanliness isn't a priority. There are several articles in **Bite** that focus on those issues. For the safety of your customers and for the viability of your business, please take the time to read and adjust your business as necessary. URM has made a considerable investment in food safety and regulatory compliance, and understands our duty to public health and the negative impact it can have on our business if ignored.

Thank you for your partnership and I wish you all an amazing and profitable summer!



meet our team

#### FOODSERVICE SALES TEAM

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Brent Merrel DISTRICT 2 SALES MANAGER

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Teresa Wichman BID COORDINATOR

Tina Tollefson VENDOR PROGRAM COORDINATOR

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# Powernet Online Ordering

Powernet is URM's internet-based ordering system. Login from the URM website to access files, check stock status, research product options, and order online at your convenience with accurate inventory and current prices at your fingertips. Before transmitting, you can "Check Available" to verify all items will ship. You are able to set up a critical item list, insert values, and customize your order guides.

**ORDER ONLINE!** 

ENJOY FOOD



#### FEATURES OF POWERNET ONLINE ORDERING SYSTEM

- 1. Robust search functions
- 2. Live inventory and pricing
- 3. Par-level ordering on all guides
- 4. Accounts payable review, including detailed invoices
- 5. Delivery confirmation review
- 6. Usage reporting
- 7. Dashboard views
- 8. iPad support module
- 9. Safari and Android support

# **Recipe Manager**

**Recipe Manager** imports URM inventory items into your recipes through our PowerSell software. Build a plated menu, then calculate food cost and profit margin.



#### FEATURES OF RECIPE MANAGER

- 1. Calculate batch and per-ounce costs for the recipes you create.
- 2. Calculate food cost percentage and gross profit on each plate created.
- 3. Scratch-made recipes can be incorporated into the plate you are creating. Notes on ingredients and preparation instructions can be included.
- 4. Convert bulk ingredients down to the teaspoon or ounce with "Convert It" feature.
- 5. Export recipes to another file format with the ingredients and notes for that recipe.
- 6. Add photos to your exported recipe; you'll have a very nice prep sheet showing how to make the plated product and how it should look when it's finished.
- Import your plate recipe into an order and use the "Order Generator" feature to calculate a suggested order based on the quantity you will be serving.

# **Inventory Manager**

**Inventory Manager** is a feature within our PowerSell ordering system that tracks your URM purchases. Current prices and items are imported, and even purchased items from other sources can be added.



# Save time and resources when you order!

#### FEATURES OF INVENTORY MANAGER

- 1. Get inventory valuations by location, department, or total.
- 2. Add individual or groups of items from personal order guides, history, price books or standard order guides.
- 3. Print inventory worksheets.
- 4. View item details and history.
- 5. Import and export inventory.
- 6. Measure by units or by the case.
- 7. Create custom conversions to measure product inventory.

**5 / CUSTOMER RESOURCES** 

# Great Menus Start Here

Great Menus Start Here is your comprehensive online resource to increase your profit potential and improve your competitive position in the marketplace with vital industry knowledge, timely deals, and menu management tools in one convenient location.

#### Sign up now for access at urmfoodservice.com/menu-management

**NET NEWS** – Find out what's happening in the world of food with market updates, trends, incentives and more.

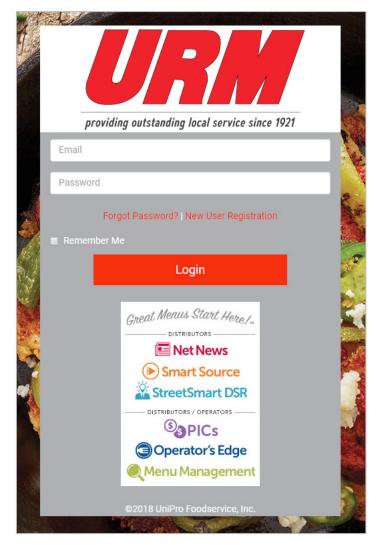
**SMART SOURCE** – Increase your food expertise, industry knowledge and sales with category and brand training.

**OPERATOR'S EDGE** – Tips to successfully run your business from consumer insights to restaurant trends.

**MENU MANAGEMENT** – Build a great menu with fresh recipes and a food cost calculator to increase your bottom line.

**PICS** – Access the latest promotions, incentives and coupons you need to drive business and save money.





#### **6 / CUSTOMER RESOURCES**



# Specialty Foods Cross Dock Programs





#### **DPI** SPECIALTY FOODS

Our DPI program provides our customers with an extensive variety of specialty foods from around the world, including gourmet, natural, organic, gluten free, local and ethnic foods that are delivered along with your regular order from URM. The constant focus on food trends, seasonality, customs and changing demographics allows for a product selection that enables continued growth and profitability for foodservice providers. **Additional information can be accessed from the DPI website at www.dpispecialtyfoods.com.** 

#### **UNFI** SPECIALTY FOODS

United Natural Foods (UNFI) is the leading national distributor of natural, organic and specialty foods in the United States. URM's UNFI program provides you access to their 65,000 items that are shipped along with your regular order.

For more detailed information visit the UNFI website at www.unfi.com.

#### **MERCADO LATINO, INC. SPECIALTY FOODS**

Mercado Latino was established in 1963 and is the leading manufacturer, importer, and full service distributor of a full line of authentic, quality Latin products, including food and specialty non-foods. Mercado Latino carries an extensive line of the finest Latin products, and makes them available to URM customers.

For product catalogs and more information visit the Mercado Latino website at www.mercadolatinoinc.com.

#### SPEAK TO YOUR SALES CONSULTANT ABOUT MINIMUMS AND THE ORDERING PROCESS.



Peirone Produce is a wholly-owned subsidiary of URM and provides you access to a large variety of top quality products. Their modern nine-acre warehouse is one of the most technologically advanced produce operations in the nation.



1

2

To ensure that product is always handled correctly and to allow Peirone further room for growth, the Peirone Board of Directors has unanimously approved a warehouse capacity expansion program.

This retrofit of the existing warehouse will add over 800 additional slots, giving Peirone approximately 40% additional capacity! This project will be completed this month.

Make sure to check out the *NEW* Peirone Produce website! It features special deals, market updates, recall alerts and more. **peironeproduce.com** 





#### Delivering Consistent Quality And Service

URM Foodservice delivers to and supports over 1,500 diverse businesses in four states. Our customers are restaurants, casinos, hotels, correctional facilities, rehabilitation centers, school districts, senior living facilities, daycares, universities, convenience stores, delis, grocery stores, theme parks, golf courses, bakeries, resorts, and manufacturing companies.

URM delivers a complete selection of foodservice items that include traditional product categories of dry grocery, fresh and frozen, as well as unique access to a variety of specialty items.

Our area of distribution extends from eastern and central Washington, northern Idaho, northwest Montana, and northeast Oregon.

Contact us for all of your Foodservice needs! web: urmfoodservice.com email: urmfsales@urmfoodservice.com phone: 1.800.541.2207 or 509.467.2755



janitorial or chemical products & services



kitchen & service equipment



custom fresh cut steak program



domestic & imported specialty products





ocean fresh & frozen seafood



conventional & organic produce



natural foods

packaging & disposables

# UniPro Buying Power

UniPro Foodservice, Inc. is the largest foodservice distribution cooperative in the United States, with over 750 distribution locations.

**STRENGTH IN NUMBERS** - Our distributor network provides quality foodservice products to over 800,000 customers nationwide. The UniPro network of distributors is dedicated to be your local market source for quality products and services. Our strength in numbers enables us to compete with other national distributors.

