

Carry-over Prep Process: Black Bins

Stores electing to implement the Carry-Over process must display a posting outlining the program. This optional poster meets those requirements.

This store is using the **Carry-over Method** to ensure proper ingredient rotation and washing procedures are followed.

- These bins represent food carried over from the previous day and will **expire** at the end of the current business day.
- Any product remaining in a Carry-over Bin by the close of business is to be **DISCARDED**.
- **Carryover Bins MAY NOT be refilled.**

The Carry-over Bin Color used in this location is: **BLACK**



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