

CREATIVE SOLUTIONS

Contact: Gus Gordon, Vice President, Sales Street Division at 908.436.3839 or ggordon@pfgafi.com

Welcome to Performance Foodservice - AFI

We offer a complete selection of foodservice products from national brands, specialty purveyors and local manufacturers.

★ **Trusted Partner**

Servicing over 4,000 accounts within a 110-mile radius of New York City including premier B&I, education, casual theme restaurants, family restaurants and health care facilities.

★ **Innovative Leader**

Uniquely qualified to satisfy all your foodservice needs and help your business grow with value-added consultive services, strategic programs and our trusted team of nearly 500 professionals.



**Performance Foodservice - AFI Operates
Our Own On-Site State of the Art
USDA Meat Cutting Facility**

- ★ **Hand trimmed custom cut meats to order**
- ★ **Full staff of experienced old world butchers**
- ★ **Exceeds HACCP standards**
- ★ **Licensed Certified Angus Beef® distributor**

B e e f • P o r k • V e a l • L a m b



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Delivery Area

Performance Foodservice - AFI services over 4,000 customers in a 110 mile radius of its main distribution center in Elizabeth, New Jersey. This encompasses delivery to seven (7) states: New Jersey, New York, Connecticut, Pennsylvania, Delaware, Maryland, Virginia, and Washington D.C. Three (3) shuttle hubs are in operation in The Bronx, NY; Long Island, NY, and Thorofare, New Jersey.

Information Technologies

Performance Foodservice - AFI has partnered with leading technology specialists to keep pace with advances in foodservice IT capabilities.

- Web-based and Proprietary online ordering systems.
- Free on-site installation and staff training.
- Convenient order reporting and analysis.

Product Lines

Performance Foodservice - AFI stocks in excess of 10,000 items selected from the following categories: fresh, boxed and fabricated meat, fresh seafood, fresh produce, dairy, frozen food, gourmet specialties, canned and dry goods, paper goods, cleaning supplies and equipment & supplies.



Quality Assurance

Performance Foodservice - AFI customers can count on us to be experts in securing the integrity of the foodservice chain.

- On-site, our fulltime Quality Assurance Manager, Jie Li, Registered Serve Safe instructor for NJ customers.
- All food and beverage items are Quality Assured under a strict HACCP plan starting with visual inspection and temperature testing at time of receipt and are shipped from **refrigerated docks**.
- Food temperatures are monitored several times daily.
- The Performance Foodservice - AFI and PFG-Custom Meats facilities are certified superior with both NJ Department of Health and USDA guidelines.



Jie Li
Quality Assurance Manager,
received her doctorate degree
in Food Science from
Rutgers University,
New Brunswick, NJ.

Specialists

Would you like access to some of the best strategic and practical foodservice advice in the industry? Have our team of veteran specialists visit you to invigorate your menu and **maximize your profits at no charge to AFI customers, ever.**



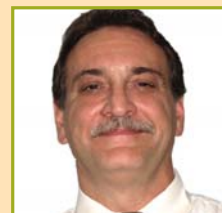
EXECUTIVE CHEF ROBERT CONTI
Corporate Chef &
Menu Design Consultant
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PHIL PRASCHAK
Product Specialist
908.436.9967



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Center of Plate Manager
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Click here to view our website <http://performancefoodservice.com/AFI/Pages/default.aspx>