$\hfill \square$. Sheeter/Press - Clean and properly functioning

1	SHAKERBOARD	8 PIZZA DRESS
	Greet the Shakerboarder	Check Ready Rack product quality
2	PARKING LOT & FRONT WINDOW	Proper portioning
	Pick up any trash on the ground Windows - Clean, proper graphics and store hours	Ready Rack Timers - Present, functioning and properly usedRetarder - Fully stocked, clean
	Front Door - Clean frame and walkway	Internal Thermometer - Present and reading
3	LOBBY	correct temperature
	☐ Greet any customers	Expiration Times - All products marked,
	Floors - Swept and mopped, floor mats present and clean	no expired products
	Pepsi Cooler - Clean, stocked and rotated	Smallwares Available - Make rings, ladles, cheese cups, topping cups
	Lights - In working order	
4	FRONT COUNTER & MENUBOARDS	9 LANDING
-	Greeter - Welcoming, smiling and	Check product bake quality
	properly suggestive selling	Proper landing procedures
	P.O.P. Materials - Proper materials on menuboards, counter mats, shrouds, etc.	☐ Pizza Cutters - White and red, stored separately☐ Wash and sanitizer buckets
	Multiple Registers - 2 Deep is Too Deep	10 BACK OF HOUSE/PREP & STORAGE
	Counter - Clean and organized	☐ VCM/Divider/Rounder - Clean and
	Proper image standards met	properly functioning
	Stock Levels - Cookies, Caesar Dips,	Dish Station - Proper procedures followed
	napkins, sauce cups	Digital Thermometer - Present and properly functioning
5	CRES CORS	Stock Levels - Enough for anticipated business
	Check product quality	Proper Product Rotation - FIFO, Day Dots
	Expiration Times - All products marked,	Back Door - Locked and secure
	no expired products Box Boss	Outside - Clean, no garbage
	Proper build-to levels	11 RESTROOMS
	Check Cres Cor temperature	☐ Clean and Stocked - Paper towel, soap
6	WALK-IN COOLER	Lights - In working order
Ū	Check Product Quality - Dough, sauce	☐ Toilet and Sink - In working order
	Proper Product Rotation - FIFO, Day Dots	12 MANAGER & CREW RECAP
	Build-to projections met	Crew - Follow proper uniform
	Dough/Storage Racks - Clean	and hygiene standards
	Internal Thermometer - Present and reading	☐ Properly staffed
	correct temperature	Positive work environment
7 :	SHEETOUT/DOUGH PRESS STATION	Review visit with Manager
	Check sheetout quality	Manager Signature:
	All sheetouts timed for expiration	Zone Manager Signature: