



How We Handle and Prepare Our Gluten Free Pizza Crust

(Using Dedicated Pizza Screens)

1. Pizza crust are made, packaged and sealed in a certified gluten free facility.
2. Pizza crust are removed from the freezer and prepared at the time of order. At no time are pizza crust removed from the sealed bag and allowed to sit in an open environment.
3. Pizza crust are prepared and baked on a designated screen, and placed in the oven using a designated pizza peel. The designated screen prevents any cross contamination to the bottom of the crust during the topping and baking of the pizza.
4. Finished pizza is cut, on the serving tray, using a designated pizza cutter.
5. Finished pizzas are served at the table, never coming in direct contact with surfaces containing flour.

** As outlined above, we take every precaution to prevent any cross contamination. However, because the Gluten Free pizza crusts are prepared in an environment where flour is used, the chance of any cross contamination due to airborne flour does exist.

** Random testing is done to ensure that the pizza crust, both finished and unfinished stay well below the allowable gluten level of 20 parts per million to be considered gluten free.