Daily Schedule - October 02, 2025

Time	Employee	Event
11:00 AM	NANCY DINKINS	612211-LKD-INTERACTDEMO-AF-PeachCups/Hal
10:30 AM	NANCY DINKINS	613319-AF-PumpkinCheesecake/MiniCheescak
11:00 AM	MAXX SPALLONE	613848-Garnea-Protein Cookie (2509175324

MM Peach Halves and MM Peach cups

- Hand sink within 25 feet of cart
- Sanitize cart and log on Event Activity Log
- Ensure there is an allergen sign and sneeze guard on cart
- Wash and glove hands; gloves must be worn when serving food. Wash hands and change gloves as Medium Risk needed.
 - If using a knife, utilize a cutting glove
 - Temp and log all ready-to-serve hot items to proper temperature of 165°F or as noted on packaging
 - Temp and log cold food is held below 40°F; ensure and log warm food is held above 140°F

Items & Item

MM Peach cups Item #990001982 MM Peach halves item #990010551

Item Attribute

Peach Halves in Light Syrup (60 oz.) provide you with fresh summer-grown peaches. The peaches are sourced from local farmers and picked at the peak of their freshness in Spain.

To save you time and effort, these peaches are peeled, pitted and placed inside a glass jar so you can access the goodness right after opening the jar. The peach halves are immersed in a light syrup mixture that enhances the natural sweetness of the peaches making them appealing to people of all ages. This product does not contain any artificial flavoring, colors or additives.

Packed within hours of harvest

Ready to eat

Tastes as fresh as the day it was packed

Great addition to lunch boxes for all ages

Non-BPA packaging

Prepping/Cooking Instructions

Keep peach halves and peach cups on an ice bath between serving. Place 1 Peach half in souffle cup with toothpick and serve to Members Open cup and place 2-3 pieces of peaches in a souffle cup with a fork and napkin

Appliance: Kitchen Supplies: Serving Supplies



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INTERACTIVE DEMO:MM Peach Halves and MM Peach cups

Featured Interactive Demo Item Barcode



FSC25128

BACK UP ITEM: Featured Interactive Demo Item Barcode



FSC25180

Default Barcode



FRD3FAULT

You should only scan the Default Barcode found on the tablet cover in these scenarios.

- ✓ The Interactive Demo Cart is needed, but there is no Interactive demo scheduled
- ✓ Item scheduled for Interactive Demo can not be executed for any reason
- √ The barcode for the Interactive Demo malfunctions or brings up the wrong content.

Cleaning

Wipe down the tablet screen every **30 minutes** or as often as necessary to prevent fingerprints or food from building up.

- What to do: Wipe the tablet screen clean using the provided dry Freeosk microfiber towel. When not in use, towel should be reattached to tablet cover using provided velcro attachments.
- What <u>NOT</u> to do: Do not spray cleaning solution directly onto the tablet or pour liquids directly onto the tablet.

Reminder: You are required to remove your gloves, wash your hands with soap and water, and use new gloves after cleaning the tablet screen each time.

Tablet Issues? Scan QR code for troubleshooting assistance



MM Pumpkin Cheesecake / MM Cheesecake Minis

- Hand sink within 25 feet of cart
- Sanitize cart and log on Event Activity Log

Items

Med Risk • Ensure there is an allergen sign and sneeze guard on cart

- Heated Wash and glove hands; gloves must be worn when serving food. Wash hands and change gloves as needed.
- or Chilled If using a knife, utilize a cutting glove
 - Temp and log all ready-to-serve hot items to proper temperature of 165°F or as noted on packaging
 - Temp and log cold food is held below 40°F; ensure and log warm food is held above 140°F

Items & Item

MM Pumpkin Cheesecake / MM Cheesecake Minis

163975 / 980050152

Item Attributes

Pumpkin Cheesecake:

New York style cheesecake swirled with pumpkin and fall spices topped with real whipped cream Made with real cream cheese and classic graham cracker crust No artificial colors or flavors high fructose corn syrup or partially hydrogenated oil Perfect for holiday parties special celebrations and everyday indulgences

Mini Cheesecakes: Member's Mark™ Cheesecake Miniatures bring bite-size indulgent goodness to any gathering. With 63 individually wrapped mini cheesecakes split between three classic flavors - New York Style, Caramel Chocolate Chip and Strawberry Swirl - you'll have plenty to go around.

Prepping/Cooking

Both Cheesecakes: For Best result thaw overnight in fridge Remove cheesecake from package Cut/scoop two-bite portion into souffle cup

Serve in souffle cup with a tasting spoon and napkin

Demo Instructions

Serve one sample piece to Members on a plate with a fork and napkin available. Ensure members know what flavor they are trying.

Backup Item, Item # & Demo Info

MM Club Choice

Work with club management to substitute any MM or Supplier item they'd like to demo.

Please review package instructions for prep and demo details.



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Job Name: 613848-Garnea-Protein Cookie

Project: 250917532471

Date: 10/2/2025 - 10/11/2025

Service Objective



Target(s)

Name	Туре	UPC	Stock ID	Department
Super Protein Cookie	Primary	75903500079	990405599	

Prep Instructions

Med Risk - Heated or Chilled Items.

