

PERISHABLE INVENTORY CONTROL

Kitchen Department: _____

DATE: ____ / ____ / 20____
SHIFT: AM / PM

SUPERVISOR: _____

ITEM DESCRIPTION	ON HAND	UNIT	STORAGE TEMP	EXPIRY/USE BY	ACTION
PROTEINS / DAIRY					
Whole Milk (Gallon)		EA	< 40F		
Heavy Cream		QT	< 40F		
Large Eggs (Flat)		FLT	< 45F		
Chicken Breast (Fresh)		LB	< 38F		
PRODUCE					
Baby Spinach (2lb Bag)		BAG	34-38F		
Roma Tomatoes		CS	Ambient		
Yellow Onions (50lb)		BAG	Dry		
PREPPED ITEMS					
House Vinaigrette		LT	< 40F		
Mise en Place (Line)		SET	< 40F		

ITEM DESCRIPTION	ON HAND	UNIT	STORAGE TEMP	EXPIRY/USE BY	ACTION
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Note: Report any temperature deviations or signs of spoilage immediately to the Executive Chef.

Signature: _____