



OPTIONAL CARRY-OVER PROCESS



**Global Ops and Support
2021**





Carry-Over Process

WHAT IS IT?



How The Optional Carryover Bin Process Works?



Stores can refill regular use bins from properly dated packaging.

All regular use bins must be the same color.

At the close of business, product is transferred from regular use bins to the distinctly colored carryover bins.

All carryover bins must be the same color.

The following morning, the makeline rail is stocked with all of the carryover bins.

Carryover bins should never be refilled

Once a carryover bin has been emptied, it is replaced with a properly dated regular use bin.

Regular use bin may be refilled throughout the day.

Key Terms For Understanding The Optional Carryover Bin Process

Carryover Bins

- The makeline bins used in the store, exclusively to hold product at the close of business to be used first the following day.
- Carryover bins may never be refilled. Once empty, they must be removed from the makeline to be cleaned and sanitized.
- It **MAY NOT** be the same color as regular use bins.

Regular Use Bins

- The bins that can be used to prep in advance or be refilled at the makeline.
- These bins can also be used for pre-prepped items
- They **MAY NOT** be the same color as the carryover bins.

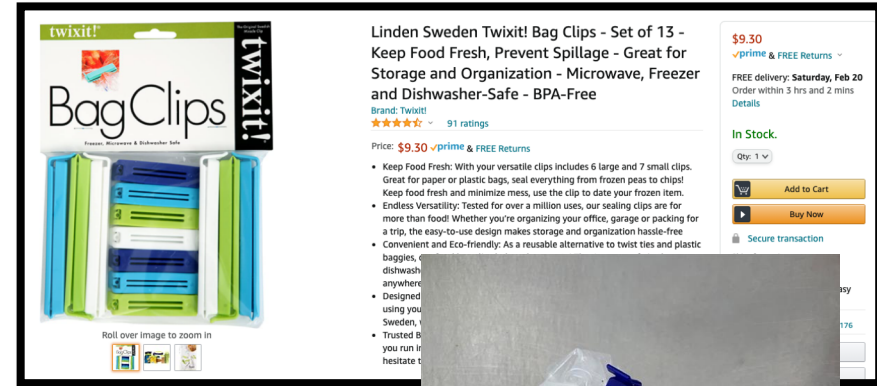
Original Packaging Must Be Properly Sealed Once Open

Clips should be:

- Dishwasher safe, BPA-free
- Washed and sanitized daily

Clips can be purchased from Amazon or most local restaurant supply stores

For food safety reasons, DO NOT use metal or clips with springs!



Bag Opening and Dating Tool Storage



Makeline Cabinet Storage

All product stored in the make-line must be dated according to current shelf-life guidelines.

Room Temperature Product Shelf Life Guide <small>(unless noted)</small>			
Product	Unopened from mfg date	Opened/Prepped	In-use
		# Days unless noted Walk-in Cooler / Cabinets	# Days unless noted Makeline Rail / Other
Opened, prepped, and in-use dates cannot exceed the unopened shelf life date			
Black Olives	Best-by-date	7 (in brine) (R)	2 (drained) (R)
Chocolate Dipped Cookie	7 days from freezer**		
Commeal	4 months		30
Garlic - Chopped	Use-by-date	30 (R)	2 (R)
Green Olives	Best-by-date	14 (in brine) (R)	2 (drained) (R)
Green Chillies (can)	Best-by-date	7 (R)	2 (R)
Pan Release (spray)	Best-by-date		60
Parmesan Cheese Packet	4 months		
Pineapple	Use-by-date	7 (in brine) (R)	2 (drained) (R)
Prepped Bread Slices & Pan Pizzas	N/A	Dough Day's 1-4: 4 cumulative hrs*** / Day 5-6: 2 cumulative hrs***	
Sandwich Bread	8 days from freezer**		Once out, End of Day
Soda	Use-by-date		
Tomatoes, pouch (diced)	Use-by-date	7 (in brine) (R)	2 (drained) (R)
Banana	Use-by-date	30 (in brine) (R)	2 (drained) (R)
Fire Roasted Red	Use-by-date	7 (in brine) (R)	2 (drained) (R)
Jalapeno	Use-by-date	30 (in brine) (R)	2 (drained) (R)
Pepperoncini (whole)	Best-by-date	30 (in brine) (R)	2 (drained) (R)
Butter Flavored Oil (BFO)	8 months	60 original container	2
Cinco Magic	90 days or Use-by-date		4
Garlic Oil Blend	Use-by-date		4
Hearty Marinara	Use-by-date	7 (R)	8 cumulative hours
Honey BBQ	Use-by-date	7 (R)	4 (refrigerated overnight)
Ketchup-Mustard	Use-by-date	7 (R)	8 cumulative hours
Pizza	Use-by-date	7 (R)	8 cumulative hours
Ranch	Use-by-date	7 (R)	4 (refrigerated overnight)
Sweet Mango Habanero	Use-by-date	7 (R)	7 (refrigerated overnight)
Buffalo (mild, hot)	Use-by-date	7 (R)	4 (refrigerated overnight)
Crushed Red Pepper Shaker	Use-by-date		30
Garlic & Herb	Use-by-date		30
Oregano	Use-by-date		60
Taco Seasoning	Use-by-date		30
Powdered Burger	1 year		30

