



Los Angeles area Chamber of Commerce
Trade Commissioners Networking Group
February 21, 2013



Mission, Strategy & Values

Our Mission

Transform the foodservice industry by creating a superior food proposition and delivering solutions for our customers.

Our Strategy

Our strategy can be summed up in a few words:
FIRST IN FOOD. SECOND TO NONE.

Our Values

US Foods™ is truly a unique organization, and we have taken time and effort to define those things that set us apart. Each day, we are guided by our core values of customer satisfaction — integrity, excellence, safety, innovation and diversity — and are focused on exceeding the expectations of customers, partners and stakeholders.

Our Values & Guiding Principles

CORE VALUES

•**Customer Success**

We ensure our customers' success and satisfaction by anticipating their needs and being the easiest company to do business with in the industry.

•**Innovation**

We embrace change and develop relevant, effective and meaningful solutions for customers by continuously improving our products and services.

•**Integrity**

We conduct business in a highly ethical manner and maintain an unwavering commitment to operational excellence, safety and environmental responsibility.

•**Teamwork**

We encourage collaboration and value each member of our diverse and talented team.

US Foods Company Overview

1 of 2 national broadline distributors and 10th largest private company in the USA

Company Mission

To be the most highly respected broadline foodservice distributor as measured by our customers

Primary Customers

- Street (independent restaurants)
- National Accounts (hospitals, schools, etc.)
- National Chain Accounts

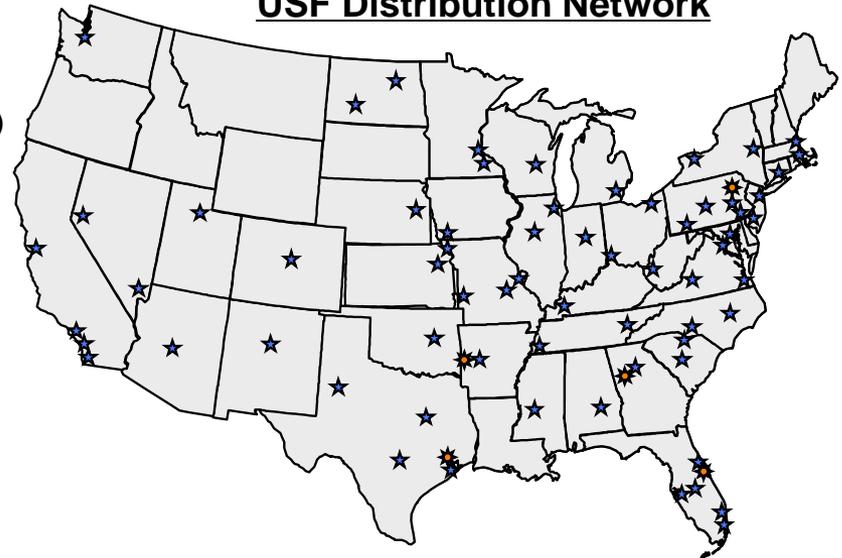
Operations

- 60 Broadline distribution centers
- 5 North Star distribution centers
- 12 Stock Yards facilities

Scale

- \$22 billion in sales
- 250,000 customers
- 24,500 associates
- 4,700 Sales associates
- 6,000 suppliers
- 6,000 delivery vehicles

USF Distribution Network



- ★ Broadline locations: 61
- ★ North Star locations: 5

US Foods Los Angeles – Facility Statistics

Facility Completed in 1995



Locally... **US Foods Los Angeles** is located in the heart of the Southern California market. The facility, at 448,791 square feet, is a large, state of the art operation utilizing a modern transportation fleet of over 170 trucks and trailers. The Division proudly employs over 600 associates. The culture is built on Heritage of 100 years servicing the Culinary Community.

Distribution Area

US Foods, Los Angeles, distributes multi-unit chain accounts from Southern Orange County to the South, Coachella Valley to the East, and San Luis Obispo to the North.

US Foods is Financially Solid and Growing Steadily...

