Weekly Focus

* **R.D.S.**- Received, Display, Sold. When a Team Member received any shellfish product, they must tag the shellfish tag with the received date. Team member who puts it out must date the shellfish tag with the date of display. Team member who sold all of it or spoilage out what’s left, they must date the shellfish tag with the date.

Received 7/16/2022

Display 7/17/2022

Sold/discard 7/18/2022

* **Production**- Any product that changes PLU must be converted according. Any spoilage tag’s must be place in the spoilage binder right away. Any product from another department must be transfer right away. All product used for production i.e. (Salmon patties, Lobster grillers, Stuffed Branzini) must use 365 products.
* **Temps**- Temps must be taken every 3 hours. (8am,11am,2pm,5pm,8pm) Any product that temps higher than 41 degrees’ must be chilled.

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