Co-op Training Presentation





Agenda:

- Setting up a Profile
- Account Center
- Order Management
- Invoicing for Fresh Fruit & Veg
- Market Basket Items
- Buy American
- CN Labels / Product Formulations
- Returns and Credits
- Employee Training Program



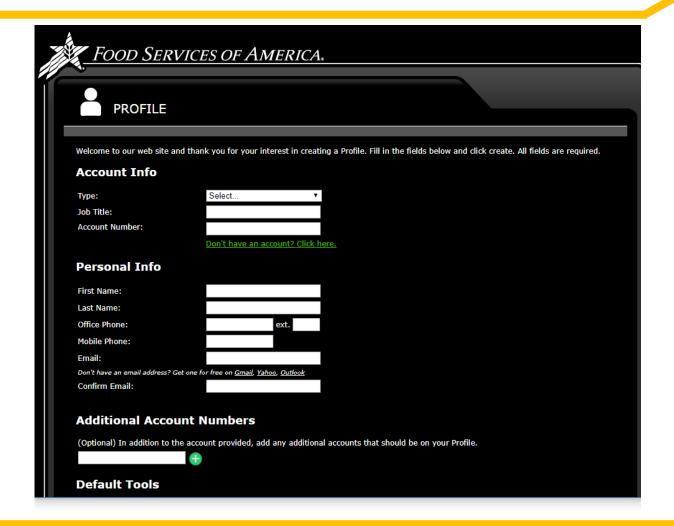
SETTING UP A PROFILE

WWW.FSAFOOD.COM





FILL OUT PROFILE PAGE



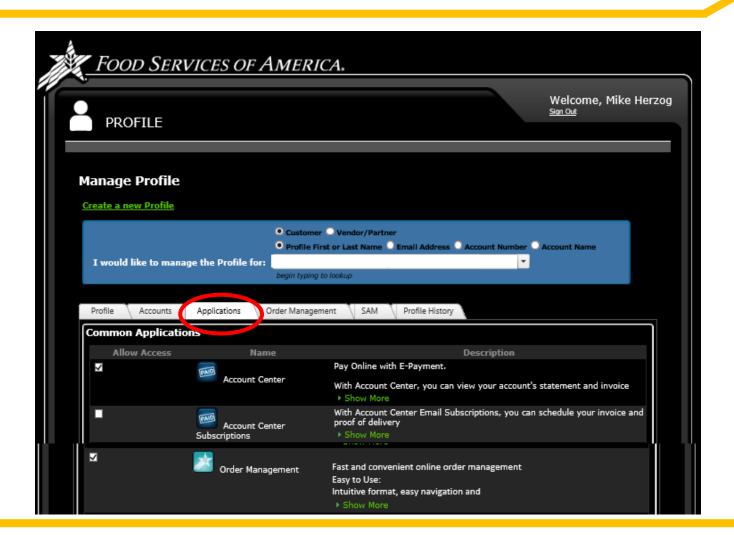


Once you receive your confirmation via email on your Profile log in and go to:

"APPLICATIONS"

Then check -

- ✓ Account Center
- ✓ Account Center Subscriptions
- ✓ Order Management

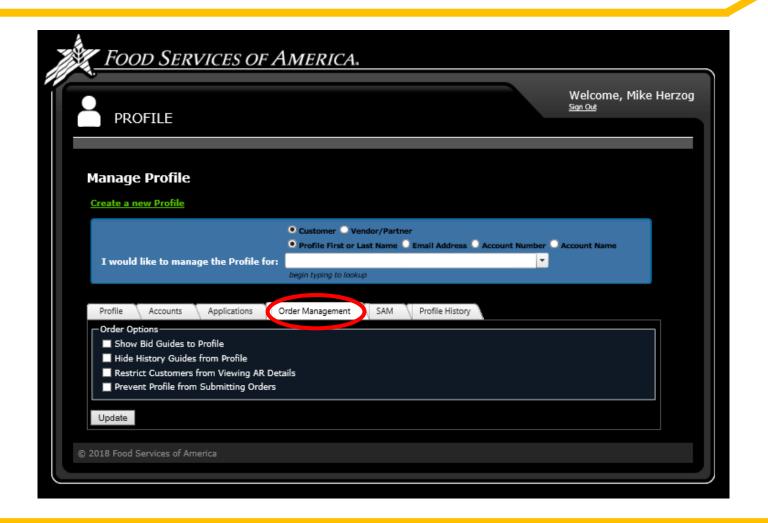




Then click on:

Order Management

Flag the order options that you would like to have for this profile.