Experienced Ownership

- KKR and CD&R are two of the oldest and most well respected private equity sponsors in the industry
- CD&R spends the majority of their time and capital in distribution
 - Owned Alliant Foodservice
 - Owned large broadliner in UK

Progressive Leadership

- Continuous improvement in setting world class standards of excellence
- Creative solutions that drive continued financial success

Flexible Capital Structure

- Liquidity has increased since closing

Strong Financial Performance

- Strong financial structure
- Strong cash flow position
- Cash flow positive

Product Availability

Product Availability: 14,000 SKUs in the following categories:

<u>CATEGORY</u>
Appetizers, Entrees & Potatoes, Refrigerated & Frozen
Beef
Beverage
Cheese
Chemicals & Cleaning Agents
Dairy
Disposables
Equipment & Supplies
Fruits & Vegetables, Canned & Dried
Grocery, Dry
Grocery, Refrigerated & Frozen
Meat Substitute
Oils & Shortening
Pork
Poultry
Processed Meat
Produce, Fresh
Salads, Wet, Refrigerated & Frozen
Seafood
Specialty Meats

Innovations US Foods Los Angeles

Food Cost Analysis

We work directly with you to help determine your food cost, what it should be, and how you can get there. We'll examine your product mix and do menu analysis to help save you money and increase profit.

Menu Profitbuilder Pro™

Maximize profit on every menu item you serve. Menu Profitbuilder Pro™ quickly calculates the cost and margins for each item on your menu...and it's exclusive to US Foods customers. It is a value-added tool that interfaces directly with your US Foods product catalog, giving you instant access to data such as cost per pound, cost per ounce, yield and more. It allows you to set a target range of where you want your profit margins and food cost percentages to be, and will alert you if your costs go up or if you're out of that range.

Menu Engineering

Did you know that a menu re-design can improve your sales from 2% - 10%? US Foods Los Angeles has partnered with a leading menu engineering and design team to structure your menu strategically to boost profits. Other services offered but not provided include: Loyalty Club, Website Design, Branding and Social Media.

www.usfood.com

Imagine placing your order from anywhere, anytime! Our dedicated Business Solutions Specialist will work with you on using the US Foods website to meet your electronic business needs. Utilize powerful reporting tools or interface with your back office software. US Foods provides the tools, knowledge and experience to help you use today's technology to manage your business needs. Control costs by using online ordering; easy ordering, centralized order guide management, inventory management, and powerful reporting.



US FOODS LOS ANGELES IS
COMMITTED TO HELPING
OUR CUSTOMERS SUCCEED
BY DELIVERING

Culinary & Business Solutions

We have assembled a team of
foodservice specialists
with over 100 years of
combined experience
in the foodservice industry to
support your success.

Innovation

We are a food company with food people dedicated to being on the cutting edge of innovation. Check out The Scoop, our quarterly magazine showcasing unique, on-trend, and time-saving products that you can't get anywhere else. The Scoop will set you apart from your competition. Truly beyond the ordinary!

Recipe Development / Culinary Showcase

Exclusive Brands Opportunity & Recipe Development

Let our Culinary Specialists introduce you to a wide range of Exclusive Brand items designed to save you money, and meet all your menu and price point needs.

COP Opportunities

Let our Center of the Plate experts share their extensive knowledge and suggest solutions for all your protein needs.

Beverage & Chemical Opportunities

To round out the array of services that US Foods is committed to providing you, let our Specialist work with you on your beverage and chemical needs.

Culinary Showcase

Let US Foods Los Angeles host a customized culinary showcase with an on-site presentation for you. Our experts provide a multitude of ideas and management solutions to boost sales and profits, and improve your overall operation. We'll explore opportunities to boost your sales, profits, and ease of business through our full menu of business and culinary solutions.

Flexibility / Adaptability

US Foods.com

US Foods - Home - Microsoft Internet Explorer provided by US Foodservice

http://usfoods.com/

File Edit View Favorites Tools Help

US Foods - Home

Videos galore!

Products
Applications
Tips & Ideas

Click here to view our collection of 2-minute videos.

Videos Page

Keep Your Kitchen Cooking

Opening a new restaurant or remodeling an existing facility? US Foods Culinary Equipment &

Meet Our 30 New Scoop Products!

Catch the excitement and spread the word. Our 30 new products are here! From fresh deli salads to authentic, pit-smoked BBQ pork to international grilling sauces and salmon burgers, you'll find tempting flavors and

Looking for a New Side Dish?