**PURCHASING POWER -** The UniPro organization is the nation's #1 foodservice distribution network. This superior buying leverage is passed on to you. We buy better, so you buy better. It is also reflected in the high standards of quality in every case purchased.

**GLOBAL SOURCING -** UniPro Foodservice purchases worldwide from more than 500 manufacturers. This guarantees we cover all your menu needs. UniPro is typically the largest or second largest customer to the industry. This gives you the greatest variety and guarantees quick access to quality foodservice products.



#### This partnership allows URM to offer our customers great services, programs and prices.

# **URM Exclusive Brands**

URM IS PROUD TO INTRODUCE OUR NEW LINE OF PRIVATE BRANDS...COMING SOON. What will these new products mean for you? You will be able to acquire great quality products with huge savings.

- HEALTH & BEAUTY: TOPCARE
- HOUSEHOLD: SIMPLY DONE
- BABY & CHILD: TIPPY TOES
- ORGANIC & NATURAL: FULL CIRCLE MARKET
- ICE CREAM: COW BELLE CREAMERY
- COFFEE: WIDE AWAKE COFFEE CO.
- LIFESTYLE MEALS: @ EASE
- GRILLING PREP: CHARKING
- PET NECESSETIES: PAWS HAPPY LIFE
- BEVERAGES: MERCHANT'S CRAFT
- SHORTENING & OILS: VERSA

- PANTRY & SOUPS: HIGHLAND MARKET
- CANNED FRUIT & VEGETABLES: SUNSOURCE
- DISPOSABLES: COMPANIONS
- IMPORTS: WORLD HORIZONS
- FROZEN SEAFOOD: OCEAN HORIZONS
- ITALIAN SPECIALTIES: CORTONA
- COFFEES & TEAS: REFLECTIONS
- SWEETENERS: SWEETSOURCE
- ASSORTED MEAT: BUCKLEY FARMS
- GENERAL GROCERY: FOOD CLUB



# VIEW OF ALTERNATION O

URM offers its customers a comprehensive in-house chemical program. We sell the products and provide the service! Many products are available to take care of all your sanitation and cleaning needs. From the front door of your business to the dumpster, we can customize a program to meet your specific requirements.

#### YOU CAN CHOOSE TO BUY OR LEASE EQUIPMENT. CALL RON OR KYLE FOR YOUR FREE EVALUATION (509) 468-1305.

**DISH ROOM** – We offer dishmachines, dispensing equipment and the products to keep your dishes and cutlery sparkling clean. If you need replacement parts, new equipment, service calls or repairs, our trained technicians are here to help you!

**RESTROOMS** – All janitorial and sanitation products are available for you to purchase.

**FLOORS & WALLS** – Whether it's your front entrance, or the greasy kitchen area, we have the product for you.

**DRAINS & REFUSE AREAS** – Our knowledgeable URM Chemical Team can help you find the right product.



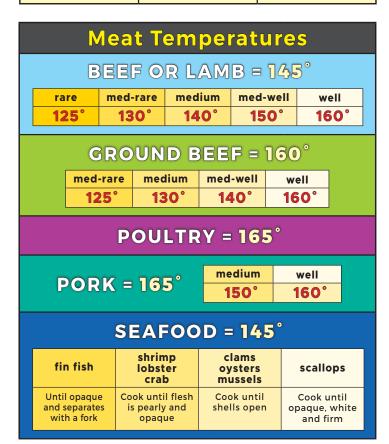
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# **Kitchen Cheat Sheet**

Measurement Conversions			
<b>16</b> Cups	4 Quarts	<b>1</b> Gallon	
8 Cups	64 Ounces	<b>1/2</b> Gallon	
6 Cups	48 Ounces	3 Pints	
4 Cups	32 Ounces	<b>1</b> Quart	
2 Cups	16 Ounces	1 Pint	
1 Cup	8 Ounces	16 Table-	
<b>3/4</b> Cup	6 Ounces	<b>12</b> Tbsp + <b>2</b> Tsp	
<b>2/3</b> Cup	5 Ounces	<b>11</b> Tablespoons	
<b>1/2</b> Cup	4 Ounces	8 Tablespoons	
<b>3/8</b> Cup	3 Ounces	6 Tablespoons	
<b>1/3</b> Cup	2.5 Ounces	<b>5</b> Tbsp + <b>1</b> Tsp	
<b>1/4</b> Cup	2 Ounces	4 Tablespoons	
<b>1/8</b> Cup	1 Ounce	2 Tablespoons	



#### Refrigerator & Freezer Storage Times

MILK	FRIDGE	FREEZER	
evaporated milk	4-5 days	1 month	
skim/whole/non-fat	5 days	1 month	
sweetened condensed	4-5 days	1 month	
FISH & SHELLFISH	FRIDGE	FREEZER	
fresh/cleaned fish	1 day	2-3 months	
LUNCH MEAT	FRIDGE	FREEZER	
deli sliced/open package	3-5 days	1-2 months	
unopened package	2 weeks	1-2 months	
<b>BACON &amp; SAUSAGE</b>	FRIDGE	FREEZER	
bacon	7 days	1 month	
sausage (raw)	1-2 days	1-2 months	
GROUND MEAT	FRIDGE	FREEZER	
burgers/ground meat	1-2 days	3-4 months	
BEEF/LAMB/PORK	FRIDGE	FREEZER	
steaks	3-5 days	6-12 months	
chops	3-5 days	4-6 months	
roasts	3-5 days	4-12 months	
FRESH POULTRY	FRIDGE	FREEZER	
chicken & turkey (whole)	1-2 days	1 year	
chicken & turkey (pieces)	1-2 days	9 months	
EGGS	FRIDGE	FREEZER	
raw eggs in shell	3-5 weeks	don't freeze	
raw egg whites	2-4 days	1 year	
raw egg yolks	2-4 days	don't freeze	
hard-cooked eggs	1 week	don't freeze	
SOUPS & STEWS	FRIDGE	FREEZER	
vegetable or meat	3-4 days	2-3 months	
LEFTOVERS	FRIDGE	FREEZER	
cooked meat or poultry	3-4 days	2-6 months	
chicken nuggets/patties	3-4 days	1-3 months	
pizza	3-4 days	1-2 months	



#### THE DEFINITION OF VALUE

**NOUN**: The importance, worth, or usefulness of something. A person's principles or standards of behavior.

**VERB**: Estimate the monetary worth of something or to consider someone or something to be important or beneficial.

## The Value Of A Good Sales Consultant

BY **PAUL STEELE**, URM DIRECTOR OF FOODSERVICE

Dear Industry Professionals and Restauranteurs,

If you are reading this article in *BITE* form there is a good chance it was hand delivered to you by an individual of Great Value, your URM sales consultant! With the exception of my first five years of delivery experience, I have been involved in some form of broadline foodservice sales or management for 35 years.

I believe the world of the Distributor Sales Representative is as challenging a career that can be found (second only to owning a business of course). I recall swapping out what was a straight forward day of physical exertion for a whole new world of "mental" exertion: cut-off deadlines, shorted product, special orders, "where's my truck!," product quality issues, follow up on notes, pressure from the competition, weather problems, knocking on new doors, running will calls, staying up on industry trends, "my dish machine is leaking!," collecting that check, dragging that sample, manufacture issues, brokerage drama, product recalls, customer concerns, learning new technology, pricing pressures, time management skills and self-inflicted...CHALLENGES! And that was my first day! All kidding aside, this is many times, "a day in the life" of your URM sales consultant. I proudly say that half of our sales force has made this look easy for more than 10 years. A much higher sales tenure than industry standard.

