

Visual, weight, temp, lot code, reject protocol

Dock Receiving Checklist

Inspection

- Visual & count match PO; check for decay/wilt/defects; box integrity and label.
- Weigh sample cases; record net weight variances.

Temperature & Cold Chain

- Leafy greens: 0-2 deg C; Peppers/Cucumbers: 7-10 deg C; Tomatoes: 10-13 deg C (avoid chilling).
- Record arrival temp per lot.

Lot & Docs

- Lot code format: YYYYMMDD-FARM-BATCH; Delivery note must include lot + temp + qty.

Reject Protocol

- Reject if outside spec or temp by >2 deg C; photo evidence; note on delivery; credit same day.