Add a burst of flavor to your menu with our 3 healthy, unique salads – curry coleslaw, Santa Fe

http://usfoods.com/Video/Videos.aspx?utm_source=homepage&utm_medium=banner&utm_campaign=Videos%Page

Internet 100%

Start Inbo... Pow... King... VAS... Reco... US F... Marg... Febr... US F... 6:37 PM

Scoop: New Product Innovation

US Foods, one of the country's most innovative food companies and leading distributors, is helping chefs gear up for the grilling season with the launch of 30 new products. These new, high-quality products for spring will help restaurants refresh their menus and save time in the kitchen. US Foods proudly brings you new product innovation - delicious, and right on trend.



Featuring Chef's Line™ Salmon Burger

SALMON BURGERS

With its neutral flavor profile, our healthier alternative to beef burgers is rich in Omega-3s and bursting with meaty pieces



Featuring Chef's Line™ 9-Grain Sprouted Bun

9-GRAIN SPROUTED BUN

A hint of sweetness complements the nine hearty grains for a healthy option so customers can feel good about eating well



Business Analytics R1.3

Business Analytics has been added to all USFood.com and FSDO user ID's for Los Angeles Division

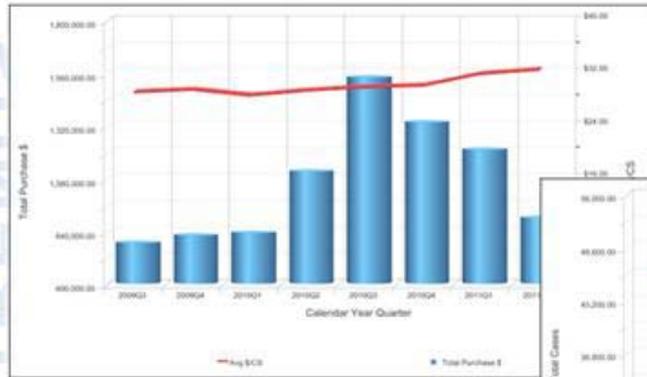
Business Analytics, for the customer, is fast, easy-to-use and provides the most relevant, useful analytics in the industry today. Reports and data can now be pulled in seconds with just a couple of clicks. Customers can filter data by location, date, product hierarchy (class, category or group) brand or manufacturer. Additional features and benefits:

- **More timely data**
- **More data elements**
- **Ad hoc data queries**
- **Customized reports**
- **Enhanced contract reporting**
- **Increased Simplicity**
- **Enhanced Speed**

Customers can use these enhanced reports to better understand purchasing trends, contract utilization and average case price.

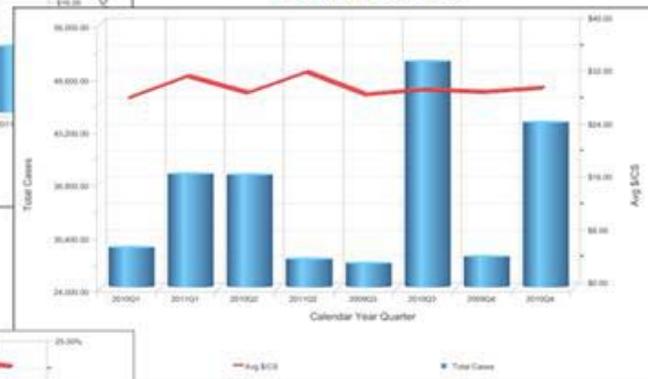
QUARTER TRENDS

Total Purchase Dollars

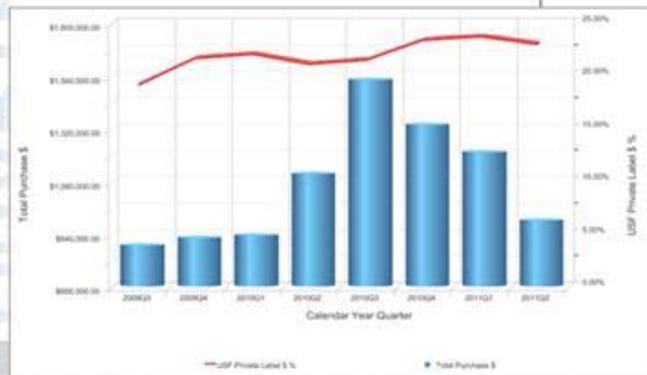


Total purchase dollars, cases and Private Label by quarter with average case price