The word "Broadline" by definition means there are tens of thousands of industry line items, products and pricing trends where the task of your consultant is to know just enough about all of them that if they don't know the answer to your question outright, they know who to ask or how to find the answer...quickly.

If your URM consultant can gain your confidence and prove to be your "Go-To" person for where you go for answers, then they are doing their job well. You are getting a quick resolution to your needs and URM Foodservice is benefiting by placing those products on our trucks. Our success as a company depends on the value our people bring to you on a daily basis, and your success is enhanced by the job they do for YOU, our customers.

Safe Produce Ha

BY JARED KEEFER, DIRECTOR OF SAFETY & REGULATORY COMPLIANCE URM STORES, INC.

Spring and summer offer a bounty of delicious produce options for restaurateurs and guests. Because fresh produce is eaten uncooked, everyone who handles produce must be careful to prevent cross-contamination.

#### Provide safe produce to guests and keep these tips in mind:

#### RECEIVING

#### Be aware of current risks. Recalls are beneficial when they occur.

They get risky product out of commerce quickly to protect you and your customers. Quiz your suppliers on recalled product to ensure that you are not receiving affected product. Make sure that your supplier has a Recall Plan.

#### Order fresh produce frequently, and set up good receiving guidelines.

Check delivery truck and container conditions; look for damage, signs of pests and dirt or debris. When receiving fresh-cut produce, reject items that have passed their expiration dates or are not at the correct temperature.

#### Accept only produce in good condition.

Look for signs of spoilage, such as unusual colors, unpleasant odors, wilting or mold. Reject any produce that shows signs of insect infestation.

#### STORING

#### Don't wash produce before storing it. Avoid cross-contamination in storage.

Moisture often promotes mold growth. Store produce away from raw meat, poultry and seafood.

Store cut fruit, cut tomatoes, sprouts and cut leafy greens at 41°F or below. These items need temperature control to keep them safe.

#### PREPARING

#### Wash fruit and vegetables thoroughly under running water.

The water should be slightly warmer than the temperature of the produce.

-Use pre-washed and/or pre-sliced product where possible to reduce the risk of cross-contamination.

#### *Fruit and vegetables don't come in contact with surfaces exposed to raw meat, poultry and seafood.* This includes utensils that will be used to cut or prepare produce.

-Have three designated sets of cutting boards. One for meats, one for poultry and one for produce.

# Building an Effective Sustainability Plan for Your Restaurant

Deciding to make your restaurant a more sustainable operation has gotten considerably easier in the last few years. As consumer awareness grows, there are more benefits associated with "green" restaurants. Simply look at the National Restaurant Association's sustainability efforts at *www.restaurant.org/Industry-Impact/Conservation*.

#### IF YOU'VE SET A SUSTAINABILITY GOAL FOR YOURSELF, THEN IT'S TIME TO EXECUTE A PLAN.

- How will you make the operation more sustainable?
- What are the areas that can provide maximum benefits with the least amount of investment?
- How do you plan to market your efforts to your customers?

#### Here are some ideas to get you started towards a greener, more profitable future:

Improve energy efficiency. In most restaurants, this is the easiest place to cut costs with minimal investment. The added bonus is that you get to tell your customers how committed to sustainability you are after you've cut energy bills. Simple improvements like training your staff to manage equipment efficiently, cutting heating and cooling bills, and investing in energy-efficient water heating can make a huge difference.

Of course, every restaurant is different, and the strategies that work in your restaurant may not work somewhere else. When you're making a sustainability plan, identify where you can improve efficiency then estimate how much you'll save on future bills versus how much it will cost you to implement your plan.

**Come up with a program**. Another key to a successful sustainability plan for your restaurant is figuring out ways to reduce waste. Recycling and composting programs are the two most common ways to address this. Unfortunately, unlike energy efficiency improvements these waste reduction programs are either cost neutral or increase your operating expenses. That doesn't mean they don't provide benefits.

The public relations mileage you can get out of a good recycling or composting program can prove invaluable. Remind customers you recycle or compost waste. The local newspaper in your neighborhood is also another great way to get the word out about your program. Newspapers run stories like this all the time, and it can be great free advertising.

Implementing a successful sustainability plan doesn't do you a bit of good if no one knows about the hard work and money you've invested. As you put this plan into action, don't be afraid to tell everyone you can think of about what you're doing. Use multiple channels ranging from banners in the front of the house to social media to announce your new, sustainable self to the world.

Source: Greg McGuire for Etundra, Adapted



Restaurant owners often encounter difficulties that come with designing a menu that meets their customers' different tastes and preferences. They have to accommodate the ever-increasing list of special dietary restrictions that many Americans follow. Customers want to know where their food came from, whether it's organic, how fresh it is, and how the livestock was treated. One of the biggest trends in the foodservice industry right now is food transparency.

#### WHAT IS FOOD TRANSPARENCY?

Ingredient transparency is all about being open and honest with customers about what is being served. This could include basic information, such as whether or not cookies contain peanuts, or more detailed information, like the name of the farm where the beef was sourced.

#### WHY IS FOOD TRANSPARENCY IMPORTANT?

Unlike other trends, ingredient transparency is here to stay. As of May 2017\*, chain restaurants with 20 or more locations are legally required to offer calorie and ingredient information online and in person (if requested by the customer). This new law shows that consumers won't stop caring about what's in their food. Here is a list of reasons for operators to consider being more transparent:

Allergy Concerns The top eight food allergens: milk, eggs, peanuts, tree nuts, soy, wheat, fish, and shellfish.
 Dietary Concerns With the popularity of smartphones, restaurant's website to determine what menu item is the healthiest.
 Trendsetting The industry emphasizes the use of ethically-sourced, organic, and non-GMO ingredients.
 Open Up About Your Menu Highlight menu items with potential allergens or locally-sourced ingredients.
 Post On Social Media Share information on social media and post information on the restaurant website.
 Change the Business Model Provide a nutritional breakdown on menu dishes and switch to locally sourced meat and produce.

As food transparency expectancy continues to grow, diners want to know where their food comes from, what it's made from, and how it's being prepared.

\*Source: WebstaurantStore, Adapted

# Food Expo & BuyingShow



#### URM 2019 Food Expo & Buying Show = URMAZING RACE! Wednesday, February 20th at the Spokane Convention Center

The 2018 URM Food Expo & Buying Show was held in March at the Spokane Convention Center. It was a tremendous success with more customer attendance and manufacturer participation than ever before. The Customer Lounge, Big Prize Drawing and awesome prizes all day long will be back in 2019 by popular demand. Thanks to all who attended, and we look forward to seeing you in 2019 at the URMAZING RACE - Food Expo & Buying Show! For our customer convenience, we are teaming up with the URM Retail Division and having our shows on the same day.

# **Customer Rewards**

#### THE URM 2018 CUSTOMER REWARDS WILL GO FROM JULY 1 TO OCTOBER 31

Not only will amazing URM product deals be available to you during this promotion, but participating in Customer Rewards is also a fantastic way to receive restaurant equipment or a credit. Customer Rewards is open to all URM Foodservice Customers in good standing and who meet eligibility requirements.

#### ASK YOUR SALES CONSULTANT ABOUT ENROLLING IN THE 2018 CUSTOMER REWARDS TODAY!

The URM CUSTOMER REWARDS promotion offers you the opportunity to earn valuable POINTS simply by purchasing featured products from key URM Vendors participating in the program. You can invest points back into your business.

