



ELEMENTS OF A QUALITY AND PROFITABLE BEVERAGE

COLD



→ Drinks must be **40°F or colder** before adding ice

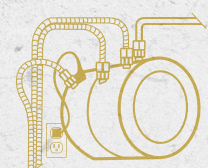


→ Ice Bin **at least ½ full** and in full contact with cold plate and bin

FIZZY



→ CO2 tank valve **open and reading correct** pressure



→ Carbonator **plugged in and turned on**

FRESH



→ Product connected properly and within **“Enjoy By” date**



→ **Rotate stock**; use oldest first

CLEAN



→ Adhere to daily, weekly, and monthly **cleaning procedures**



→ Use **approved sanitizer** solution only

TASTE



→ **Taste water and each brand** without ice every morning, to ensure no off-taste or odor



→ Water filters should be **within date**



DO NOT serve fountain beverages during a boil water advisory. Visit [ilearncoca-colafreestyle.com](https://www.learncoca-colafreestyle.com) for start-up procedures once the the advisory is lifted.

NEED ASSISTANCE? The myCoketech Team is here to help.
Go to myCoke.com/ESPortal or call/text 1-800-241-COKE (2653)

