

NO MORE LEAKS | STAY FRESH SEAL | TAMPER EVIDENT

PACKAGING



- Pre-portioned
- Pre-bagged and sealed
- Stored and delivered refrigerated temp.



Platen Head vs Seal Roller
Seal Area Comparison



mealsro

We have specialized packaging machine to pack the food items in containers



Platen Head vs Seal Roller
Seal Area Comparison



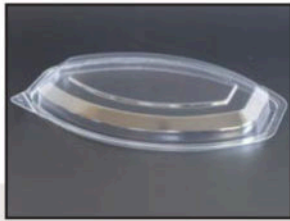
Standard Features

- Stainless Steel Construction
- Intermittent Motion Pocket Conveyor With Adjustable Dwell Time Seal Head Produces Superior Seals At High Production Speeds
- Wash Down Safe
- Variable Speed
- Universal Exit Ramp
- Allen-Bradley Plc Controller
- T-Gasket Seal Pockets
- Air Driven Seal Head For Superior Seal Strength
- Able To Seal Trays With Multiple Cutoff Lengths

Optional Features

- Custom Lengths And Widths Available
- In-Line Film Printer/ Coder
- Tray Dispensers
- Product Fillers

Packaging





OUR KITCHEN

We plan and cook nutritionally balanced,
well prepared and attractively served meals

www.mealspro.net





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PROUD TO BE AFFILIATED



OUR TRANSPORT





Nissan NV 200

OUR TRANSPORT

Transportation for Meal Deliveries (HAACP based SOP)

Main Features of our Fleet System Type of Drivers

- Responsible delivery drivers that will represent our company in a professional manner
- All drivers have been through a driving history check, background check, and are ServSafe Certified.

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Nissan nv 2500 cargo high roof

Vehicle Care & Maintenance

- Inspected Periodically Tires, Brake fluid, Transmission, Emergency Flashers, Turn signals, Headlights, Battery fluid level, Power steering fluid, Wiper blade, HVAC, Brakes
- Changed Periodically Oil, Tire Rotation, Belts and Hoses, CV Boots, Shocks and/or Struts, Air Filter, Auto Transmission, Alignment of Steering/Wheels, Tune-up, Timing belt, Annual State Inspection

OUR TRANSPORT 



ISUZU Refrigerated truck

Refrigeration/Cambro/Insulation

- Well insulated and are climate controlled by rear heating and air units.

Insurance

- Full coverage Insurance

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OUR TRANSPORT 



TRANSPORTATION FOR MEAL DELIVERIES

Main Features of our Fleet System

Type of Drivers

- Responsible delivery drivers that will represent our company in a professional manner
- All drivers have been through a driving history check, background check, and are ServSafe Certified

Type of Vehicles

- Fuel Efficient Minivans and Electronic Cars- We dedicate a vehicle to each meal delivery project contract. Each vehicle is branded by our signature NutriServices logo.



Refrigeration/Cambro/Insulation

- Inspected Periodically Tires, Brake fluid, Transmission, Emergency Flashers, Turn signals, Headlights, Battery fluid level, Power steering fluid, Wiper blade, HVAC, Brakes
- Changed Periodically Oil, Tire Rotation, Belts and Hoses, CV Boots, Shocks and/or Struts, Air Filter, Auto Transmission, Alignment of Steering/Wheels, Tune-up, Timing belt, Annual State Inspection

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- Full coverage Insurance

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TRANSPORTATION FOR MEAL DELIVERIES



HAACP Bases SOP Monitoring, Corrective Action, & Record Keeping

Monitoring:

- Check the air temperature of the food carrier to ensure that the temperature suggested by the manufacturer is reached prior to placing food into it.
- Check the internal temperatures of food using a calibrated thermometer before placing it into the food carrier. Refer to the Holding Hot and Cold Potentially Hazardous Foods SOP for the proper procedures to follow when taking holding temperatures.

Corrective Action:

- Retrain any food service employee found not following the procedures in this SOP. Continue heating or chilling food carrier if the proper air temperature is not reached. Reheat food to 165 QF for 15 seconds if the internal temperature of hot food is less than 135 QF. Refer to the Reheating Potentially Hazardous Foods SOP.
- Cool food to 41 QF or below using a proper cooling procedure if the internal temperature of cold food is greater than 41 QF. Refer to the Cooling Potentially Hazardous Foods SOP for the proper procedures to follow when cooling food.
- Discard foods held in the danger zone for greater than 4 hours.

Labeling/Verification and Record Keeping:

Before transporting food to remote sites, foodservice employees will record food carrier temperature, food product name, time, internal temperatures, and any corrective action taken on the Hot and Cold Holding Temperature Log. Upon receipt of food at remote sites, foodservice employees will record receiving temperatures and corrective action taken on the Receiving Log. The foodservice manager at central kitchens will verify that foodservice employees are following this SOP by visually observing employees and reviewing and initialing the Hot and Cold Holding Temperature Log daily. The foodservice manager at the remote site(s) will verify that foodservice employees are receiving foods at the proper temperature and following the proper receiving procedures by visually observing receiving practices during the shift and reviewing and initialing the Receiving Log daily. All logs are kept on file for a minimum of 1 year. Manager will complete the Food Safety Checklist daily. The Food Safety Checklist is to keep on file for a minimum of 1 year.

OUR FOODS

Check some of our tasty, healthy and colorful food. We have lots of options in our menus. We can customize the menu as per your request





Chicken rice with veggies

OUR FOODS

Is chicken and rice a balanced meal? This one pot meal is a great healthy meal for the whole family. It contains protein, carbs and a good helping of vegetables and it is low in fat and sugar. It's an easy way to serve a healthy meal to your family with very little effort.



Wedges, meatball & chicken nuggets

OUR FOODS

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OUR CLIENTS

Good service is good business

OUR CLIENTS

A true partnership is a two-way street -ideas and information flow openly and regularly, based on a foundation of mutual trust and respect for one another's expertise -and our clients embrace this philosophy.



City of Atlanta
Department of Parks and Recreation



ATLANTA
TECHNICAL
COLLEGE



CONTACT

Our team of customer care is ready to help with a company's services



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(770)905-9853



CORPORATE OFFICE:
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Lawrenceville, GA 30046

WHEN YOU UNITIZED YOUR MEALS

Our nutritionally balanced and NSLP-compliant meals are prepared fresh onsite using a 'from scratch' recipe. Each meal is unitized (pre-portioned) and heat-sealed using tamper-proof packaging. Our unitized and heat-sealed meals are ready to serve and guaranteed to provide consistent meal portions and serving temperatures for each child from start till end.

When you serve our meals
YOU DON'T NEED

1, Food Permit

2, Serve Safe Certification



3, Congregate style serving pans and warmers

4, Reduces waiting line & Serving time

YOUR SAVE

Server

Plates

Portioning

Timing

COMPLIANCE

No food permit

Servsafe certification

Menus

KIDS

Colorful

Familiar

Yummy

Fun

Variety

PARENTS

Healthy

Fresh

Nutritious

Allergy friendly

Well balanced

ADMINISTRATORS

Inventory

Budget

Operational

Excellence

