



MEMPHIS FIRE BARBEQUE COMPANY INC.

RE-HEATING AND STORAGE INSTRUCTIONS

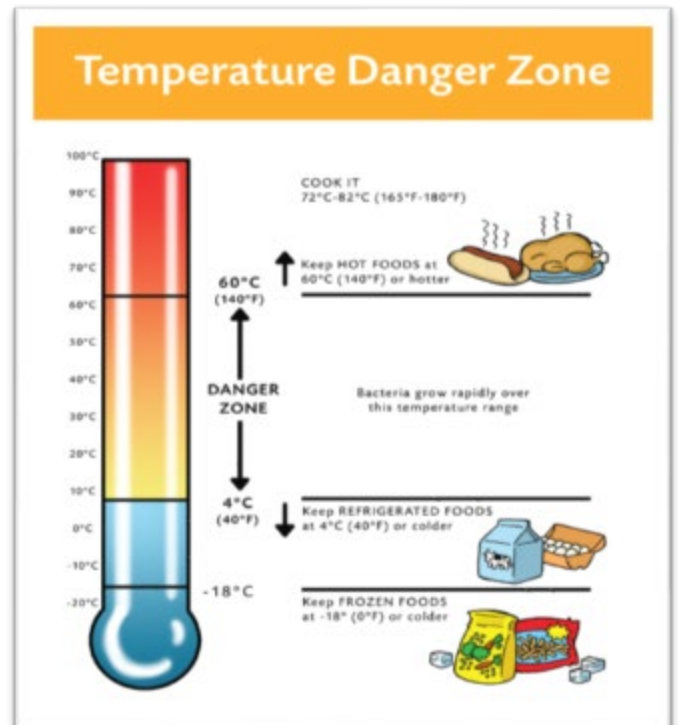
All Barbeque Meats and Hot Side Dishes are packaged at temperatures above 170°F. In transport, all items must arrive to their destination within 4 hours.

All meats and side dishes must be re-heated to 77°C (170°F) and all non-consumed food (leftovers) must be stored below 4°C (36°F). Once your food has cooled to 60°C (140°F) you must chill all exposed food to below 40°F within 2 hours. Please do not cover hot food prior to refrigeration, this will provide perfect incubation conditions for food borne illnesses.

All Meats are considered best before 3 days from pick-up, as long as these storage and re-heating instructions have been followed properly.

For accurate re-heating for both safety and quality, place take-out containers, with the foil or foil-to-board lid removed, in an oven set at 250°F, and re-heat slowly to an internal temperature of 170°F.

For re-heating on a conventional barbeque, place the containers with their lids removed on one side of the grill with the flame off. Light the other side and heat the barbeque meats via in-direct heat. This process will take longer than a conventional oven. As with heating in an oven, accurate internal temperature of 170°F must be reached to ensure proper safe consumption.



FOOD SAFETY ACKNOWLEDGMENT

Memphis Fire Barbeque Company Inc. will ensure that your food is ready for pick-up at the designated time on your Proposal of Service and will not be held liable for quality loss after that designated time, in transition to venue or post event. Failure to comply with these instructions and guidelines could put you and your invitees at **severe risk**. Please arrange proper transportation and hot/cold food holding equipment to ensure these guidelines are met. We will happily consult with you on how to do this safely.

Steven & Lori Popp
Chefs/Owners
Memphis Fire Barbeque Company Inc.