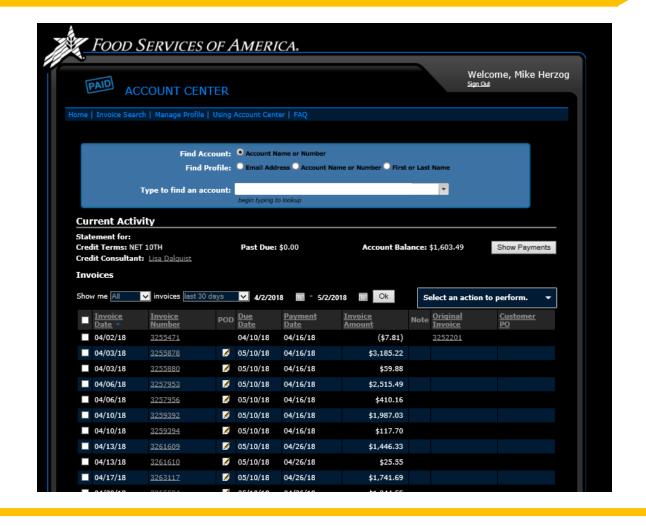


ACCOUNT CENTER



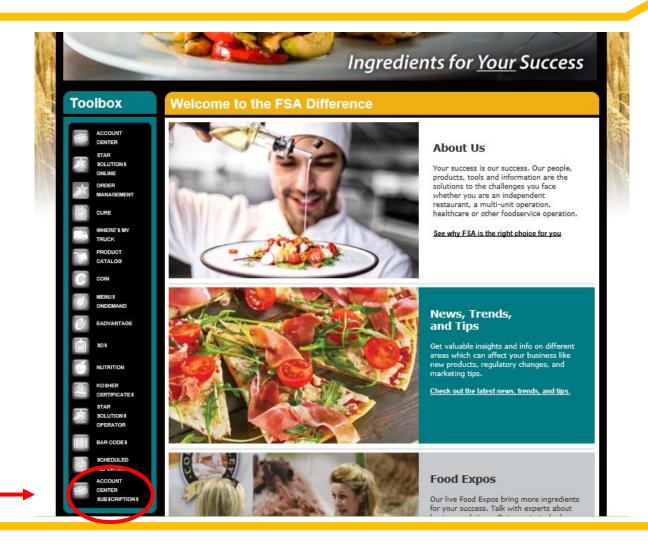


Search for Invoices and Credits up to 365 days back.





