

CARRYOVER PREP PROCESS

1. Set-up the makeline with the black carryover bins from last night
2. Print out 20ish “Makeline Rail” expiration stickers and place on top of makeline
3. Stock the makeline with bags dated with “Prepped” stickers
4. Bring up clear regular use bins (you can date them with the “Makeline Rail” stickers now or when you put them in use) and place in a convenient spot for later
5. Use product from the black carryover bins until they are empty.
6. When they are empty, remove the black carryover bin and replace with a dated clear regular use bin.
7. Fill/refill the clear regular use bins from the dated bags under the makeline.
8. If there is still product in the bag, seal it with a clip and put it back under the makeline.
9. At the end of the night, if anything is still in a black carryover bin, it is now expired and needs to be thrown away
10. At close, transfer the product from the clear regular use bins into the black carryover bins.

Pro Tips: American Cheese and products in brine (Pineapples, Black Olives, Banana Peppers, etc.) should be prepped ahead of time. Split Banana Peppers and tomatoes into several bins if you won't sell a whole bag in two days.