



COOKED TUB HANDLING GUIDELINES

Please follow the 4 key handling guidelines to ensure your **SAFETY** and maintain the stability of cooked tubs. Over-stacking or stacking product nested together may cause an accident that could easily have been prevented. It is important for both our employees and customers to understand that cooked tubs **CAN NOT** be handled the same as pressed or poured tubs. Here are a few rules for handling cooked tubs:

1. **Never stack or nest Cooked Tubs together.** The product looks hard but the reality is that it cold flows, especially when stored in higher temperatures. When stacking cooked tubs together, the product from the tub on the bottom may move and allow the top tub to sink into the lower tub. This may result in loss of product, and, more importantly, a safety hazard. The product is shipped 4 tubs at a time on a wood pallet. It is recommended to keep the product on the pallets and to always have a pallet between layers of tubs.
2. **Never stack over 2 tubs high in warm weather.** The tubs may look tough enough to handle the weight, but stacking over 2 tubs high may be a safety hazard. The pressure on the bottom tubs may cause the plastic to split or bend. This may cause the stack to fall, creating a safety hazard.
3. **Never stack over 3 tubs high in cool weather.**
4. **Always keep plastic lids covering product.** The plastic lids covering the product do come off easily. When hauling tubs in a pickup, you should remove the lids before driving down the road. Once you've reached your destination, replace the lids to ensure that the product remains clean and protected until time of feeding.
5. **Never store outside.** Tubs should be stored inside until the time of feeding.

****Please follow these guidelines and work safely when handling tubs.****