ACCOUNT CENTER SUBSCRIPTIONS

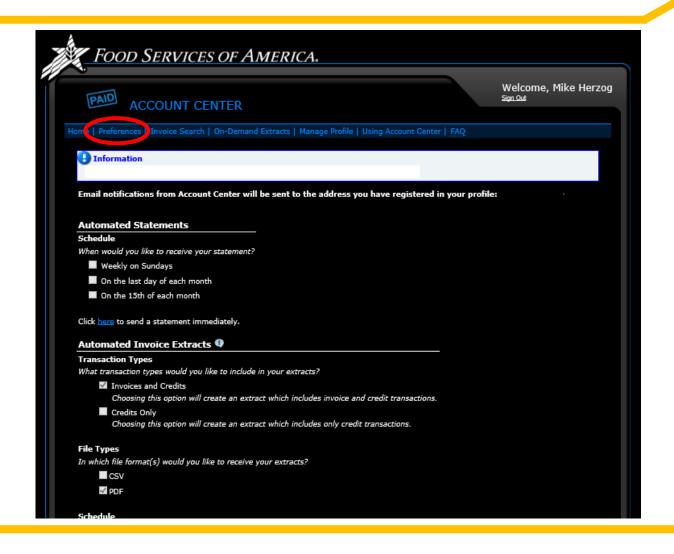




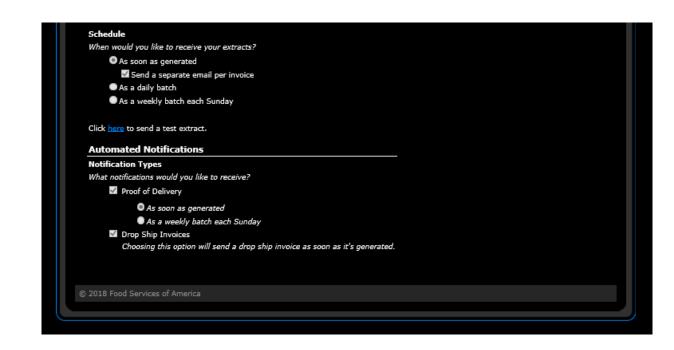
Click on-

Preferences

Flag the options you would like.











Order Management and Order Management Mobile



Topics that will be covered on –

ORDER MANAGEMENT

- How to access Order Management
- Overview of the Screens
- Notifications
- Order Guides
- Searching
- Spec Sheets for an Item
- Identifying Items on the Bid
- Placing an Order
- Critical Items
- Separating Invoices (Fruit/ Veg Program)
- Submitting an Order
- Confirmations
- Adding Items on to Orders
- Removing Items from Orders



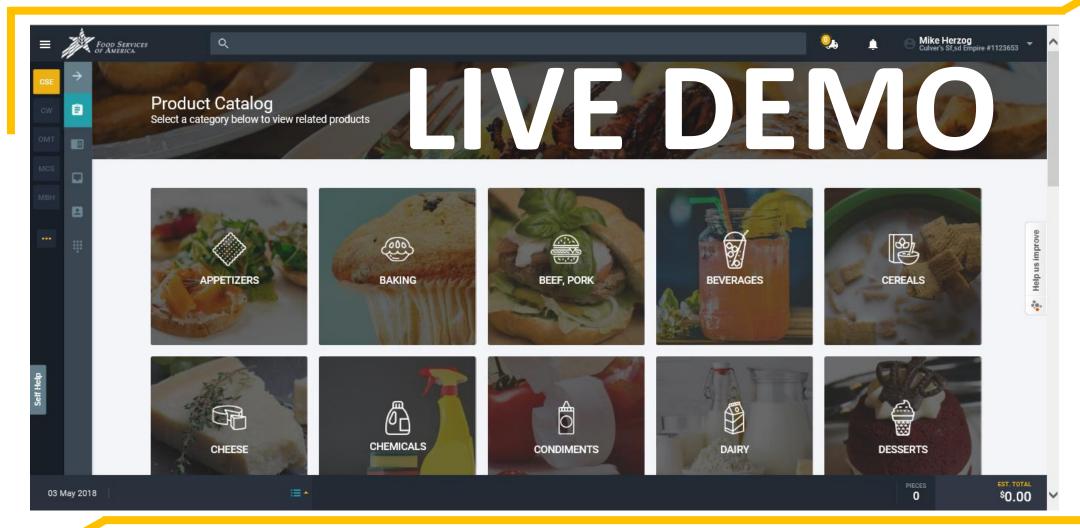
How to get into

ORDER MANAGEMENT

Go to the following website:

- 1.Order.fsafood.com
- 2.Login (email address and password)
- 3.Begin your order.