Hand sink within 25ft of cart.

Sanitize cart and log on Event Activity Log.

Ensure there is an allergen sign and sneeze guard on the cart.

Wash and glove hands; gloves must be worn when serving food. Wash hands and change gloves as needed.

If using a knife, utilize a cutting glove.

Temp and log all ready-to-serve hot items to proper temp of 140°F or as directed by package.

Holding hot temp - above 140°F. Temp and log on Event Activity Log.

Holding cold temp - below 40°F. Temp and log on Event Activity Log.

Increase awareness and promote the sale of the Super Protein Cookie.

Please cut each cookie into 4 equal portions and serve on napkin.

No prep, just open bag and serve.



Selling Points

Very heathy snack loaded with protein and fiber. Made with whole food ingredients.

Non GMO and Gluten Free.							
Great value and much better alternative to sugary snacks and desserts.							
Supporting Attachments							
No Supporting Attachment found.							

Daily Task Checkoff Sheet

Everyday Standards – Event Specialist Checklist

ES Name:	Date:			
☐ All spices and oils dated and in minimal quantitie	s (30 days)			
 Refrigerator cleared and cleaned 				
 Leftover product retained only if event is next day 	and labeled (In and out date)			
☐ No drinks/K-cups saved for personal use unless a	pproved by club supervisor			
\Box Unopened product that is left over is to be taken ι	upstairs or put in donation box			
☐ Bar Keepers Friend used on all stainless-steel pot	ts and pans.			
 Carts cleaned top and bottom storage area. 				
☐ Top signs and sneeze guards in good condition an	d cleaned			
☐ Soufflé cups, napkins, utensils, and plates put aw	vay after events			
☐ Soufflé cups, napkins, utensils and plates re-stoc	cked (as needed)			
☐ Cart storage area kept clean; no stools, trash, or p	paperwork left around			
 Appliances stored under carts cleaned inside/out 	and cords wrapped			
 No appliances stored on top of carts 				
☐ Stainless polished regularly; sanitizer only on prepared	p surfaces			
 All sinks cleaned and polished with stainless stee 	el polish; lime remover as needed			
Ovens & microwaves cleaned inside and out after	reach use			
☐ Hawk Degreaser used as needed				
☐ No unapproved storage or signs; shelving labeled	and organized. (Steel and Kitchen)			
All areas are minimal, clean, organized, labeled, a	and purposeful			
☐ When in doubt, throw it out				
EDR, Activity Sheet, and this sheet signed and date	ted			
 Event reported on AMP before leaving NO EXCEPT 	TIONS!!			
 Paperwork turned into basket on prep table. 				
Event Specialist Signature:				



EVENT TABLE ACTIVITY LOG



Date:		ES Name:								
	IOMETER	Event:								
CALIBRA	TED: Y / N									
					ZATION					
					rt/Table is Sa					
(In	cludes wash	ing hands ar	nd changing ខ្	gloves and	must be con	npleted eve	ry 30 minute	es & as need	led)	
	TIM	F/TEMP CC	NTROL: Log	HOT Ten	nns 4X daily	: Log COLE) Temps 2X	daily		
TIME		TIME		TIME	.po ix uaiiy	TIME		TIME		
	TEMP		TEMP		TEMP		TEMP		TEMP	
		Saniti	ze the therm	ometer wi	th alcohol wi	pes after ea	ich use			
				HOLDING TI	EMPERATURE					
HOT H	IOLDING	At	or above 140	'F	Use vour	thermomet	er to take the	e temperatu	re of each	
COLD	HOLDING	А	t or below 41°	F	Use your thermometer to take the temperature of each batch of potentially hazardous food. Always check the					
• Keep cold	foods at 41°F	1	140'F		tempera	ture of you	r products be	efore serving	g. Ensure	
Keep hot or above	foods at 140°F				thermometer is properly calibrated at the start of your					
	1	41°F			shift. Danger zone is any temperature between 41°F and					
					140°F					
			Inte	rnal minim	um cooking te	mp				
			JCTS & GROU			Cooking: Min. internal temp. of 170°F				
			BEEF, PORK							
СОММ	IERCIALLY PI		ACKAGED RE	ADY-TO-E	AT FOOD	Cooking: Min. internal temp. of 140°F Cooking: Min. internal temp. of 165°F				
		ALL OTHER	PRODUCTS			COOKII	ng: iviin. inte	rnai temp. c)1 102 F	
Prenaratio	on To Go To	o the Sales I	Floor							
ПСрагаси			S should know	how to rong	and if thay ha	van't triad a	r doosn't like t	ho product		
H		nual Printe		now to reps	sond if they ha	ven i trieu oi	i doesii t iike t	ne product		
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	Role Play	C		_	1					
	V	Greeting		V	Location					
	V	Price		\checkmark	Sales Pitch	l				
	√	Attributes								
	✓	Answering	the "have y	ou tried t	the product	" question				
	* By signir	ng you confi	rm the info	mation lis	sted is corre	ect to the b	est of your	knowledge	.	
Signature	:									