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 product.

Temps- Temps must be taken every 3 hours. (8am,11am,2pm,5pm,8pm) Any product that temps higher than 41 degree’s must be chilled.

* **OOS Scan/Shortwalk**- OOS must be done between 9am to 11am in the morning and 7pm to 8:30pm. If there is call out it falls to the fellow opener or closer to make sure it gets done on time.
* **Date Checking**- Dates must be check in the morning and while working any retail.
* **Conversion**- Any product for conversion