#### HERE'S HOW IT WORKS:

- Award points have been assigned to many stocked items of our participating suppliers.
- The Award Points associated with that item will be deposited in your Award Point Account.
- Award Points start and are redeemed in 15,000 point increments (15,000 points=\$50).
- Awards are issued shortly after the end of the promotion in early December.

Some eligibility restrictions apply. Please ask your sales consultant for details.

#### **18 / MARKETING**

# Sign Up For Savings

NEWSLETTER

### SUBSCRIBE TO OUR NEWSLETTER!

caps lock



When you sign up for our monthly newsletter, you will receive coupons, promotional flyers, and so much more! Go to our website to sign up for savings. urmfoodservice.com

Email Address
First Name

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mail Address	
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.ast Name	
Which Ads Would You Like To Receive?	
<ul> <li>Foodservice</li> <li>Convenience &amp; Grocery</li> </ul>	Subscribe
Convenience & Grocery	



### Follow Us On Facebook

#### LIKE US...FOLLOW US...SHARE WITH US...TAG US!

If your sales rep is going above and beyond, let us know and we will share it! If one of our Foodservice or Convenience and Small Grocery products is getting rave reviews on your menu, talk about it and tag us on Facebook!

facebook.com/urmfoodservice

#### 19 / MARKETING















41891-3 6/13 oz. Roast Beef Gravy Mix





SAVE

**75**¢

44401-8 6/29 oz. Nacho Cheese Sauce Mix



44406-7 6/29 oz. Cheddar Cheese Sauce Mix



usto	m C	Culina	ry
52603-8 16 oz. Chicken Base Without MSG	SAVE \$00	44082-6 16 oz. Ham Base Without MSG	SAVE \$00
52613-7 16 oz. Beef Base Without MSG	SAVE \$00	52644-2 16 oz. Mirepoix Vegetable Base Without MSG	SAVE \$00
44083-4 16 oz. Clam Base Without MSG	SAVE \$00	New Product 44089-1 16 oz. Roasted Vegetable Vegan Paste	SAVE \$100







41639-6 10/33-oz. Sliced Ripe Black Olive Pouch



41640-4 6/#10 Cans Ripe Black Olive Wedges





# Ambrosia

43471-2 6/12.9 oz. Balsamic Vinegar Glaze



43481-1 2/5 Liter Balsamic Vinegar



43454-8 5 lbs. Sun Dried Tomatoes



43455-5 6/#10 Cans Pineapple Tidbits In Juice



43459-7 32 oz. Non-Pareille Capers



43486-0 56 oz. Pure Sesame Oil





44174-1 6/#10 Cans Stokely Brown Sugar Beans

44328-3 6/#10 Cans Seneca **Refried Beans** 

44171-7 6/#10 Cans UniPro Pork & Beans



SAVE

\$700

SAVE

**75**¢

11936-2 6/#10 Cans UniPro Fancy Whole Kernel Corn



11930-5 6/#10 Cans UniPro **Fancy Green Beans** 



11934-7 6/#10 Cans UniPro Fancy **Sliced Pickled Beets** 



42052-1 42 ct. **Donut Shop K-Cup Coffee** 

42055-4 42 ct. **Morning Blend** K-Cup Coffee

42053-9 42 ct. **French Roast K-Cup Coffee** 



SAVE

**35**¢

SAVE





Zerega began manufacturing pasta in 1848, and it's been our passion ever since. Along the way, we've picked up pasta tips from some of America's top chefs.

#### Learn more at www.zerega.com/preparation-tips.html

SAVE

\$700

SAVE

\$700

SAVE

) () ()

14682-9 6/#10 Cans B&M **Baked Beans** 

44169-1 6/#10 Cans B&M **BBQ Beans** 

**43533-9** 4/107 oz. **Ortega** Dispensing Nacho Cheese Sauce



44305-1 #10 Can Las Palmas Sliced Nacho Jalapeno Peppers



23 / GROCERY

SAVE

200

DaVinci New Product SAVE \$600

48916-1 6/32 oz. **Cold Brew Coffee** Concentrate

Get in on the hottest trend with cold brew coffee...less bitter, less acidic, smooth and naturally sweet tasting!





# Krusteaz

SAVE

SAVE

\$700

SAVE

\$700

	41887-1 6/5 lbs. Buttermilk Biscuit Mix	SAVE \$00
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41903-6 6/5 lbs. Buttermilk Pancake Mix

41905-1 6/5 lbs. Sweet Cream Pancake Mix





41918-4 6/5 lbs. Blueberry Muffin Mix



41919-2 6/5 lbs. Basic Muffin Mix **SAVE** \$**1**00







# Idahoan

54447-8 12/20.3 oz. Au Gratin Potatoes

**Baby Reds** 



54446-0 6/34 oz. Dehydrated Hashbrowns



53252-3 6/3.24 lbs. Real Mashed **Potatoes Carton** 



**54445-2** 12/26 oz. **Real Mashed Potatoes** With Butter



45072-6 8/32 oz. Butter & Herb Real **Mashed Potatoes** 



**54448-6** 12/20.35 oz. Scalloped Potatoes





Get recipe ideas for your favorite extracts, flavorings, spices, condiments, and dressings.

Learn more at www.cfsauer.com/recipes

# C.F. Sauer



**46886-8** 4/40 oz. Oreo **Recloseable Medium Cookie Crumbs** 









43517-2 64 oz. **General Tso's RTU Sauce** 

43536-2 64 oz. Teriyaki **RTU** Sauce



SAVE

**50**¢

**43516-4** 64 oz. Orange **RTU** Sauce



nor's

**43478-7** 6/64 oz. Sweet & Sour **RTU Sauce** 





Trio

**44040-4** 8/20 oz. Turkey **Gravy** Mix



Brown **Gravy Mix** 

Chicken

**Gravy Mix** 

44041-2 8/13.37 oz.

44042-0 8/22.6 oz.



SAVE

**Z00** 

44043-8 8/22 oz. Country Gravy Mix



**45836-4** 8/13 oz. Southern Country **Gravy Mix** 





**22211-7** 4/50 ct. Irish Cream Creamer

22205-9 4/50 ct.

**French Vanilla** 

Creamer

SAVE 00

Coffee-mate

SAVE

\$700

22213-3 4/50 ct. Original Creamer

**Creamy Chocolate** Creamer

**22212-5** 4/50 ct.

\$700

SAVE

00

SAVE 25246-0 2/1.5 Liter Original **Pump Creamer** 

Hazelnut

**French Vanilla Pump Creamer** 

25248-6 2/1.5 Liter

**Pump Creamer** 



SAVE

\$700

SAVE

\$700

25245-2 2/1.5 Liter



French Vo Nestla

**Chef-Mate** 43466-2 6/#10 Can Que Bueño

Hazelny

1 Pump = 1

Nestle HPE

Hazelnut CONCENTRATED CREAME

**Nacho Cheese Sauce** 



44215-2 6/#10 Can Country Sausage Gravy



43465-7 6/#10 Can Que Bueño Jalapeño Nacho Cheese Sauce





# Miss Vickie's

27141-1 2/30 ct. Variety Pack Bagged Chips

#### SAVE 90¢

INCLUDES 12 JALAPEÑO, 6 ORIGINAL, 6 SALT & VINEGAR AND 6 BBQ INDIVIDUAL BAGS



## Grandma's Cookies

27094-2 60/2 oz. Mini Chocolate Chip Cookies

#### SAVE 60¢





Tim's Chips

48354-5 48/1.5 oz. Original Bagged Chips

48361-0 48/1.5 oz. Jalapeño Bagged Chips



SAVE

**48394-1** 48/1.5 oz. Salt & Vinegar

52733-3 48/1.5 oz.

