

# DiCarlo

FOOD SERVICE

March 2019



# Cheese of the Month



## Imported Italian Mascarpone

#19250 6/17.63 oz.

This Mascarpone has a pale, cream-colored paste and soft, spreadable texture. With a feel that is more akin to clotted cream, Mascarpone is made from cow's milk and features a light taste with a slight tang and a rich, silky texture. Mauri uses only the freshest, finest, local cow's milk to create their incredibly full-bodied cheese.

# Pasta of the Month

## SANTA MAURO

*Qualità Garantita Dal 1963*



### Ziti

#183410 2/10 lb.

### Fusilli Rotini

#183420 2/10 lb.

### Spaghetti

#183430 2/10 lb.

### Linguine

#183435 2/10 lb.

### Penne Rigate

#183445 2/10 lb.

### Rigatoni

#183450 2/10 lb.



**Imported from Italy, Santa Mauro pasta brings old world tradition to your dishes. Our pasta is made the old fashioned way using only the finest ingredients and bronze dies. Bronze die-cut pasta yields a perfect texture for sauces to adhere to.**

### Shells Conchiglie

#183455 2/10 lb.

### Elbows

#183462 2/10 lb.

### Tri Color Fusilli

#183470 2/10 lb.

### Orzo

#183475 2/10 lb.

### Fettuccine

#183480 2/10 lb.

### Farfalle

#183485 2/10 lb.

# What's new at DiCarlo...



## Italian Breaded Chicken Breast Filet Raw

#122040 36/4.5 oz.



## Nuts & Fruit Trail Mix

#519203 72/2 oz.

## Nuts & Chocolate Trail Mix

#519206 72/2 oz.



## Like Magic Heavy Duty Degreaser & Cleaner

#547905 4/1 gal.

- Easily removes grease, oil and other tough soils
- Effective on kitchen floors in restaurants, grocery stores and most other hard surfaces
- Kosher/Pareve
- Safe on all metals when used as directed
- Excellent hard water tolerance



## Lavalosso Heavy Duty All Purpose Cleaner Lavender

#548508 4/1 gal.

- Cleans and deodorizes in one easy step
- Perfect for schools, nursing homes, hotels, rest rooms, trash compactors, drains, sinks
- Fresh lavender scent



## Citrus Plus All Purpose Degreaser & Cleaner

#548460 4/1 gal.

- Citrus scented all purpose cleaner and degreaser
- Medium foaming, non-butyl
- Removes ink, grease and oil from most hard surfaces

# Black Cattle Ranch



*Black Cattle Ranch is a premium fresh meat program sourced from only the finest quality meats. Our variety of cuts are certified traceback, cut and packaged locally. With over 50 years experience in the Foodservice industry, we truly understand the importance of consistency and quality for both you and your customers.*



*This month's featured item...*

## Fresh Pork Belly Boneless - Rind off

#143270 2/6 lb. avg.

Cut from the tender underside of the hog, pork belly is versatile and a veritable workhorse in the kitchen, whether served on its own or used to impart flavor and richness to a myriad of dishes. Braise, roast, or grill-roast pork belly as a center-of-the-plate option at breakfast, lunch, or dinner. Or use small dice as a flavoring agent for other dishes.



## Be prepared for the first snow storm!

### Safe-T-Salt Ice Melt

#560001 1/50 lb.



## \*\* REMINDER\*\*

**During inclement weather, please help keep our drivers safe while they are making deliveries. Be sure to have your walkways and delivery areas cleared of all snow and ice and easily accessible so that deliveries can be made quickly and safely. Thank you!**



# St. Patrick's Day Menu Items



## Corned Beef Brisket Raw

#110276 2/14 lb. avg. 30% pump

## Corned Beef Brisket Ckd

#110280 2/10 lb. avg.



## Bran Style Mustard

#284052 4/1 gal.



## GULDEN'S® Spicy Brown Mustard

#284250 4/1 gal.

#284283 12/12 oz.



## Sliced Rye Bread

#205828 9/16 slice



## Irish Sausage Bangers 2 oz.

#110515 1/10 lb.



## Dinner Napkins 2-ply

#543902 20/500 ct.



## Plastic Plates

9" #545212 1/500 ct.

10.25" #545214 1/500 ct.



## Idaho Potatoes #2

#691 1/50 lb.



## Corned Beef Hash

#200405 6/#10



## Cutlery Kit - Heavyweight

black fork, knife, spoon, napkin, salt & pepper

#544004 1/250 ct.



## Clear Plastic Cup 16 oz.

#545256 20/50 ct.



RENEWABLE • RESPONSIBLE • REMARKABLE

## Clear Plastic Cup 16 oz.

#545265 20/50 ct.



## Green Cabbage

#202 1/50 lb.



## Irish Steel Cut Oatmeal

#90555 12/28 oz.



Lent starts  
March 6th

# Menu Items for Lent



## Swordfish Fillets 8 oz.

Boneless/Skin-on  
#246892 20/8 oz.



