



## **How We Handle and Prepare Our Gluten Free Pizza Crust** (Oven-able Pizza Tray)

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 in the oven-able pizza tray, which they are packaged in at the plant. The oven-able tray prevents any cross contamination to the bottom of the crust during the topping and baking of the pizza.
4. Finished pizza is cut in the oven-able tray, using a designated pizza cutter.
5. Finished pizzas are served at the table in the oven-able tray.

\*\* 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.