

# Quality control and freshness monitoring

This workflow automatically monitors product freshness and quality throughout the baking process and storage, alerting staff to quality issues and managing inventory rotation to minimize waste.

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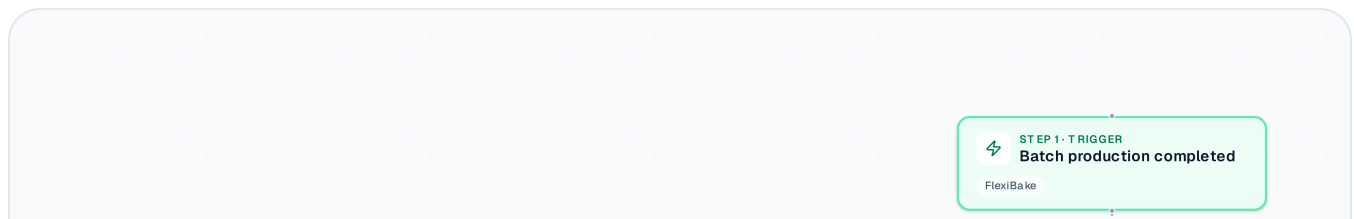


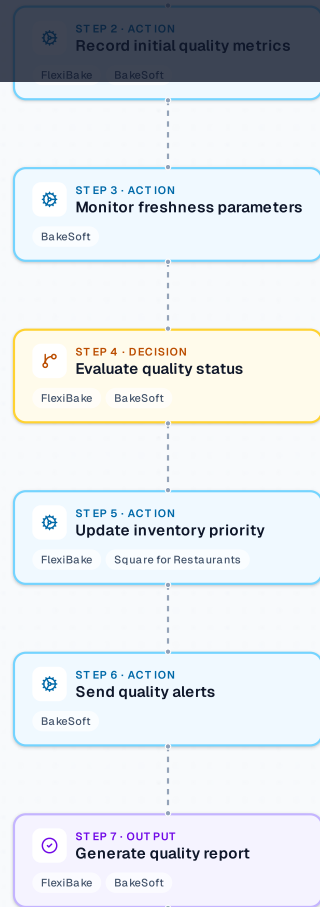
## WORKFLOW TRIGGER

New batch of baked goods completes production and enters cooling/storage phase

## Visual Flow

Each node represents an automated step. Connections show how data and decisions move through the workflow.





## Step-by-Step Breakdown

Detailed explanation of each automated stage in the workflow.

1

⚡ TRIGGER

### Batch production completed

A new batch of baked goods finishes the baking process and is logged into the system with production timestamp and quality parameters.

2

 ACTION

### Record initial quality metrics

System captures initial quality data including temperature, moisture content, visual inspection results, and expected shelf life based on product type.

FlexiBake

BakeSoft

3

 ACTION

### Monitor freshness parameters

Automated sensors and periodic checks track temperature, humidity, and time elapsed since production to assess current freshness status.

BakeSoft

4

 DECISION

### Evaluate quality status

System analyzes current freshness metrics against predetermined quality thresholds to determine if products meet standards for sale or need action.

FlexiBake

BakeSoft

5

### Update inventory priority

Products approaching expiration are flagged for priority sale or markdown, while expired items are marked for removal from inventory.

FlexiBake

Square for Restaurants

6

 ACTION

### Send quality alerts

Automated notifications are sent to staff regarding items requiring immediate attention, markdown pricing, or disposal to prevent waste.

BakeSoft

7

 OUT PUT

### Generate quality report

System produces comprehensive freshness and quality control reports showing batch status, waste reduction actions taken, and inventory optimization recommendations.

FlexiBake

BakeSoft



## Outputs

## AI Business OS

- Real-time freshness status dashboard
- Automated waste prevention alerts
- Daily quality control reports



### Key Metrics

- Product waste percentage
- Quality compliance rate
- Average product freshness at sale



### Tools & Integrations

- FlexiBake
- BakeSoft
- Square for Restaurants

## AI Business OS

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