

Quality begins with the basics



Improve Your Bottle Ketchup Service

- 1. Daily replacement of ketchup bottles is best and advisable.**
A fresh, clean bottle makes a great first impression.
- 2. Do not reuse bottles.**
- 3. To clean the tops** of opened ketchup bottles and the inside of the caps, use a dry, clean paper napkin or paper towel. Do not use wet cloths; a common cause of contamination which can result in fermentation.
- 4. Refrigerate** opened bottles during non-business hours.
- 5. Do not refill ketchup bottles.** Refilling reduces product quality, freshness and appearance.

10 Reasons Not To Refill Your Ketchup Bottles

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| <ol style="list-style-type: none">1. New bottles have the freshest tasting ketchup.2. Fresh bottles allow you to serve the best looking ketchup. There are no dark or uneven layers.3. New bottles make the best first impression on your customers:<ul style="list-style-type: none">—labels are clean and fresh looking—there's no excess ketchup on the rim or cap—bottles are filled to the proper level4. Refilled bottles can spoil. | <ol style="list-style-type: none">5. Repeated refilling may result in yeast fermentation.6. Refilling can result in spilled and wasted bulk ketchup.7. It's time consuming.8. It's a messy job most employees try to avoid.9. Higher labor costs eliminate economies.10. <i>Fresh ketchup tastes better. It's a clear sign of the care you take in every detail.</i> |
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