** Not for "hot foods" according to NSF code.

*** After long walk from prep/grated dough.

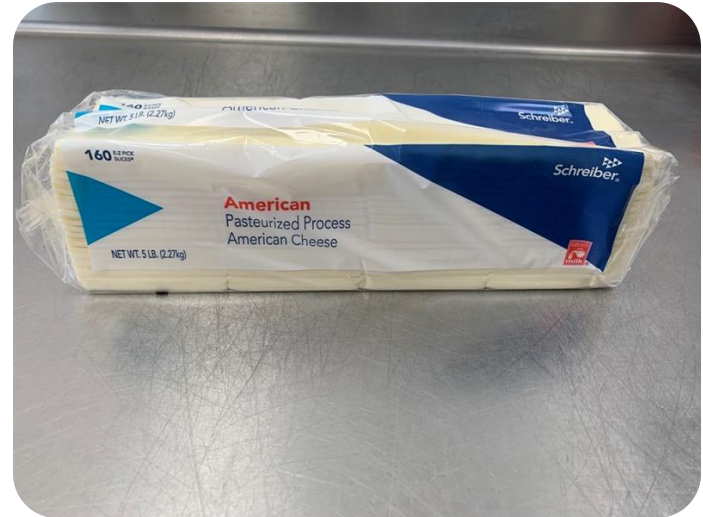
Prep Area | PREP-10 © August 2020 Domino's IP Holder LLC



Toppings Packaged in Juice or Brine



Additional Prep Considerations



Additional Prep Considerations



Refrigerated Product Shelf Life Guide (unless noted)			
			(R) = Refrigerated (rt) = room temperature
Product	Unopened from mfg. date	Opened/Prepped # Days unless noted	In-use # Days unless noted
		Walk-in Cooler / Cabinets	Makeline Rail / Other
Opened, prepped, and in-use dates cannot exceed the unopened shelf life date			
Alfredo Sauce	7 days from freezer*		2
Anchovies – 1 can (in oil)	1 year	7	2
Bacon	Use-by-date	7	2
Beef	11 days from freezer*	7	2
Blue Cheese Dipping Cup	Use-by-date		8 cumulative hours (rt)
Chicken — Boneless (whole & cut)	8 days from freezer*	3	2
Chicken — Wings	8 days from freezer*	3	2
Chicken — Grilled strips	7 days from freezer*		2
Chocolate Lava Crunch Cakes	10 days from freezer*	7	2
Garlic Parmesan Sauce	Use-by-date	4	4 (refrigerated overnight)
Gluten Free Crusts	20 days from freezer*		8 cumulative hours ‡ (rt)
Green Chillies (pouch)	7 days from freezer*		2
Green Peppers	Use-by-date		2

REQUIRED POSTING: Carry-Over Process and Bin Color

Carry-over Prep Process: Black Bins

Stores using the Carry-over method with black bins are required to have this poster displayed on the walk-in door



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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Process: Clear Bins

Stores using the Carry-over method with clear bins are required to have this poster displayed on the walk-in door.



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

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- Any product remaining in a Carry-over Bin by the close of business is to be **DISCARDED**.
- **Carryover Bins MAY NOT** be refilled.

The Carryover Bin Color used in this location is: **CLEAR**



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REQUIRED POSTING: CARRY-OVER BIN COLOR



Home > Store Support > Training >

Carry-over Method: Black Bins

Stores using the Carryover Method are required to have this poster displayed on the Walk-In Door



This store is using the **Carryover Method** to ensure proper ingredient rotation and washing procedures are satisfied.

- 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 Carryover Bin by the close of business is to be DISCARDED.
- Carryover Bins **MAY NOT** be refilled.

The Carryover Bin Color used in this location is: **BLACK**



Carry-over Method: Clear Bins

Stores using the Carryover Method are required to have this poster displayed on the Walk-In Door



This store is using the **Carryover Method** to ensure proper ingredient rotation and washing procedures are satisfied.

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