

New York City Department of Markets' regulation No. 49 requires that any commodity, whether edible or inedible, sold, exposed for sale, or offered for sale at retail, shall have conspicuously, plainly, and clearly displayed the price per unit of weight, dry or liquid measure, or numerical count by a stamp, tag, or label or by a sign at the point of display.

Very truly yours,

H. BOESENBERG,
Sales Manager.

To the manager, Long Island unit:

PRICE MARKING

From time to time it becomes necessary to solicit your particular support in an effort to maintain and improve our standards on the topic of price marking. This is an important function of our store operation and needs your constant followup if we are to present an acceptable image.

First of all, your equipment must be in good order. Check this to satisfy yourself such is the case. Make sure the tips are clean and make a legible, distinct, impression free from smears and blurs.

In the case of advances and reductions, the old price must be completely obliterated or removed before a new price is marked on any article of merchandise, or if a kum-kleen label is affixed thereto, it must entirely obscure the prior retail. Under no circumstances are two retail prices to appear on any item offered for sale.

Finally, prices must be checked with the official price book to insure accuracy, and shelf tickets, floor displays, and shelf stocks must be in conformity with respect to the price structure at all times.

Your cooperation is again requested.

SALES DEPARTMENT.

THE GREAT ATLANTIC & PACIFIC TEA Co., INC.

To the manager:

COMPANY POLICY CORRECT WEIGHTS AND PRICES

Company policy regarding accurate pricing and weighing of merchandise is of prime importance. It is therefore essential that at no time should any letdown be permitted in surveillance of this phase of our operation.

Correct price marking involves the following five factors:

1. Tare.
2. Price per pound.
3. Extension.
4. Identification.
5. Accurate scales.

During any part of this operation, the smallest oversight or carelessness can lead to unnecessary embarrassment. Please inform all personnel involved in pricing merchandise to be alert to prevent mistakes. Have case attendant look at price labels when displaying merchandise. Frozen poultry, not displayed in low temperature case, but prepared the night before should be rechecked in the morning for loss of weight through partial defrosting. This also applies to frozen fish items on display.

Those who handle our pricing also handle our reputation, and should be fully aware of this responsibility.

It is absolutely necessary that all packaged merchandise be weighed and priced correctly before being placed on sale. Also be sure all scales are in good working order. Check scales periodically throughout the day. Remember, 16 ounces to the pound and correct retail.

Be sure to reset the "tare" when you change the item being scaled.

Review weighing and scaling policy with all scalers. Every scaler must use their own assigned code number or letter, whatever the case may be.

SALES DEPARTMENT.