## Ahi Yellow Fin Tuna

4 oz. #246875 40/4 oz.  
6 oz. #246880 1/10 lb.  
8 oz. #246883 1/10 lb.  
10 oz. #246889 1/10 lb.  
Saku Blocks 9-12 oz. #265115 20 ct.

## Flounder Fillets 4 oz.

Boneless/Skinless  
#264802 1/10 lb.



## Chilean Sea Bass 8 oz.

Boneless/Skinless  
#246780 20/8 oz.

## Salmon Fillet

### Boneless/Skinless

8 oz. #269050 20/8 oz.  
Wild Keta 4 oz. #269085 40/4 oz.  
Wild Keta 6 oz. #269092 27/6 oz.



## MSC Cod 4 oz.

Boneless/Skinless  
#246660 40/4 oz.



## Lobster Tails

4 oz. Cold Water #268062 40/4 oz.  
5-6 oz. Cold Water #268064 1/10 lb.  
5 oz. Warm Water #268065 1/10 lb.  
8 oz. Warm Water #268020 1/10 lb.



## Tilapia Fillets

3-5 oz. #264901 1/10 lb.  
5-7 oz. #264905 1/10 lb.  
7-9 oz. #264907 1/10 lb.

## P&D Shrimp Tail-off Raw

267088 5/2 lb. P&D Shrimp 41-50 ct.  
267092 5/2 lb. P&D Shrimp 51-60 ct.  
267212 4/2.5 lb. P&D Shrimp 21-25 ct.



## Sea Scallops IQF

10-20ct. #260260 2/5 lb.  
20-30ct. #260301 2/5 lb.



## Bay Scallops IQF

60-80ct. #260205 2/5 lb.

## P&D Shrimp Tail-on Raw

267399 1/10 lb. P&D Shrimp 8-12 ct.  
267400 1/10 lb. P&D Shrimp U-15 ct.  
267402 1/10 lb. P&D Shrimp 16-20 ct.



## White Shrimp in Shell Raw

267011 10/5 lb. White Shrimp in Shell U-8 ct.  
267013 10/5 lb. White Shrimp in Shell U-10 ct.  
267015 10/5 lb. White Shrimp in Shell U-12 ct.  
267017 10/5 lb. White Shrimp in Shell U-15 ct.  
267020 10/5 lb. White Shrimp in Shell 16-20 ct.



## Pasteurized Crabmeat

Jumbo Lump #242081 6/1 lb.  
Super Lump #242086 6/1 lb.  
Special #242094 6/1 lb.  
Claw #242095 6/1 lb.



Lent starts  
March 6th

# Menu Items for Lent



**Barramundi Fillet 7-9 oz.  
Skin-on / Boneless**  
#264848 1/10 lb.

A fish that's better for you and our planet!  
With a crowd pleasing flavor and meaty bite,  
Australis Barramundi helps you eat smarter  
and more sustainably.



**Cultivated Mussels  
Vac-Pac**  
#246266 10/1 lb.



**Calamari Todarodes 5-8"**  
Tubes & Tents #261921 4/2.5 lb.  
Tubes Only #261926 4/2.5 lb.



**Beer Battered Cod**  
2 oz. #267667 1/10 lb.  
4 oz. #267663 1/10 lb.



Serve as fish & chips along with your favorite dipping sauce. Roll up in a crispy fish wrap. Make some great tacos. Throw it on a bun for a great sandwich. The possibilities are endless! Wild Caught, Natural Cod Fillets Prepared in an Exclusive Beer Batter, Par-Fried, Oven Ready.



**Country Breaded Flounder Fry**  
#246482 1/10 lb.  
Lightly coated with our savory country-style breading, these pure white flounder fillets fry up, crispy and delicious. These are a thin fillet that's crisp on the outside and tender in the middle. Ready in minutes right from the freezer, they're quick to cook and sure to please.



**Beer Battered Pollock 2 oz.**  
#246506 1/10 lb.

Wild Caught, Natural Alaska Pollock Fillets Prepared in an Exclusive Beer Batter, Par-Fried, Oven Ready. Serve as fish and chips entree with fries on the side. Use your favorite dipping sauce. Crispy fish wrap, fish fry platter, fish tacos, appetizers.



**Beer Battered Shrimp 31-35 ct.**  
#246504 1/10 lb.

Serve with your favorite dipping sauces, use in tacos, wraps, appetizers. Serve in a shrimp and fries basket.

# FEATURED PRODUCE ITEM

## Better Burger Leaf

#414 1 case

Approx. 300 ct. per case



northshire farms

Better Burger Leaf offers the best attributes of iceberg and green leaf varieties; it has consistent vibrant green color and curly edges, along with hearty, crisp texture and sweet flavor. Beautiful curly edge provides more upscale appearance. Truly round leaf fits burger buns and sandwich breads equally.

To minimize browning, store lettuce away from ethylene-producing items (apples, avocados, cantaloupe, pears, and tomatoes). This product is table ready and does not need to be rinsed.



