

COMPLIANCE DOCUMENT

Nutrition Data Policy

How Crumb supports nutritional transparency while keeping restaurant approval and data-source responsibility clear.

How nutritional accuracy is handled

- Nutrition values can be stored against ingredients and used to support dish-level information.
- Dish nutrition can be reviewed and manually overridden when restaurant-approved data differs.
- Override states should be reviewed by the restaurant before publishing.
- Nutrition data should be treated as operational guidance unless independently lab-tested or formally verified.

Restaurant responsibility

- Confirm supplier nutrition values are current.
- Review recipe yield, portion size, and preparation changes.
- Update values when suppliers, ingredients, or serving sizes change.

Restaurant responsibility

Crumb supports structured record-keeping and publishing. Your team remains responsible for supplier updates, cross-contact procedures, kitchen process, staff judgement, and final guest-facing approval before service.

Recommended cadence: review whenever suppliers, recipes, preparation methods, shared equipment, or published menus change — and complete a scheduled full review at least monthly.