**Compliance Line Check**

**Performed every morning before opening**

**DATING:- Check every item and correct or dispose if needed**

Lobby Display-

□ Cakes- Better cream= 4 weeks

□ Ganache = 8 weeks

□ Cookies= 3 weeks

□ Cupcakes= 3 weeks

□ Grab and Go= 12 months from manufactured date

CHECK DATES FOR ALL SODA

Back Line cooler-

□ Mango base= 21 days from open

□ Smoothie mix= 7 days from production

□ Milk**/Almond Milk**= Check date on carton-must have received by date

□ Stone Stock- please see below or check shelf life guide

Stone Stock-

□ IQF Fruit= 4 days

□ Cookie Dough= 3 days

□ Pie fillings= 10 days

□ Brownies= 5 days

□ Yellow Cake= 5 days

□ Black Cherries = 10 days

□ Waffle Batter = 3 days refrigerated or 30 minutes in use

Walk In Cooler-

□ All unopened items must have a receive by date

□ **Vanilla Lite**= 10 days to use from frozen (3 days to thaw)

□ Prepped colored better cream= 14 days

□ Prepped fruit better cream= 3 days

□ Flavor Bottles- Unopened--received by date. Opened--expiration date. (Check shelf life guide for unopened and opened shelf lives)

□ Prepped cake toppers= 7 days

Back Line Freezer-

□ Cut Cake circles= 30 days and individually wrapped

Walk In Freezer-

□ All unopened items must have a receive by date

□ Cut cake circles or scraps= 30 days

□ Pre-prepped store bought colored better cream 12 months frozen 14 days thawed

**REQUIRED ITEMS:**

Lobby Display-

□ 2 door= 30 cakes 3 door= 44 cakes each additional door= 12 cakes

□ 4 four packs of assorted cookies

**□ 4 four packs of Reese’s Cupcakes**

□ 4 six packs of assorted cupcakes

□ 2 small CBC □ 2 small MD □ 2 small C&C

□ 2 small SP □ 2 small CDD

□ 2 large CBC □ 2 large M □ 2 large C&C

□ 2 large SP □ 2 large CDD □ 1 small rectangle (any flavor)

□ All 4 flavors of Grab and Go: Founder’s Favorite, **Oreo Overload,** Cake Batter Batter, and Peanut Butter Cup Perfection

□ Promotional Items

Coke Display-

□ Coke, Diet Coke, Sprite, and Water

Ghea-

□ Required IC= SC, CB, C, CC, COF, FV, M, ST, SV**, SILK**, one sorbet, and any promotional flavors

Waffles-

□ 5 plain waffle bowls and cones

□ 5 plain dipped waffle bowls and cones

□ 5 sprinkled dipped bowls and cones

**MOLD CHECK:**

□ Reach in cooler and freezer gaskets, shelves, and fans

□ Stone trough corners and stone area

□ Dip well area- behind and underneath

□ Floor drains and mop sink

□ Lobby display gaskets

□ Walk in freezer and cooler gaskets

□ Blast gaskets and shelves

□ Shelves in walk in cooler- pay special attention to the areas where fruit stock or better cream are kept

□ Batch freezer extraction tray and side drip tray

□ Caulking- hand sinks, 3 compartment sink, stone area, and dip well area

Signed by

Date