

## **PLAN YOUR DAY**

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	 Date:		 	
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#### **Management Duties**

#### These items should be completed within the first 1/2 hour of reporting to work

☐ Complete Prep List ☐ Review daily schedule ☐ Review daily projected units/sales

☐ Check previous day's close ☐ Food Safety – 10 AM & 3 PM

☐ Safe Audit ☐ Daily Inventory **by 10 AM** ☐ Labor (review, print, post Edit

Time Punch report ☐ Enter transfers and/or purchases

☐ Complete Opening Workflow ☐ Enter Waste

☐ Take deposit to bank by 12 PM

## **Pre Opening**

#### These items should be completed prior to opening for business

☐ Make-lines set up including cups/spatulas

☐ Registers set up (assigned to team member)

☐ Crusts / AOS proofing for open (1 hour)

☐ Set up dishwashing station

□ Logo mats / rugs put in place

☐ All lights are on

Completed by:

☐ Sanitize buckets filled & placed

# PRE-RUSH CHECKLIST

#### **Back of the House**

- ☐ Prep completed by 3:00 PM
- ☐ Equipment clean & put away
- ☐ All products dated (rotated)
- ☐ Fresh-makes/AOS items complete
- ☐ Crusts/fresh-makes/AOS pulled for proofing
- ☐ Laundry done & put away if applicable
- ☐ Dish water / sanitizer water changed
- ☐ Hand washing station stocked (soap/towels)
- ☐ Walk-in cooler temperature checked
- ☐ Garbage/cardboard taken out
- ☐ Backroom floor swept & spot mopped
- ☐ Back door locked & not open after dark

### **Outside / Parking Lot**

- ☐ Lights working and signs are on
- ☐ Windows clean / free of fingerprints
- ☐ Banners correct, straight, free from tape
- ☐ Sidewalk / parking lot free of debris
- ☐ Dumpster area clean
- ☐ A-Frame / Reader board correct
- ☐ Employee cars parked in outer lot

# **Drive-Thru (if applicable)**

- ☐ Lane / pad clean
- □ Windows clean
- ☐ Register set up same as FOH

# Phone Stations

(done 30 min. prior to peak period)

- □ POS phone station assigned to team

- ☐ Clock visible with current time

# Front of the House (done 30 min. prior to peak period)

- ☐ Grab N Go cooler fully stocked
- ☐ Retail items stocked
- ☐ Wrap station stocked (film/menus/bouncebacks)
- ☐ Under makeline cooler fully stocked
- ☐ Top of makeline inserts fully stocked
- ☐ Proofing towers stocked with crusts for rush
- ☐ Makeline is clean and free of food
- ☐ Makeline temperature checks
- ☐ Measuring cups, spatulas in place ☐ Sanitizer bucket changed and stocked with towels
- ☐ Hand washing station stocked (soap/towels)
- ☐ All printers stocked with full roll of paper
- ☐ Registers stocked with coin and bills
- ☐ Station Assignment Chart is complete "Aces in Places"
- ☐ Garbage cans are emptied / floor is swept
- □ Sampling Oven set up for sampling
- ☐ All Hands on Deck

#### TO DO LIST

member □ POS phone station in order taking mode □ Telephone procedure job aids posted/accurate specials