



Best Practices

Handling HFCS & NNS BIBs

Proper storage and handling of BIBs is crucial to keep drinks flowing

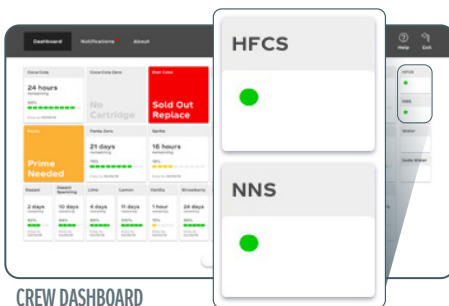
MANAGING YOUR INVENTORY



- **Manage inventory** by using the oldest sweetener box first. ➕
- **Proper storage** at comfortable room temperature helps ensure quality beverages.
- When storing BIBs, **keep the arrow pointing up**. ➕



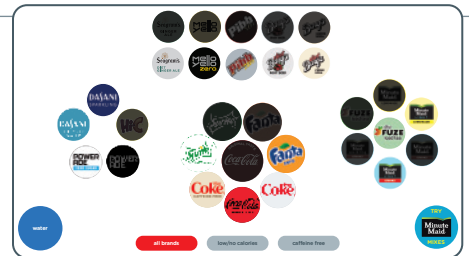
CHECKING SWEETENER



CREW DASHBOARD

QUICK TIP From the Ingredient Summary screen - press the **Details Button** to open the Crew Dashboard.

- **Check the remaining sweetener** each day. The green dot will change to a red square when sweetener is gone. ➕
- All **full calorie brands grayed out**? Check your HFCS levels. All low/no cal brands grayed out? Check your NNS levels! ➕
- **Visually inspect boxes** by shaking to feel if they are empty - especially when more than one BIB is connected.



CLEANING BIB CONNECTIONS



DIP CONNECTORS IN WARM WATER

- Keep all BIB connectors **clear of debris and crystallized sweetener** to help maintain your dispenser and prevent clogs! ➕
- Dip connectors in warm water while changing the BIB. ➕
- After cleaning, **use the green BIB connector** to connect the HFCS BIB. ➕



Learn more by watching tutorial videos in English or Spanish on CrewConnect.Coca-Cola.com

Need Help?

For support call
U.S. **1-800-241-COKE (2653)**
Canada **1-800-318-COKE (2653)**