**Bagged Chips** 

**Bagged Chips** 

Luau BBQ



SAVE

**50**¢

Maui Onion Bagged Chips

440005-7 48/1.5 oz.

**54650-7** 84/1 oz.

Erin's White Cheddar Popcorn

48355-2 48/1.5 oz. Honey BBQ Bagged Chips



SAVE

**50**¢

save 50¢



## Tree Top

44378-8 24/10 oz. Cranberry Juice

**11145-0** 24/10 oz.

**11146-8** 24/10 oz.

Orange Juice

Apple Juice

SAVE **75**¢

SAVE

**25**¢

SAVE

**11604-6** 8/64 oz. **Top Three Apple Juice Blend** 



**11959-4** 40/3.2 oz. No Sugar Added **Applesauce Pouch** 



11578-2 9-3/6.75 oz. **Apple Juice Box** With Straw

44839-9 125/.34 oz. **Dried Apple Chips** 

With Strawberries

SAVE )**5**¢

SAVE



**Corned Beef Hash** 

\$700

44217-8 6/#10 Cans Vanee Sausage Gravy







14760-3 6/#10 Cans Van Camp's Pork & Beans



43491-0 6/#10 Cans Angela Mia **Fire Roasted Diced Tomatoes** 



57100-0 20/16 oz. Hunt's **Upside Down Ketchup** 

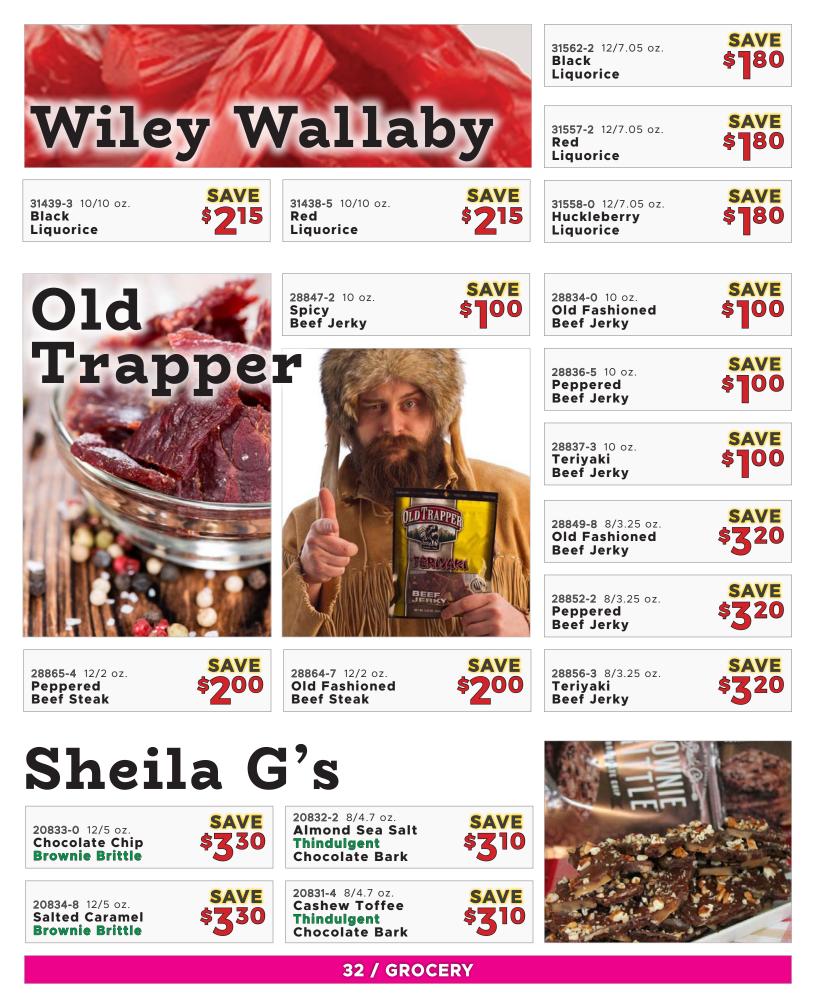


42208-9 1 Gallon Gulden's **Spicy Mustard** 



43492-8 6/#10 Cans Angela Mia Crushed **Tomatoes** 







Food release sprays ensure the quality, performance and value that foodservice operators demand. By covering more pans per can and offering a variety of options to meet your unique needs, these products provide customers the confidence they need to run their operations. These premium products are crafted for Foodservice and Bakery professionals who demand the BEST! Cooking sprays are an essential back-of-house companion.