Total Cases



Total Private Label Purchase Dollars



Distribution Center Services

USF: Industry Leader in FSQA

- **Only Foodservice organization with 8 National FSQA leaders at the Corporate HQ level**
- **Industry-leading 2 HACCP certified personnel in every USF Division**
- **First Foodservice organization implementing Seafood certification**
- **Industry leader in recall execution**



Best in Customer Communication

- Completion in ~ 4 hrs from notification (average)
 - Includes weekends and holidays
- Compliant with all regulatory requirements
- 3rd party audit (2x/year) – succeeded
- 50,000 (estimated) Class I customer calls last year

Product Recalls and Alerts

RECALL PROCEDURES US FOODS LOS ANGELES

Our full-time Corporate Recall Coordinator gathers all information needed from a Vendor for product recovery. The information is immediately sent to all US Foods Divisions that sell the effected product. Each Division has a Primary, Secondary, and Emergency Recall Coordinator to manage recalls 24 hours a day, including weekends. Once the Recall Coordinators are notified, recalls take the highest priority at the Division. The classification and severity of the recall assigned by the Vendor determines the actions we take. If the product is recalled due to health or safety issues, all customers who have purchased this product are notified quickly and instructions are provided on the steps the customer needs to take.



fsqa
at U.S. Foodservice

the foundation of foodservice

Food Safety & Quality Assurance: New Faster System for Recalls

To serve you better, U.S. Foodservice, Inc. is rolling out a new way to communicate with our customers in the event of a food recall. We have combined voice mail "blasts" and emails in a secure web site that will allow you to respond to a recall notification several different ways. Please read and keep these simple instructions.

- **The Issue:**
Recall frequency is growing. When USF is notified by a supplier that a food product could cause a health issue, our first priority is to contact every customer that purchased that item. These minor changes in how you will be contacted will enable us to do so even faster.
- **Am I Impacted?**
If you purchased a recalled product from us, we will contact you as soon as possible after we are notified. You will receive a recorded message from Katie Curnell, our Corporate Recall Specialist, informing you of the recall, and asking you to check your email (if we have your email address) or to call customer service at your distribution center (we'll give you the phone number). We will continue trying to contact you until you either respond to the email or call the distribution center. If we absolutely cannot reach you, a certified letter will be sent to the establishment.

There are two actions you need to take after receiving our product recall notification telephone call: Acknowledge that you have received our recall information, and tell us how much of the recalled product you have remaining. A territory manager or customer service representative will follow up after the recall to see about replacement products, credits, etc.

example email



What You Can Do:

- Help us serve you better. Provide your distribution center with a valid email address so we may reach you with recall information.
- Review your own internal recall procedures - does your staff know what to do if they receive notice that a product is being recalled?
- Make sure your staff knows not to ignore a message from USF, even if it is recorded.
- If you have email, check for a message from recalls@usfood.assurance@usfood.com. Open the email, click on the link, and you will find enough information to identify the recalled product. Just check the "I acknowledge" box and enter the number of cases you have on hand. Please add this address to your address book so it does not go to junk mail.
- Without email, call the distribution center, identify your facility, and tell us how much product is on hand.
- Purchase all of your supplies from a company with a robust recall program that can keep you aware of recall and food safety issues.

It Really Is That Simple:

- We will contact you if you are affected by a recall;
- Provide us an email you can access at work for faster and easier response; or
- Make sure you call your distribution center after we have alerted you to the recall.

example form



US Foods Los Angeles – Community Involvement

Corporate Citizenship Strengthening the Community

- Each year, US Foods makes a positive difference in communities around America through donations and employee volunteerism. Our philanthropic activities are an extension of our culture and part of our company's heritage.
- An upcoming clothing drive is planned to donate to a charity that provides business clothing to those in need to assist them back into the job market.
- Adopt a Family with Human Options: they assist women and children with domestic violence. Last year, we were their largest supporter during the adopt a family, assisting over 10 families with providing Christmas gifts.
- **Locally - Past Community Services:**
 - Participated in Disney Half-Marathon, water stop sponsorship and food donation
 - Dress 4 Success clothing drive
 - Red Cross Blood Drive
 - Earth Day Celebration including community clean up

US Foods Los Angeles – Community Involvement



Fighting Hunger

The Los Angeles Division holds annual food drives. Last year's drive had a theme each week: breakfast, lunch, dinner, personal items.

