

presents:

The Prime Times

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Spotlight On:

Magdalena's Catering

Inspired by his grandmother Magdalena, who taught Chef Juan Rodriguez to cook in her kitchen in Monterrey, Mexico, he founded Magdalena's in 2014, along with his wife Paige. Magdalena's is a chef driven, family-owned Fort Worth catering and events company specializing in upscale cuisine influenced by Mexican, American and global traditions. Over the years, Magdalena's has grown to include a food truck, supper club, event venue and a staff of more than 30 professionals.

Fun fact: Chef Juan was featured on the TV show, Chopped.

What sets us apart: Being how we are a catering company, we are able to cater, we have the facility and amount of employees to operate multiple Amazon Locations for their hot food service, as well as cater their holiday events



Magdalena's Catering in Fort Worth, Texas.

Magdalena's provides hot food for FTW6, DAL2, and AFW1

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COMPASS

2023 Sustainability Report

Being a sustainable foodservice company offers significant benefits & importance in today's business landscape. It helps with environmental conservation by reducing carbon footprint, minimizing waste, and conserving natural resources.

Additionally, sustainable practices enhance brand reputation, attract environmentally conscious customers, and lead to cost savings through efficient resource utilization.

[Click here to find out more about Compass's Sustainability Initiatives!](#)



Time and Temperature Logs

Fellow Food Service Professionals,

There cannot be enough emphasis on the importance of maintaining accurate time & temperature logs in our operations. It is crucial for ensuring food safety and preventing foodborne illnesses. It is imperative that every team member follows guidelines for effective log maintenance.

- 1. Accurately record temperatures before leaving the production facility, upon arrival at your Amazon location, and during service to ensure consistency and reliability.
- 2. The primary purpose of time and temperature logs is to prevent foodborne illnesses. Bacteria can multiply rapidly within the temperature danger zone (40°F - 140°F), posing significant health risks if not properly monitored and controlled.
- 3. Lack of control and documentation regarding time and temperature logs can have serious consequences. In legal proceedings, log documentation may become discoverable and influence the case outcome.
- 4. Be aware of the financial implications linked to inadequate time and temperature log maintenance. The potential costs of food spoilage, safety violations, or legal disputes can be significant, resulting in financial losses and reputational damage.

By adhering to precise time and temperature logging guidelines, we prioritize customer safety, safeguard our business reputation, and protect our financial interests. Attached is our "Time as a Control" log. Please share your logs with us weekly via the Teams portal.

We anticipate a safe and prosperous new year and value your ongoing service & commitment. Thank you for your attention to this matter. If you have any questions or require further clarification, please contact us.

Did you know?

Amazon locations use internal communication, called Acid Feed, to post weekly menus...

Installments are 'weekly Amazon calendars' posted in the Amazon restroom stalls...check these for site specific days of celebration

VOA is the Amazon 'Voice of Associates' internal chat board

Welcome NEW Amazon Locations to the Hot Food Service Program

SMF6 Lunch Box Express
LAS6 Diamond Event
DSM5 - Sunflower Chef Catering
MDT2/KRB5 Gia Bella
FTW3 Cuisine Catering
BFI9 Gallucci's
JAX2 Three J's



February 2024 Brings:

Celebrate the Day & Share Pictures

- **Heart Health Month:** Wear Red & Learn the Signs of a Stroke F.A.S.T.
- **Black History Month:** 2024 Theme is African Americans & the Arts
- **February 13th** is Fat Tuesday aka Mardi Gras
- **February 14th** Valentine's Day
- **February 14th** Ash Wednesday Lenten Season Begins with **Meatless Options on Fridays**
- **February 20th** National Cherry Pie Day
- **February 22nd** National Chili Day
- **February 23rd** National Banana Bread day
- **February 24th** National Tortilla Chip Day
- **February 28th** National Pancake Day
- **February 29th** Leap Day Celebrate Leap Year

Coming in March:

Women's History Month, St. Patrick's Day, Daylight Saving's, Easter, Hot Food Now Label Compliance