43630-3 6/17 oz. Buttery Oil Pan Spray



**43626-1** 6/21 oz. Non-GMO Pan Spray



42174-3 6/14 oz. Parway-Tryson Grid Iron Release Pan Spray







42747-6 1 Gallon Sliced Jalapeño Peppers



42745-0 1 Gallon Hot Banana Pepper Rings

SAVE

88003-9 5 Gallon (320-360) Dill Pickle Spears



SAVE

42744-3 1 Gallon Mild Banana **Pepper Rings** 



88017-9 2 Gallon (150-170) Hot Pickle Spears

34 / DELI



88005-4 2 Gallon (550-600) Bread & Butter Pickle Chips









88007-0 5 Gallon (80-100) Whole Kosher Dill Pickles

88023-7 5 Gallon (2300+/-100) 3/16 Crinkle Cut Pickle Chips



88002-1 5 Gallon (1450-1550) 1/4 Crinkle Cut Dill Pickle

88009-6 1 Gallon (85-90) Dill Pickle

Spears



SAVE \$00

35 / DELI





# Norbest

89214-1 2/8 to 10 lb. Gold Label Smoked Turkey Breast



89218-2 2/5 to 8 lb. Browned Pan Roasted Turkey Breast



89258-8 2/8 to 10 lb. Silver Label Smoked Turkey Breast



89215-8 2/8 to 10 lb. Gold Label Skinless Turkey Breast



89229-9 2/8 to 10 lb. Silver Label Skinless Turkey Breast

36 / DELI



89231-5 2/8 to 10 lb. Bronze Label Skinless Turkey Breast





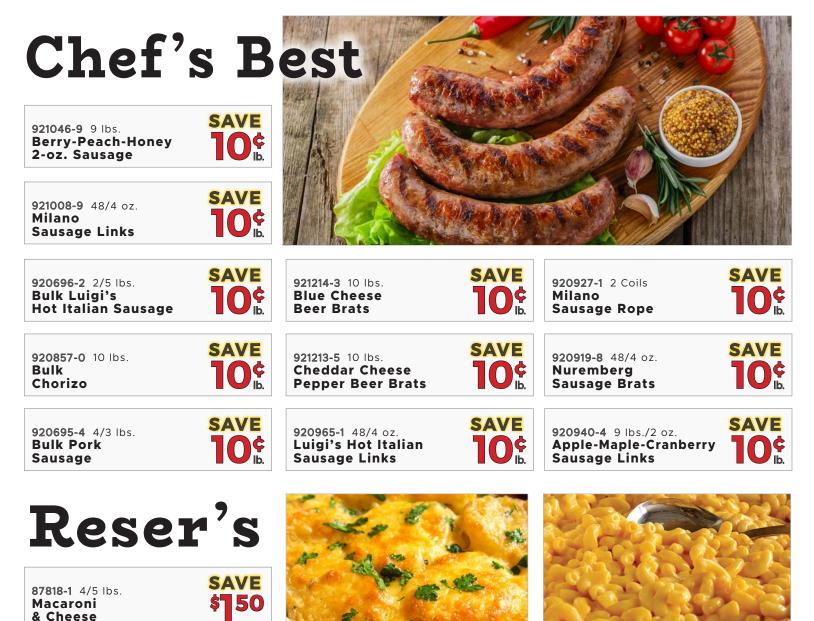
### Hormel

89103-6 6/2 lbs. Natural Sliced Turkey



89126-7 4/3 lbs. Bread Ready Sliced Buffet Ham





87817-3 8/2.5 lbs. Baked Scalloped Potatoes









88213-4 4 lbs. Classic **Hummus** 



88147-4 2/Half Gallons Tzatziki Sauce



59966-2 6/64 oz. 4.5% Vanilla Soft Serve Ice Cream Mix	SAVE 90 <sup>¢</sup>	Darigo	ld	
59968-8 6/64 oz. 4.5% Chocolate Soft Serve Ice Cream Mix	SAVE 90¢	222		
<b>59964-7</b> 6/64 oz. <b>6% Custom</b> Vanilla Mix	SAVE 90¢			
<b>59990-2</b> 6/64 oz. <b>3% Vanilla</b> Shake Mix	SAVE 90 <sup>¢</sup>	mm		1
<b>59935-7</b> 18/8 oz. <b>2% Milk</b> Plastic Bottles	SAVE 90¢	Pre	<b>59937-3</b> 18/8 oz. <b>1% Chocolate</b> Milk Plastic	



88349-6 10-12 lbs. **Sweet Bourbon Boneless Ham** 

Longhorn

















89891-6 2/1 Gallon Coleslaw Dressing



89916-1 2/1 Gallon Honey Mustard Dressing



89862-7 2/1 Gallon Tartar Sauce





89918-7 48 ct. 2 oz. Homestyle Ranch Dressing



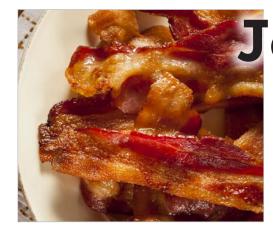
89919-5 48 ct. 2 oz. Bleu Cheese Dressing

41 / DELI



89990-6 48 ct. 2 oz. Caesar Dressing





#### 89239-8 10-12 lbs. Gold Label **Boneless Pit Ham**



80889-9 11 lbs. Ham & Water Off The Bone



SAVE

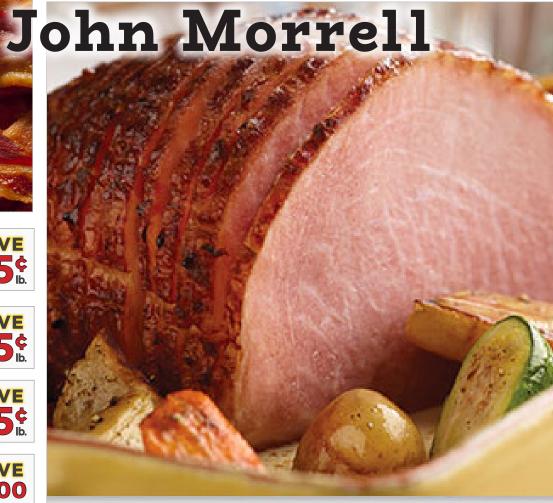
00

SAVE

SAVE

5¢

89261-2 10 lbs. Black Label 12/14 **Gas Flush Bacon** 





80981-4 2/7.5 lbs. **Beef Top Round** Cap Off



80982-2 2/6.5 lbs. Beef Top Round Cap Off With Soy



80984-8 2/7.5 lbs. **Bottom Round** Flat Pastrami







93467-9 10 lbs. Cooked Beef Finger Steaks



93532-0 2/5 lbs. Tempura Chicken Breast



93468-7 10 lbs. Cooked Pork Finger Steaks





92238-5 2/5 lbs. IQF Mixed Berries



92243-5 2/5 lbs. IQF Mixed Fruit



92244-3 2/5 lbs. IQF Mango Chunks



### **King's Command**





93081-8 2/5 lbs. 4-1 Cooked German Sausage



93087-5 2/5 lbs. 4-1 Smoked Andouille Sausage



SAVE

\$750

SAVE

\$750

91990-2 2/5 lbs. Raw Bulk Breakfast Sausage





# Daily's

92330-0 4/5 lbs. Sausage Chubs









92782-2 6/1 Dozen 13" Flour Tortillas	\$ <b>2</b> 00
<b>91047-1</b> 12/1 Dozen <b>8" Flour</b> Tortillas	\$200
91634-6 20/1 Dozen 6" Flour Tortillas	\$200
91436-6 6/10 Dozen 6"6 oz. Triflavor Corn Tortillas	\$ <mark>2</mark> 00

### **Innovasian** Cuisine



SAVE

\$700

SAVE

\$700

SAVE

50

92639-4 12/2 lbs. White **Sticky Rice** 

92640-2 12/2 lbs. Vegetable **Fried Rice** 

98936-8 300/1 oz. Vegetable **Spring Roll** 



93922-3 4/4 lbs. **General Tso's** Chicken

93925-6 4/4 lbs. Sesame **Orange Chicken** 



SAVE

\$**Z**00

96122-7 3/15.75 lbs. Sweet & Sour Pork **Kit With Vegetables** 

SAVE \$200

SAVE

\$750

92641-0 50/3 oz. Pork Egg Roll

92668-3 3/5 lbs.

With Vegetables



95570-8 5 lbs. Sliced/Cooked Beef & Lamb Gyros	SAVE \$300	Kron	OS		
99430-1 2/5 lbs. Kronobroil Sliced Gyros	SAVE \$300	91570-2 12/10 ct. 7" Pita Bread	SAVE \$00		
91396-2 12/5 ct. Original 6" Pita Bread	SAVE	91509-0 12/10 ct. Whole Wheat 6" Pita Bread	SAVE \$00	91506-6 48 ct. 4x11 Pita Flatbread	SAVE \$ 00
CUSTOM HOTELOS TOPDOS		NZ HEINZL	raf	t/Hei	NZ OW ARD



95611-0 20 lbs. Smoked Dry Rub **Ribs (Ends & Pieces)**  SAVE

**40**¢

SAVE

\$750

SAVE

\$700

SAVE \$700

SAVE

75¢

SAVE

R7¢

SAVE

97949-2 40/4 oz. Western Sausage **On A Stick** 

94132-8 36/3.2 oz. German **Corn Dogs** 

Longhorn

91373-1	10 lbs.
5.3 oz Fried S	. Chicken Steak
i iicu i	Jieak

91335-0 7.5 lbs. 8 oz. Chicken **Fried Steak** 

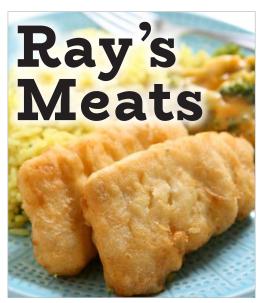
91378-0 8.25 lbs. 11 oz. Chicken **Fried Steak** 

91354-1 30/4 oz. 4 oz. Chicken **Fried Chicken** 



91344-2 10 lbs. 2 oz. Battered **Halibut Strips** 

91351-7 2/5 lbs. 2 oz. Breaded Cod





	92186-6 4/36 oz. Jon Donaire Turtle Ice Cream Cake
	92187-4 4/36 oz. Jon Donaire Cookies & Cream Ice Cream Cake
92184-1 4/36 oz. Jon Donaire Mudd Pie Ice Cream Cake	
98243-9 4/42.5 oz. Rich's 7" Carrot Cake SAVE \$150	
98237-1 4/33 oz. Rich's 7" Double Layer Red Velvet Cake	PICN'S

\$700

SAVE

\$700



# Posada91399-6 4/142 ct.<br/>Mini Chorizo<br/>& Queso TacoSAVE<br/>\$30091567-8 4/142 ct.<br/>Source<br/>\$300



92286-4 6/2 lbs. Whole Battered Mushrooms

92276-5 6/2 lbs.