- Top burgers, sandwiches, and wraps.
- Use as the base for appetizers
- Use as base for cottage cheese, and mayonnaise-based salads.
- Top with fruit salads
- Perfect for lettuce wraps





## THE IMPOSSIBLE BURGER

MADE FROM  
PLANTS!

### Impossible Burger Patty

#109006 40/4 oz.



Our burger is made from simple, all-natural ingredients such as wheat, coconut oil, and potatoes.

#### Full Ingredient List:

Water, Textured Wheat Protein, Coconut Oil, Potato Protein, Natural Flavors, 2% or less of: Leghemoglobin (soy), Yeast Extract, Salt, Soy Protein Isolate, Konjac Gum, Xanthan Gum, Vitamin C, Thiamin (Vitamin B1), Zinc, Niacin, Vitamin B6, Riboflavin (Vitamin B2), Vitamin B12.

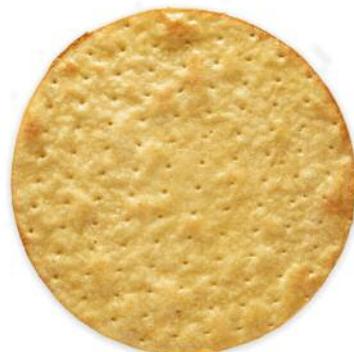
Contains: Soy, Wheat

## CAULIPOWER®

### Cauliflower Pizza Crust 10"

#162522 4/6 ct.

Our 'Just the Crust' plain pizza is a blank canvas awaiting your culinary artistry. Create your own masterpiece when you call the shots on this one – which toppings, what kind of cheese, how thick to lay it on. Whatever you decide, you can't go wrong with this crust of which Cauliflower is always the first ingredient!





**Italian Plum Tomatoes in Juice**  
#20815 6/#10



**Sliced White Bread**  
#205848 6/24 oz.



**Sliced Whole Grain Bread**  
#205851 6/24 oz.



**Hamburger Rolls**  
#330800 32/2.7 oz.

**Hot Dog Rolls**  
#330805 24/2.2 oz.



**Plain Bagels**  
*Individually Wrapped*  
#330806 24/3.5 oz.

**Plain 12" Tortilla Wrap**  
#330821 4/10 ct.

# 9 Tips to Prepare for a Health Inspection

The proper strategy for a successful health inspection is to be ready at all times. To stay ahead of the game, managers can conduct weekly, in-house inspections. Here are nine tips to help your team prepare:

Use the same form – or a similar form – that your health department uses, and put yourself in the health inspector's place. Check with your local health department on what regulations and forms are being used.



- Walk into your establishment from the outside to get an outsider's impression.
- Brief your kitchen staff to review any problems post-inspection. This will help convey the importance of food safety to staff members.
- Ensure all staff are on the same page. If your staff includes employees for whom English is a second language, have the findings translated so everyone understands how important food safety is to the success of your restaurant. Consider hiring a professional translator. A bilingual staff member might use terms or phrases that might not make sense or could be misinterpreted in other dialects.
- Know your priorities. Your self-inspection priorities for kitchen employees should include: food time and temperatures, personal hygiene (including hand washing) and cross contamination. Temperature guidelines include checking the temperature of products when they arrive, when they are stored and when they are served.
- Reinforce the importance of hand washing. Post signs at all kitchen sinks and in employee restrooms.
- Train your managers to ensure they are up-to-date on the latest food-safety techniques. Restaurant employees can use ServSafe food safety training programs.
- Review your local health code for any special, local requirements.
- Get involved politically to give a restaurateur's perspective. One opportunity could be to join your state's health-code-revision committee. Involve senior staff on such committees as well.
- Now that you have prepared for the inspection, know what to do when the health inspector arrives. Be aware that inspectors usually arrive unannounced.

## White Flour Tortilla Wraps 12"

#331700 6/12 ct.

## Whole Wheat Wraps 12"

#331702 6/12 ct.

## Pressed Flour Tortilla 6"

#331704 24/12 ct.

## Pressed Flour Tortilla 10"

#331706 16/12 ct.

## Sundried Tomato Wraps 12"

#331708 6/12 ct.

## Garden Spinach Wraps 12"

#331710 6/12 ct.

## Herb Garlic Pesto Wraps 12"

#331712 6/12 ct.

New Flavor!

## Roasted Red Pepper Wraps 12"

#331714 6/12 ct.



# DiCarlo

## Super Heavy Pizza Sauce

#20051 6/#10

## Ground Peeled Tomatoes Supreme

#20101 6/#10

## Diced Tomatoes in Juice

#20151 6/#10

## Tomato Puree 1.06

#20311 6/#10

## Tomato Paste

#20651 6/#10

## Plum Tomatoes in Juice Italian

#20801 6/#10

## Plum Tomatoes in Juice Spanish

#20860 6/#10

## Plum Tomatoes in Juice California

#20751 6/#10



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