

WEEKLY THAWING GUIDE

A good slacking routine ensures burritos are served at their best while keeping operations efficient and food waste minimal.



Thawing varies by fridge airflow, so we recommend moving frozen burritos to the fridge **2-3 days** before sale.

Use this guide to prepare for high-traffic days:

IF YOU NEED THEM...

PULL THEM ON...

FRIDAY	→	TUESDAY
SATURDAY	→	WEDNESDAY
SUNDAY	→	THURSDAY
MONDAY	→	FRIDAY
TUESDAY	→	SATURDAY
WEDNESDAY	→	SUNDAY
THURSDAY	→	MONDAY



OUR TOP TIPS



- **PULL BASED ON EXPECTED SALES**
Borrow from future stock if needed (just make sure to replenish!), and adjust nightly to stay flexible and minimize waste.
- **THAW BURRITOS IN A SINGLE LAYER**
This prevents condensation and ensures even thawing—dense stacks take longer, so spread them out if space allows.
- **ALWAYS ROTATE STOCK**
Remember: FIFO = First In, First Out. Burritos have a shelf life of 10 days once thawed (keep refrigerated under 40°F).



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Questions? Send them to hello@disburrito.com