2 3/4" Battered

**Mozzarella Sticks** 



SAVE

\$**700** 

92275-7 6/4 lbs. 3 1/4" Breaded Mozzarella Sticks

92280-7 4/2.5 lbs. 5/8" Beer Battered Onion Rings



SAVE

\$**Z**00

92281-5 4/2.5 lbs. 3/8" Beer Battered Onion Rings

-







92518-0 2/5 lbs. Cheese Trio Tortellini



97064-0 2/5 lbs. Cheese Tortellini



92454-8 2/5 lbs. Jumbo Round Cheese Ravioli





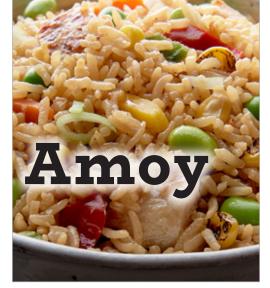


97056-6 120/1 oz. Chicken Potstickers













97063-2 4/3 lbs. Asian Chicken Fried Rice



97062-4 4/3 lbs. Asian Vegetable Fried RIce





	63			92082-7 4/5 lbs. Premoro Beef Crumble Pizza Topping	\$200
92162-7 10 lbs. Magnifoods Garlic Chicken Breast Strips	SAVE \$100	93361-4 2/12.5 lbs. Premoro Sliced Pepperoni	SAVE \$250	91928-2 2/5 lbs. Premoro Italian Pizza Topping	SAVE \$100
91756-7 4/2.5 lbs. Burke Linguica Sliced Sausage	SAVE \$100	92683-2 10 lbs. Premoro Sliced Pepperoni	SAVE \$100	92081-9 4/5 lbs. Premoro Pork Crumble Pizza Topping	SAVE \$200
91822-7 2/5 lbs. Burke 1 oz. Beef Meatballs	SAVE \$00	93370-5 10 lbs. Burke Deep Cupping Sliced Pepperoni	SAVE \$100	91824-3 2/5 lbs. Burke Taco Meat Beef Crumbles	SAVE \$100

# Cyrus O'Leary's Pies

94662-4 6/40 oz. 9" Mocha Cream Pie	\$200	94665-7 6/46 oz. 9" Chocolate Cream Pie	\$200
94664-0 6/46 oz. 9" Banana Cream Pie	\$200	94666-5 6/46 oz. 9" Coconut Cream Pie	\$200
93145-1 4/46 oz. 9" Lemon Meringue Pie	\$200	<b>94658-2</b> 6/29 oz. <b>9" Turtle</b> Cheesecake	\$ <mark>2</mark> 00
94661-6 6/40 oz. 9" Sour Cream Lemon Pie	\$200	<b>94659-0</b> 6/35 oz. <b>9" Cherry</b> <b>Cheesecake</b>	\$200

#### 54 / FROZEN





91121-4 6/5 lbs. **Tater Puff** Fries







90182-7 8/36.3 oz. 14" Four Cheese Pizza

90179-3 8/38.8 oz.

14" Supreme

Pizza



SAVE

\$480

90272-6 12/12.62 oz. 9" Supreme Pizza

90145-4 8/36.58 oz.

90151-2 12/12.62 oz.

9" Pepperoni

14" Pepperoni

Pizza

Pizza



20

SAVE

\$**4**80

SAVE

90273-4 12/13.32 oz. 9" Hawaiian Pizza

90196-7 8/37.67 oz.

**14**" Combination

90274-2 12/13.32 oz.

9" Three Meat

91035-6 6/5 lbs.

Deli Wedge

Fries

Pizza

Pizza

SAVE \$720

SAVE

**50**¢

SAVE

20

SAVE

\$480





#### The State Fair Crispitos filled tortillas are a crowd pleaser. Easy to prepare and ready to satisfy consumers with trendy flavors and the portability.

- Fully cooked for quick preparation, lower labor costs, as well as heat-and-serve convenience. Great as snacks, appetizers, or entrées.
- Hand-rolled tortillas are packed with protein fillings.
- Unique fun, kid-friendly menu offerings.
- Can be baked, fried or microwaved for added convenience.

For preparation appliances vary so adjust accordingly. Conventional Oven 16-18 minutes at 375°F from FROZEN. 10 - 14 min. from THAWED. Deep Fry 5 - 5 1/2 minutes at 350°F from FROZEN. Convection Oven 12 - 15 minutes at 350°F from FROZEN. Instructions are approximate. Heat until internal temperature reaches 140°F.





**94821-6** 6/12 ct.

94822-4 8/32 oz.

3/4" French

Bread

Kaiser Bun

4.5" Corn Dusted

### **Oven Fresh**



\$700

SAVE

\$700







94627-7 12/8 ct. Hot Dog Buns Cluster Pack







SAVE

\$100

91028-1 168 ct. 1.5-oz. 5" Pie Tops

**91009-1** 60/4 oz. Extra Large Triangle **Croissant Dough** 





SAVE

\$700

91150-3 84 ct. 5" Deep Dish Pie Shell

SAVE 00





97812-2 6/5 lbs. **Frozen Whole Egg With Citric** 









**91023-2** 12/16 oz. Quinoa

**Mediterranean Blend** 



**91024-0** 12/16 oz. Quinoa & Kale Blend



91039-8 12/16 oz. Southwest **Quinoa Blend** 



### Trident

90278-3 10 lbs. 2 oz. Golden Ale Battered Pollock

92538-8 10 lbs.



SAVE

92659-2 10 lbs. 2 oz. Golden Ale Battered Cod

90697-4 10 lbs.



SAVE



700

SAVE

\$750

Sea Legs Supreme

Crab Style

Surimi Šalad

92971-1 4/2.5 lb.

**Pacific Mate** 

Crab Surimi

Flake & Chunk





91867-2 10 lbs.