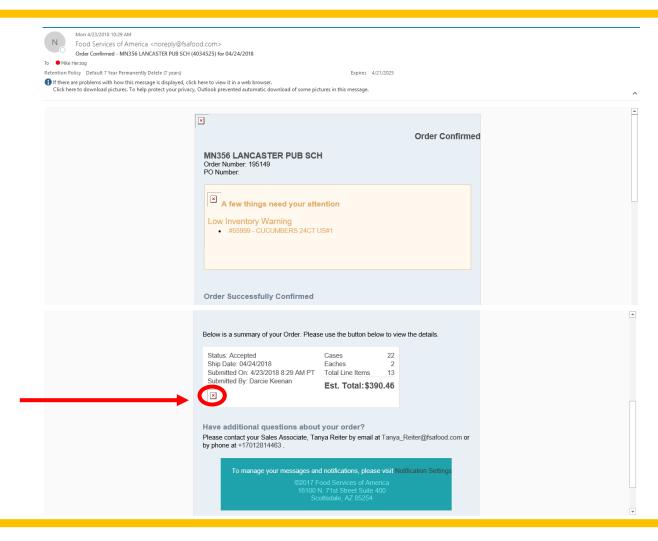








Click on this icon to see if you have any outs.





Where to find BUY AMERICAN, CN LABELS & PRODUCT FORMULATIONS

Minnesota Schools

https://purchasingconnection.org/contract/food-services-of-america/150/

North Dakota Schools

https://www.ndesc.org/Page/396



CREDITS, MIS-PICKS, DAMAGED AND SPECIAL ORDERS

Credits – Pictures are needed to be provided for credits.

Forward the pictures on to the FSA Associate via email.

Pictures should be of the following:

- Photo of the issue that needs the credit.
- Photo of Lot Code and Production Date
- Photo of Pick Sticker

Mis-Picks -

Contact FSA Associate via email and let them know that you received a mis-pick and let them know what the item you received was along with what the item you were supposed to get so a pick up and credit can be put in place.



CREDITS, MIS-PICKS AND SPECIAL ORDERS

SPECIAL ORDERS –

Contact FSA Associate via email and let them item number and brief description of the product allow with how many you need and when you need them by. They will reply back via email to confirm that the product was ordered.



AT TIME OF DELIVERY, WE GUARANTEE 100% SATISFACTION ON ALL PRODUCTS.

Your FSA driver willhelp you verify that the number of items delivered agreeswith your invoice. Any product you are not satisfied with may be returned immediately.

AFTER DELIVERY, PRODUCT IS GUARANTEED WITHIN THESE GUIDELINES:

Make return & credit requests within these time frames:

TEMPERATURE:

By requesting return of perishable products, you confirm that proper temperatures have been maintained while in your possession.

Keep perishable products in the restaurant at these temperatures:

 Frozen items
 0-10 degrees

 Fresh meat
 30-35 degrees

 Most produce
 33-42 degrees

MEAT, POULTRY, SEAFOOD:

These products can only be returned in original, undamaged packaging due to USDA & HACCP regulations. You must confirm that
proper temperatures have been maintained.

CHEMICALS:

 Treat chemical returns with extra attention. Federal HAZMAT and AHSA regulations prohibit transport of chemical products not in original packaging.

SPECIAL ORDER/NON-STOCK ORDER ITEMS:

Non-stock order items have been purchased especially for you. Because they cannot be resold, they are not returnable except when damaged or of questionable quality at time of delivery.



EMPLOYEE TRAINING PROGRAM:

Program Features –

- 12 Monthly topics.
- 20-30 Minute training session.
- Monthly Instructor's book contains complete information on leading a session.
- Employee book features a pre & post-test to assess learning level.
- Assists in compliance with federal and state regulations.
- Continue Education Credits.
- •Sign up with your FSA Associate to receive an email each month with a PDF file you can print off.



EMPLOYEE TRAINING PROGRAM:



January: Food Safety – Personal Hygiene

February: Customer Service

March: Cost Control

April: Preventing Food-Borne Illness **May:** The Importance of Hydration

June: Food Safety – Cleaning and Sanitizing

July: Safety First – Back Care & Lifting

August: Focus on Fall: Menus, Produce & Events

September: Nutrition Update-What's New

October: Food Safety – Cooking, Cooling & Reheating November: Food Focus: Nutrition for Older Americans

December: Food Focus – Organic & Natural Foods



Questions?



Jhank Wou!