The US Foods We Feed America™ program raises funds for Feeding America, the nation's leading hunger-relief charity. Annually, US Foods divisions donate approximately 6 million pounds of food, representing approximately 1.8 million meals, to the affiliated food banks of Feeding America. US Foods also proudly supports and encourages our employees' local volunteer efforts to strengthen communities and improve lives. Employees across the country dedicate their time, energy and talent to making a difference through fundraising, volunteering and donating food to local food banks.

Locally , We Have:

Donated to LA and Orange County Foodbanks

Sold Cookbook, Recipes from the Heart, with proceeds going to the Foodbanks

Conducted a Silent Auction held by associates with proceeds going to the Foodbanks

Donated food to local food banks and non-profit organizations that feed the hungry

US Foods Los Angeles – Safeguarding the Environment

Corporate Citizenship Safeguarding the Environment

US Foods has long recognized the importance of reducing environmental impact by minimizing waste, conserving resources and recycling materials.

Sustainability improves every aspect of our business and helps the communities where we do business.

EPA SmartWay™

US Foods is certified by the Environmental Protection Agency (EPA) as a SmartWay Partner due to the company's initiatives to maximize fuel economy and reduce emissions.

Reducing Emissions

Working with the Environmental Defense Fund and Kohlberg, Kravis and Roberts (KKR), one of US Foods private equity owners, the company assessed the environmental impact of operations and focused on reducing vehicle emissions and increasing energy efficiency at our distribution centers. By implementing a variety of strategies like reducing idle times, routing deliveries more efficiently and installing energy-efficient, high-intensity fluorescent lights, US Foods has saved more than \$22 million in energy and fuel costs.

US Foods Los Angeles – Green Business Certified



Green Business Certification process: A 38 page audit that addresses 10 major areas

- Solid Waste Reduction
- Recycle or Reuse Materials
- Reduced Office Waste
- Purchase Used or Recycled Content
- Energy Savings
- Water Conservation
- Pollution Prevention
- Chemical Reduction
- Potential Pollutants
- Reduce Vehicle Emissions
- Environmentally Friendly Purchasing