**Sausage Brats** 

**Guinness 5-1 Cooked** 



SAVE

00

92106-4 10 lbs. Bacon Cheddar Skinless 5-1 Sausage

93476-0 4/2.5 lbs. Shredded Pork Without Sauce





58



### John Morrell

92781-4 2/5 lbs. 5-1 Black Label Beef Franks







92427-4 2/5 lbs. Braised Chicken Thighs



SAVE

**2**¢



91496-0 10 lbs. 1.5 oz. 10 ct. Cooked Sausage Patties



### **Baker Boy**

**90982-0** 144/.89 oz. **2" Buttermilk Biscuits** 

98989-7 144/.5 oz. Mini Cake Donut

w/Cinnamon & Sugar



SAVE

95040-2 60/2.46 oz. Philly Style Sliced Hamburger Buns SAVE

\$700

SAVE

\$700

91649-4 60/3.1 oz. 8" Philly Hoagie Sliced Bread







### **Cascade Glacier**

#### New Product

93888-6 384 oz. Party Animal Ice Cream SAVE



## **Rizzuto Foods**

90478-9 28 ct. 10" Freezer to Oven Crust



90929-1 16 ct. 16" Freezer to Oven Crust



91283-2 32 ct. 5.5" Focaccia Bambino Rolls







SAVE

SAVE

**5**¢

\$400

**93830-8** 12/18 oz. Whole Grain Loaf

### La Brea

93259-0 French Loaf	12/17 oz.	\$ <b>4</b> 00

93267-3 12/16 oz. Rosemary **Olive Round** 



### **Aqua Star**

92400-1 4/2.5 lbs. 1-2 oz. **Pub Style Cod** 

91401-0 2.5 lbs. **Panko Breaded** Scallops



20¢

92404-3 4/2.5 lbs. 2-3 oz. Breaded **Homestyle Cod Fillet** 







62 / FROZEN

**94885-1** 10/6 ct. 4.5" Hawaiian **Split Top Buns** 



94948-7 8/36 oz. 3/4" Wheat **Frontier Bread** 



94946-1 8/36 oz. 3/4" Sourdough Frontier Bread

SAVE **\$00** 

SAVE

00

94938-8 10/6 ct. 4.5" Cornmeal Hamburger Buns



94940-4 8/36 oz. 3/4" Rye Swirl **Frontier Bread** 



**94947-9** 8/36 oz. 3/4" White **Frontier Bread** 

### **URM Chemicals**



#### ONLY \$3,850

### MULTI-USE UNDER COUNTER DISHWASHER

- » 1 ½ HP WASH AND RINSE PUMP
- » 37 RACKS/HOUR: LOW TEMP
- » 14" DOOR OPENING: 37" TALL
- » AUTOMATIC CHEMICAL FEED
- » HINGED MOUNTED PANEL
- » FOR EASY SERVICE ACCESS

**Energy Star Rated Model ET-AF-3** 



qualified commercial dishwasher can save businesses around 90 MBTUs, an average of \$850/year on their energy bills. In addition, businesses can expect to save more than \$200/year and 52,000 gallons per year due to reduced water usage.

### ONLY \$3,650

- UPRIGHT DISHWASHER
- » ES = ENERGY SAVINGS
- » 37 RACKS/34 GALLONS PER HOUR
- » POWERFUL 1 ½ HP PUMP
- » LARGE DOOR OPENING 20 1/2"
- » DUAL SCREENS PROTECT THE PUMP
- » SAME QUALITY, SAME GREAT RESULTS
- » LESS WATER, ENERGY & CHEMICALS

**Energy Star Rated Tall Model AF-ES** 

#### ASK US ABOUT OUR LEASING OPTIONS! Ron Wright: 509.220.1729 Kyle Ray: 509.714.7895



777315-3 3/1250 ml. Prime Source Botanical Foam Hand Soap	SAVE	775371-8 2/1200 ml. Prime Source Antibacterial Plu Hand Soap
777316-1 3/1250 ml. Prime Source Antibacterial Plum Foam Hand Soap	\$SAVE	775370-0 2/1200 ml. Prime Source Pomeberry Foan Hand Soap
775764-4 6/32 oz. Purell Surface Sanitizer	SAVE \$25	777626-3 2/1200 ml. Purell Hand Sanitizer Refill





### 63 / CHEMICALS

tibacterial Plum nd Soap 370-0 2/1200 ml. me Source meberry Foam nd Soap 526-3 2/1200 ml. rell Hand

SAVE





43430-8 5 Gallons URM Low Temperature Detergent	SAVE \$500	43081-9 1 Gallon URM Liquid Metal Safe Soap	SAVE \$00
48887-4 1 Gallon URM Low Temperature Detergent	SAVE \$00	43085-0 5 Gallons URM Green Pot & Pan Detergent	SAVE \$500
45209-4 1 Gallon URM Drain Digestant Cleaner	SAVE \$00	43084-3 1 Gallon URM Green Pot & Pan Detergent	SAVE \$100



43132-0 5 Gallons URM Low Temperature Rinse Additive	SAVE \$500
<b>43121-3</b> 5 Gallons <b>URM</b> Low Temperature Rinse Additive ES	save \$500
43120-5 1 Gallon URM Low Temperature Rinse Additive ES	SAVE \$00
43125-4 1 Gallon URM Klean It Degreaser	SAVE \$100
43144-5 1 Gallon Intercon Surefoot EZ	SAVE \$00

64 / CHEMICALS





### Handikup

776774-2 20/50 ct. 8 oz. **Foam Bowls** 

776832-8 20/50 ct. 8 oz. White Cups

776828-6 25/40 ct. 10 oz. White Cups



SAVE

50¢

SAVE

776822-9 20/25 ct. 8 oz. Squat **Foam Containers** 

776810-4 20/15 ct.

Foam Cups

32 oz. Profit Pal

776770-0 25/10 ct.



**50**¢

SAVE

50¢

SAVE

776794-0 20/25 ct. 12 oz. **Foam Containers**  SAVE **50**¢









#### 778020-8 4/250 ct. 100#1lb. **Red Check Food Trays**

700380-9 4/250 ct. #200 2 lb. **Red Check Food Trays** 

779114-8 2/250 ct. #250 2.5 lb. **Red Check Food Trays** 

700492-2 2/250 ct.

#300 3 lb. **Red Check Food Trays** 



SAVE

**50**¢

SAVE

**50**¢

SAVE

**50**¢

775641-4 1000 ct. #40 6 oz. **Red Check Food Trays** 

779113-0 2/250 ct.

#500 5 lb.

**Red Check** 

Food Tray



Southern

Champion

775646-3 250 ct. 9" x 5" x 3" White **Carry Out Box** 



SAVE

**50**¢

779111-4 4/125 ct. SAVE #50 8 oz. **50**¢ **Red Check Food Trays** 



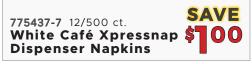


775836-0 20/50 ct. 10 oz. Hot Food Compostable Containers	\$200	776519-1 20/25 ct. 12 oz. Cascadia Food Containers	\$200	776549-8 10/50 ct. 12/32 oz. Food Compostable Containers	\$200
775838-6 20/25 ct. 32 oz. Hot Food Compostable Containers	\$200	<b>776545-6</b> 10/50 ct. <b>16 oz. Cascadia</b> <b>Food Containers</b>	SAVE \$200	776546-4 20/50 ct. 12 oz. Cascadia Clear Cups	SAVE \$200
775813-9 20/50 ct. 8 oz. Hot Eco White Containers	\$200	<b>776715-5</b> 20/50 ct. <b>8 oz. Lid For</b> <b>Food Containers</b>	\$200	776547-2 20/50 ct. 16 oz. Cascadia Clear Cups	\$200





### SCA Tissue



775865-9 9/250 ct. **1-Ply Blue** Windshield Towels

Appet



775446-8 12/500 ct. Natural Xpressnap **Dispenser Napkins** 





720344-1 1 ct. 3' x 5"x 3/8" Black **Anti Fatigue Mat** 

725705-8 500 ct. Kraft **Java Jackets** 

721727-6 1 ct. Black **Stacking Chairs** 





SAVE

SAVE

SAVE

00

 $\bigcap$ 

00



725961-7 1 ct.

**Chef's Knife** 

10" Black



SAVE

Challenger

725963-3 1 ct. 7" Black Santoku Knife

SAVE \$/10

725964-1 1 ct. 12" Black **Slicer Knife** 









57072-1 500 ct. Sandwich **Resealable Bags** 



57075-4 100 ct. 2-Gallon **Resealable Bags** 



57074-7 200 ct. Gallon **Resealable Bags** 

**Resealable Bags** 



SAVE

57073-9 500 ct.

Quart







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