

presents:

The Prime Times

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Spotlight On:

R&S Catering



Led by a passion for exquisite dining Richard Wilkins started his culinary business R&S Foodservices back in 2016. Working out of a small commissary kitchen, he grew his team and expanded his reach into the Birmingham community. In 2020 R&S Foodservices merged with another expansive catering company, Yellow Bicycle and became RSYB. Our team has had the pleasure of serving everything from corporate events, to wedding venues, and even movie productions. We specialize in Greek, Italian, Gourmet/Fine Dining, Latin Foods and adding a unique twist to typical American cuisine.



Since joining the Canteen team in serving our local Amazon facility, our team & our community have grown exponentially. We've expanded our culinary knowledge and grown both on the company and individual level. It has been humbling and an honor to serve so many people daily and spread the joy of a delicious meal. It has helped elevate our level of service and allowed us to help give back to our community in meaningful ways.

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FOOD SAFETY

Off Site & Catering
 Food Safety Basics

[Click here for more info!](#)



Before Transportation:

- Follow basic safety for time-temperature controlled food and pack labeled food in insulated containers.

During Transportation:

- Minimize time in the danger zone during the shortest route.

After Transportation:

- Ensure safe serving facilities.
- Record food temperatures upon arrival.
- Recondition hot-held food within four hours.

A Big Thank You To Start 2024

We wanted to take a moment to let you know that each and every one of us is filled with pride for the incredible work you've done in the Amazon Hot Food Program. As we reflect on our journey, it's inspiring to note that June 2022 marked the inauguration of our first location. Since then, we've grown to an impressive 23 locations, and the momentum continues to build.

We are thrilled to share the exciting news that we are on track to open an additional 26 locations in 2024, a testament to our collective dedication and hard work. The progress we've made is truly remarkable, and we wanted to express our deepest gratitude to each and every one of you for your unwavering commitment to our mission.

We've faced our fair share of challenges, but it's essential to recognize that these obstacles have made us stronger. The ups and downs have been part of our learning curve, and your resilience has been nothing short of extraordinary. Together, we've weathered storms, emerging stronger and more united.

We are thrilled to share that we recently experienced our best month yet, a clear indication that our efforts are yielding remarkable results. This achievement is a testament to the passion, expertise, and collaborative spirit that defines our team.

As we stand on the precipice of the future, we look forward with optimism. The challenges ahead may be daunting, but they are also opportunities for us to demonstrate our collective prowess and determination. We have full confidence that with the same dedication and enthusiasm, we will continue to overcome hurdles and achieve new heights.

Let's take a moment to celebrate the victories of the past, the successes of the present, and the promising future that lies ahead. Each one of you plays a pivotal role in our journey, and we are genuinely proud to be part of such an exceptional team.

Thank you for your hard work, dedication, and unwavering commitment. Here's to the incredible milestones we've achieved and the even greater ones we will conquer together.

The Canteen Kitchen Team