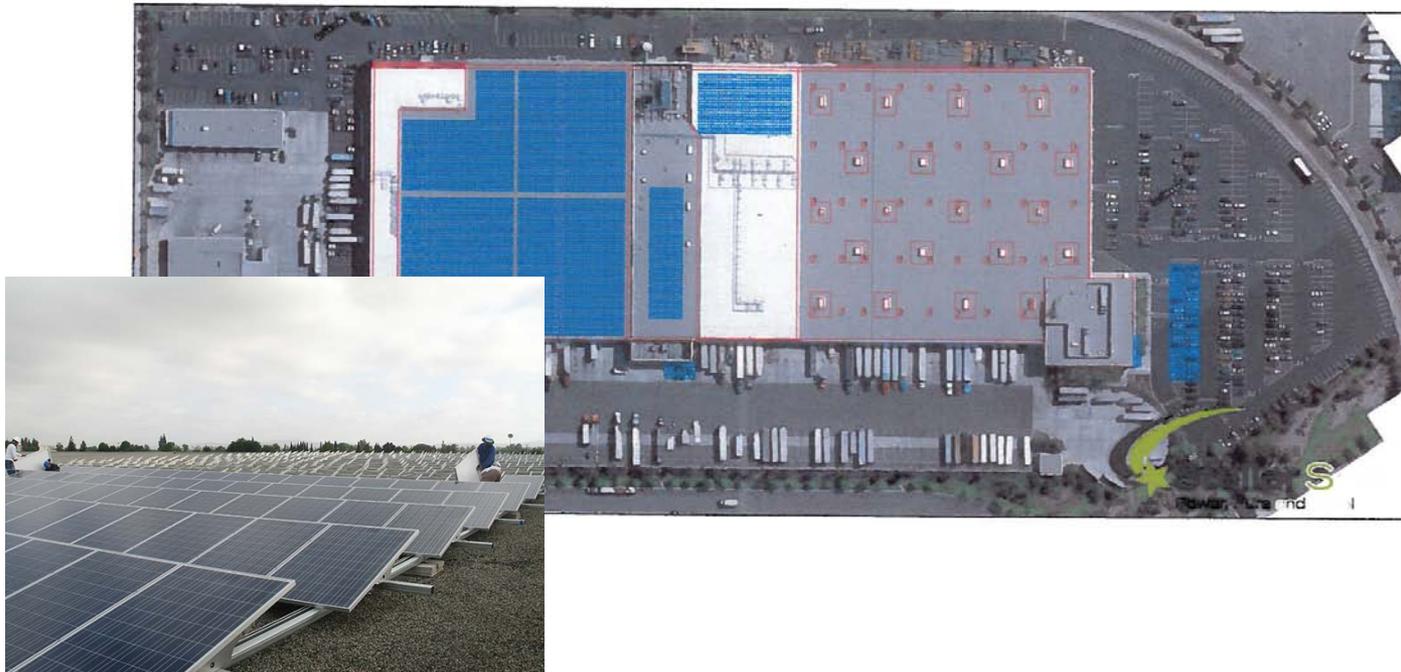
Annually, US Foods Los Angeles, has saved:

- 3,524 trees
- 1,451,170 gallons of water
- \$12,438 in landfill costs
- 74,632 gallons of oil

US Foods Los Angeles – Solar Panel Project

Operational since June 13, 2011

- 1.2 Megawatt
- Anticipated annual savings \$222,000
- US Foods Los Angeles anticipates generating power to sell back to S.C.Edison to provide electricity to their customers



Hours of Operation

CUSTOMER CARE

We operate a Customer Care center that is fully staffed to offer customer support 7 days a week. Customer Care is professionally staffed to receive customer orders, and provide information on products, product receiving, delivery times, fresh product, specials, Will Call orders, and address customer concerns.

HOURS OF OPERATION

Customer Service:	M-F, 7:30 AM – 5:00 PM Sa, 7:30 AM – 4:30 PM Su, 7:30 AM – 4:30 PM
Warehouse Receiving	M-F, 5:00 AM – 1:30 PM
Warehouse Order Selecting	Su-F, 5:30 PM – 2:00 AM
Will Call	M-Th, 7:00 AM – 5:00 PM F, 7:00 AM – 5:30 PM Sa, 7:30 AM – 1:00 PM

Merchandising and Warehouse Operations

HACCP Certification:

The US FOODS divisions have HACCP plans and they conform to the requirements set forth in the Code of Federal Regulations. Each Division is required to have two HACCP trained employees who have completed a three day course provided by an AFDO instructor. All warehouse associates also receive annual training in HACCP provided by the company.

All HACCP plans are required to be updated yearly or when changes are made.

All HACCP plans consists of written flow charts, hazard analysis worksheets, and HACCP plan forms. A complete hazard analysis has been conducted. Critical control points are in place for items that require them.

Records are monitored daily and reviewed at least weekly by a HACCP trained employee. All refrigerated HACCP records are kept on file for at least one year and all frozen HACCP records are kept on file for at least two years.

All thermometers that are used for monitoring temperature are calibrated at least monthly or to the recommendation of the manufacture. Records are kept on file and reviewed by the HAACP Coordinator.

Standard Operating Procedures and Standard Sanitation Operating Procedures have been implemented to support the HACCP plan.

Merchandising and Warehouse Operations

REFRIGERATED DOCK SYSTEM

Whether we are receiving merchandise or loading your order on our truck, products never leave refrigeration. This is a critical need in today's foodservice industry with the public's increased awareness of food sanitation. Our totally refrigerated docking area completely ensures optimum freshness of product while eliminating any chance of food-born illness . . . Fresh Products!

