



HIGH LINER
FOODSERVICE™



YOUR GUESTS CRAVE

SEAFOOD

TAKE-OUT

**MAKE YOURS BETTER WITH HIGH LINER
FOODSERVICE'S TAKE-OUT BEST PRACTICES**

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Seafood was the 2nd most missed menu item during the pandemic¹!

In 2021, over 80% of sales were for take-out, delivery and drive-thru, an increase of more than 15% vs 2019².

1 in 3 guests say they will continue to eat off-premise after the pandemic².



BEST PRACTICES FOR BETTER TAKE-OUT

1) TEST YOUR TAKE-OUT

Mimic the movements of your typical take-out orders then analyze the food 30-45 minutes later to learn what's working and what isn't.

2) PACK IT PERFECT

Before packing, allow excess steam to escape. Use biodegradable vented containers for breaded and battered food—ones with venting on side panels are best—and package entire order in quality paper bags instead of plastic since plastic bags trap moisture.

3) DEVELOP STANDARD OPERATING PROCEDURES

Write down your take-out procedure and share with staff to ensure it's perfect every time.

BEST PRACTICES FOR FISH & CHIPS



1) Use a large, vented container big enough to pack fish & fries side by side.



2) Don't pack battered fish on top of fries.



3) Put coleslaw & sauces in small containers with lids.

BEST PRACTICES FOR SEAFOOD TACOS



1) Use vented containers that allow the tacos to stand up.



2) Ensure pico de gallo is drained well.



3) Pack sauces separately if they interfere with the seafood's crispiness or the taco shells' texture.

BEST PRACTICES FOR FISH SANDWICHES & BURGERS



1) Use vented containers that are slightly bigger than the bun.



2) Pack any sides in a separate container.



3) Ensure any dressed slaws are drained well.



4) Ensure sauces do not interfere with the seafood's crispiness or the bun's texture.

