

Club Supervisor Citrus Fruit Juicer Compliance

Date:	Club:		
Opening ES Name (Printed):	CS (Printed):		
Opening ES Signature:	CS Signature:		
Closing ES Name (Printed):			
Closing ES Signature:			

Place Check in Box

Supply Check	Yes	No	Corrective Action
Victory Wash/Produce Maxx Station Installed **			
Victory Wash/Produce Maxx Chemical Available **			
Chemical Test Strips Available **			
Pre-printed Labels Available **			
Garvey Gun (date label gun) & Labels Available **			
Juice Bottles On Hand			
Crates of Fruit On Hand			
Equipment Sanitation	Yes	No	Corrective Action
Machine previously cleaned and sanitized (nightly)			
Upper and lower cups soaked in HAWK degreaser mixed with hot water for a full 30 minutes. Soaked the Juice Manifold, Strainer Tube, Spanner Nuts, Spanner Screw, Spanner Tool, Orifice Tube and Juice Nozzle in HAWK degreaser and water			
Sanitizer used to wipe down the exterior of machine prior to execution			
Washing Citrus Juicing Fruit	Yes	No	Corrective Action
Fruit inspected for quality (no visible punctures, abrasions, contaminate)			
Victory Wash/Produce Maxx solution concentration tested using test strips. Victory wash confirmed at reading of 40-80ppm or Produce Maxx confirmed at reading of 30-60ppm.			
Fruits sanitized in Victory Wash/Produce Maxx solution for a minimum of 90 seconds			
Pallet placed in refrigeration (holding temperature <41F) for a minimum of 4 hours prior to juicing			
On Floor Production	Yes	No	Corrective Action
Juice containers filled to fill line as outlined in Juicer Playbook			
Safety seal in place on all sale units			
Filled juice bottles kept on ice/refrigeration to maintain temperature below 41F			
Label	Yes	No	Corrective Action
Juice label affixed to all sale units			
Non-Pasteurization warning label visible			
"Produced On" & "Expires On" dates applied by Garvey Gun are accurate and clearly visible (5 day shelf life)			
Inventory	Yes	No	Corrective Action
Number of fruit crates used scanned out via MC40 nightly	QTY		

Comments:

Form Updated: 4/8/2024

** If NO - Please contact your supervisor immediately and discontinue juicing program for the day.
Note: This form must be retained in Tastes and Tips filing cabinet for a minimum of 2 years.

TYPE OF JUICE	NUMBER OF THROWS	BOTTLES PRODUCED	BOTTLES SAMPLED	CASES JUICED	EOD CASES OF FRUIT	CASES OF EMPTY BOTTLES
ORANGE						
CARA CARA						
BLOOD						
GRAPEFRUIT						
LEMON						
LIME						