



# HOW TO VET YOUR RESTAURANT'S MEAT & SEAFOOD SUPPLIER

**Considering a new meat and seafood supply company for your restaurant?**

This checklist provides questions to ask before you choose your wholesale partner.

## Covering the Basics

- How long have you been in business?
- What are your customer service strengths?
- Do you offer weekly, bi-weekly, and/or monthly specials?
- What are your return policies and payment terms?

## Delivery Details

- Can you guarantee deliveries on a certain date and time?
- Can you deliver fresh meat and seafood daily?
- Do you have the capability to accommodate a short notice order? If so, do you charge an additional fee?

## Pricing Policies

- Do you have a minimum order amount?
- Do you offer any bulk pricing discounts?
- Are there extra charges for split cases or special orders?
- How often do your prices change?
- How much advance notice do you give your customers before a price increase?
- Are your meat and seafood specials easily found online or are they communicated via my sales representative?

## Quality Control

- How do you indicate whether fish or seafood is wild caught or farm raised?
- Do you offer beef, poultry, or game from local farms?
- When storing meat and seafood, do your freezers and refrigerators maintain adequate storage space and proper temperatures at all times?
- What are your procedures for a product recall?