



QUALITY CONTROL
and
CONSISTENCY
at the
WHOLESALE
LEVEL



AT YOUR FACILITY

- Keep a log of roasting measurements
- Cup coffee regularly
- Positive, Clean Production Flow
- Continuing Education
- Review
 - standards of roasting
 - freshness and rotation
 - Brewing



LEAVING FACILITY

- Freshness
 - Rotation- code dated
 - Packaging
 - Storage- Cool, Dry, Airtight
 - Frequent Delivery



EQUIPMENT – MAINTENANCE

- Water-TDS 100-200ppm
- Proper Grind
- Coffee- 3.25-3.75 oz per 1/2 gal
- Water Temp 195-205 degrees
- Contact time
- Cleaning Procedures- Daily



EMPLOYEE PRIDE

- Create positive work environment
- Keep training to enhance knowledge
- High standards and goals
- Empower Employees
- Reinforce with Words and Deeds
- Avoid Turnover By making employees a part of the product