US Foods Los Angeles maintains refrigerated receiving docks. One of the most important jobs our warehouse personnel have is to ensure that the quality of the products we deliver to our customers is the same quality as when we receive it from the vendor. Temperature plays a huge role in product quality as well as food safety for all refrigerated and frozen products. Many products are temperature sensitive. The quality or safety of a product can deteriorate rapidly when subjected to temperature abuse (temps. that are either too warm or too cold). Employees are thoroughly trained in receiving product, good sanitation practices, food safety procedures, and what to look for in incoming goods.

It is the intent of US Foods, to insure our customers receive the finest quality and safest products possible by utilizing our strict internal receiving program. If any of the condition violations are found, the receiver must immediately contact their supervisor for direction. Conditions found and the actions taken are to be entered in the Receiving Log/Storage Temperatures.

Freezer dock - 16,646 sq ft kept at 38 degrees

Cooler dock - 9,144 sq ft kept at 38 degrees

Total 25,790 sq ft at 38 degrees.

Merchandising and Warehouse Operations

PRODUCT PROTECTION

SUMMARY OF USF PRODUCT PROTECTION PROGRAM

Please find a summary below of the process that is used by USF to ensure that product within our control is handled in a safe and secure manner. The below procedures meet or exceed all FDA recommendations listed in the FDA guidelines for the security of products. Please direct all questions about this process to the Director of Food Safety and Quality Assurance.

Operational Risk Mitigation

Working with our security group, each facility has undergone a security risk assessment. Each site has a designated food security coordinator.

Employee Identification and Screening

All new hires are subject to background checks per company policy

Non-Employee Control

Visitors/Contractors:

Required to sign a visitors log when entering and exiting facility

Requires photo identification

Must display visitor badge or other form of identification

Will be under supervision of an US Foods associate while on company grounds.

Merchandising and Warehouse Operations

PRODUCT PROTECTION

Drivers:

- Must check in upon arrival of facility
- Identification should be worn at all times
- Limited access to loading docks

Facility Security

- Controlled access to facility at all times.
- All entrances to facilities include company authorized signage.

Transportation

- Unattended US Foods trailers containing product must be locked if not in a secured area.
- In transit, trailers must be locked at all times while unattended.
- All couriers delivering product, on behalf of US Foods, must have vehicles secured once loaded.

Receiving

- Full loads should be sealed. Seal will be checked against seal number on Bill of Lading. Seal number is recorded.
- Less than full loads should be locked upon arrival to facility. Security of trailer is documented.

Merchandising and Warehouse Operations

SANITATION PROGRAM

At US Foods, each division must have a complete written cleaning procedure for each area of the facility. These include: outside grounds including around the dock doors, dock plates, loading dock, break areas, restrooms, dry storage areas, battery charging & storage areas, air handling units coils, coolers storage areas, flood drains, freezer storage areas, the 18 inch perimeter or access along all walls to allow for proper cleaning, pallet storage areas, ceiling areas (spider webbing), roofs and overhangs (bird nesting and droppings), trailers, overhead pipes, aisles, and bays.

Written cleaning procedures must include the concentrations of chemicals and sanitizers used.

If chem-stations are used to measure concentrations of cleaning agents, they must be cleaned thoroughly after each use and calibrated on a regular basis to maintain accuracy.

FOOD SAFETY AUDITS

US Foods Los Angeles is randomly audited for food safety by The Steritech Group, Inc. The Steritech Group, Inc. is a recognized leader in retail, foodservice and supply chain food safety. They design, develop and implement systems for managing food safety throughout the food chain from farm to table. Their range of food safety services includes consulting, training, audits and vendor certification.

In addition to Steritech Audits, our Director of Food Safety and Quality Assurance, conducts random internal food safety audits.

Merchandising and Warehouse Operations

FOOD SAFETY

US Foods takes food safety very seriously. We guarantee safe handling, storage, and transportation of all products we distribute.

The Corporate Food Safety staff monitors the implementation of US Foods food safety policies and procedures as well as the USDA's "Good Manufacturing Processes" outlined in 21CFR of the Food Code.

