Kitchen Health Check A prescription to your success...



The "Pulse" of your Kitchen:

- It all starts with ME
- Choose 1-2 Actions
- Plan with Follow Up
- **Step 1** Complete monthly (Supervisor, GM and/or Kitchen Manager **Step 2** – Answer question, either Yes (Y) or No (N)
- Step 2 Answer question, either Yes (Y) or No (N)
- <u>Step 3</u> Decide if you should Fix it Now (FN) or add this to the Action Plan (AP) (*Prescription to your success*)

<u>Step 4</u> – Determine if the root cause for any 'No' answers is Knowledge, Resources or Motivation (K/R/M)

Key Success Areas		Y/N	FN/AP	K/R/M
Aleas	Was Food Safety completed correctly today? Check 60 days if needed.			
Food Safety	During your observations was food safety always handled properly?			
People	A system in place to have a <u>Production Leader</u> when 2 or more are in the kitchen?			
	Did the Production Leader do a <u>Pre-Shift</u> ?			
	Is the grill staffed effectively for all dayparts? If not, what daypart and plan?			
	Right # of Staff & People positioned appropriate for <u>sandwich ranges</u> ?			
	Did crew follow procedures correctly? – note training needs separately			
	Ask 3 grill members is <u>equipment working</u> ?			
Equipment	Grill Certification #1 #2 #3			
	Equipment in the right place? (BWS) (coolers/freezers have thermometers)			
	Small Equipment Minimums? <u>Franke</u> <u>H&K</u>			
<u>Be Well Served</u> (BWS) <u>Book</u>	Fryer Recovery – Routine in Place - Boil-Out & Filtered Daily			
	Grill Recovery <u>Routine in Place</u> (date of last recovery) No Carbon Build Up – remove one Teflon - quality of Teflon's and platen			
	Blade Changing Routine in Place - i.e., every Thursday			
	KVS Monitors (Beep) & Bump Bars working and in proper place? (BWS)			
	Grill Printers in right place and working? (BWS)			
	Label Maker used correctly & current version? <u>NABIT Site</u>			
Product	Taste a couple of products – are they gold standard?			
	Bake/Prep chart used correctly – no products made during the Peak?			
	Prep person(s) – correctly used and trained?			
	R2D2 in place – new ½ hour charts? UHC set-up for success			
	HOTG dialed in for Quality? <u>Check Gap Setting</u> / <u>Go-No Go Tool Video</u>			

Prescriptions to your Success - Choose 1 to 2 on above outcomes

Action	1:	

Who will own & write a plan: _____

Attach plan & start date: _

Follow up of Previous Health Check Action:

Action 2	2:
----------	----

Who will own & write a plan: _____

Attach plan & start date: ____

Follow up of Previous Health Check Action:

Have Feedback – <u>Stupid Rules Committee</u>