US Foods voluntarily contracts with Steritech and Cook & Thurber to perform inspections of its facilities every six months. Any critical findings must be resolved immediately. It is USF policy that if a division were to fail an inspection they would be re-inspected in 60 days. A second failure would not be tolerated. All Divisions have scored consistently over 900 with most over 950.

In compliance with FDA- HACCP regulations, all U.S.F. Divisions have HACCP plans. Every Division has at least one HACCP trained professional. Incoming temperatures and storage temperatures are recorded for all refrigerated and frozen products. We strictly adhere to our HACCP Guidelines.

All warehouse employees receive in depth training for proper food handling annually. All new warehouse hires also receive this training.

US Foods requires its Private Brand manufacturers and all manufacturers that are mandated by law, to have a HACCP program, and to submit a letter of compliance to US Foods. These letters are kept on file and updated annually. In addition we require all packers of products bearing our label to be inspected by a third party Food Safety Auditor annually.

In regard to our fleet: Every truck is internally cleaned nightly. Temperatures are taken before loading and throughout the day. As the existing fleet ages all replacement trucks have three compartments.

US Foods offers the *ServSafe*® food safety training program for its customers, at cost. To date, over 3000 of our customers have taken advantage of this opportunity.

Protecting our customers and their customers is of the highest importance for US Foods.

Order Delivery Method **USFOOD.COM**

User Friendly

Available 24 hours a day, 7 days a week

Place your orders at your convenience, anywhere you have internet access.

Online Catalog – Contains thousands of foodservice products.

Search and compare prices on similar products

Up-to-date pricing -

Prices shown on your order

Confirmation are your current prices.

Instant order confirmation and reservation -

Real-time product confirmation and reservation minimizes unexpected out-of-Stocks.

Shopping Lists – Custom Order Lists

Simplify the ordering process by creating a **shelf-to-sheet**, or alphabetical list etc.

Back office Interfaces –

We currently interface with over 150 software packages and growing.

Dedicated 24hr. Tech. Support Line

877-583-9659



CUSTOMIZED REPORTING CAPABILITIES:

Analyze and manage your business using a variety of different reports. Print or download to import into your favorite spreadsheet software.

Reports Include:

- Account Status
- Invoice History
- Manufacturer Usage
- Product Usage
- Monthly Comparative

INVENTORY FEATURE:

Maintain better inventory control and food cost management by using our Inventory Management Tool.

- Create reports that calculate your on hand inventories.
- (Par Orders)
Generate orders by comparing on-hand quantities vs. pre-established par values.
- Create reports with General Ledger Codes that can be passed on to your accounting department.
- Compare current and past inventories

Order Delivery Method **USFOOD.COM**

Reporting

Helping manage your business!

- Two year purchase history.
- Exporting capabilities - into spreadsheets such as Excel.
- Reports include case, dollar, purchase history, product descriptions and manufacturer information.
- Reports can be generated for single or multi-unit locations.
- Account statements and invoice retrieval is available.

Account Status – View your open A/R data including –
Invoices, debits & credits.

Purchase History – Select a time frame –
View individual invoices.

Manufacturer Usage – Select a time frame & manufacturer – **View purchase history from a specific manufacturer.**

Product Usage - Select a time frame –
View a descending dollar report.

Product Trend – Select any 3 month pattern –
View a month by month comparative order history.

Order Delivery Method **USFOOD.COM**

*One more way US Foods is
“Keeping Kitchens Cooking!”*

- Web based user friendly – order entry system
- 24 hour dedicated Tech. Support Team
- Division .com specialist available for your onsite training needs
- User ability to customize ordering and inventory lists
- Inventory feature with US Foods & non US Foods items
- Food safety recall information
- Next Day Gourmet (CES) online catalog
- Integrations with over 130 menu & POS software applications
- 5 Report platforms, Invoice Retrieval & Graphs

CONFIDENTIALITY

USFoods and Customer agrees that all information as to source, quantity, and price of goods and services shall be maintained in confidence and shall not be released to any private third party for any reason whatsoever other than pursuant to a validly issued subpoena from a court or governmental authority having jurisdiction over the party, pursuant to the rules, regulations or requirements of any state or federal agency or department or pursuant to a discovery request made under applicable court rules and to which the party is required to respond.

Thank you!