

# ROUTINES HARD COPY 2022



## THE TEXAS WAY

The Texas Way is OUR WAY of doing things:

LEGENDARY, HAND-CRAFTED MEALS (THE FOOD WE MAKE)

BIG, BOLD FLAVOR (OUR CRAVEABLE TASTE)

UNIQUE, MEMORABLE EXPERIENCES (THE MOMENTS WE CREATE)





### **HOW TO BE RUSH READY**

We must wait on the guest, and not have the guest wait on us!

Ensuring the restaurant is prepared and ready for guests is the key to delivering the Total Guest Experience.



Team Members at each station can follow the cards to ensure that critical tasks are completed throughout the shift.

The Manager on Duty should follow up with each station and use the checklist in the Planner to verify tasks are completed.

Rush Ready Station Activities				
Station Card Checked?	/			
Prep Station	<b>✓</b>			
Cook Station	<b>✓</b>			
Front Counter	<b>✓</b>			
DriveThru	<b>~</b>			



All stations should be clean, stocked, organized, and ready for guests... and Home Dealivery Orders!

Fast... Friendly... Accurate...



# **5-Star Service Guest Recovery Log** T.H.A.N.K.S. (Thank, Honor, Apologize, Never Argue, Kindness, Solve) RGM Follow Up **Guest Name & Contact** Date / Time MOD Complaint **Resolution Offered** Information

SAT Track Performance Tracker 2017							
Survey Item (2017 Goal)	Last Period Actual	Current Period Goal	Week 1 Actual	Week 2 Actual	Week 3 Actual	Week 4 Actual	
OSAT (70.4%)							
Taste (72.7%)							
Speed (71.6%)							
Friendliness (71.9%)							
Cleanliness (63.3%)							
Experienced a Problem (EAP) (11.2%)							
# of Survey Respondents (30)							





## Week 1 activities in the Management Planner have been reviewed and appropriate actions have been taken.

Market Leader Signature		Date	
"I will leave the restaurant	better than when I arrived!"		

#### Truck Delivery Temperature Tracker (Check 1 case of each product at random)

1st Do	1st Delivery		elivery
Product	Temperature	Product Temper	
Chicken (36°F ± 2°F)		Chicken (36°F ± 2°F)	
Biscuit Mix (36°F ± 2°F)		Biscuit Mix (36°F ± 2°F)	
French Fries (0°F ± 10°F)		French Fries (0°F ± 10°F)	
Tenders (0°F ± 10°F)		Tenders (0°F ± 10°F)	

# Hot Soak Schedule Week 1 of Period: Fryer #1 • After each cleaning is completed, record the date in the box to the left AND on the Hot Soak Cleaning Log posted in the BOH.

M&R and Smallwares Issues						
Date	Equipment/Smallwares	Description	RGM Follow Up			

Repair vs. Replace Quick Reference Guide							
Item Estimated Consider replacing if cost to repair Consider replacing if it is of exceeds 50% of purchasing new years listed and breaks							
Under counter Freezer (Lowboy)	\$2,425	\$1,213	5				
Sandwich Refrigerator or Coleslaw Cooler	\$1,800	\$900	4				
Corn Cooker with lid	\$700	\$350	5				
Warmer for Mash Potatoes	\$170	\$85	2				
Batter Cart	\$4,500	\$2,250	5				

NOTES	



Day: N	IONDAY-D	ate:			Have you do	one your Leade	r's Path too	lay? Attac	h it here!
AM Mana	ager On Duty AM:				M	otivat ion for	the Tean		
schedu	is been updated, al ule is printed and in et on and activated	use	Fre	ady!		No	otes	Dai	ly Page 1 of 4
Tea	m Member Tra	ining Plan				Deploym	nent Chai	t	
Team Member	Pocket Guide	Assigned Trainer	Date Certified	RGM Follow Up	Primary Position	Secondary Duties	Na	me	Check In Before Clock In
					Manager	Expedite			
					DT Cashier	Expedite			
	FRIENDLY	Rally Cry			Cook	Fryer drops			
×	&FAST 🗗	Cally Cry			FC Cashier	Expedite			
TODAY'S	# of Surveys:	OSAT:		EAP:	Sandwich Station	)			
SAT TRACK GOAL					DT Order Taker	Expedite			
	ales Goal:				De	tail Cleaning	Δeeignm	ent – AM	
	ggestive sell:					tair Oleaning	MasiRIIIII	Assigned To	Verified By
	lay 5 Star Service:				Dining Room A	C vents/Chairs/Baseb		nasigiicu 10	verified by
Drive-Thru S		1				u varite/i naire/Racani			

Rush Ready Station Activities				
Station Card Checked?	1			
Prep Station				
Cook Station				
Front Counter				
Drive-Thru				



AM Shift Prep Sheet					
Slaw	Bags				
	Small				
	Large				
Biscuit	1/2 Trays				
	Full Trays				
Peppers	Singles				
	5 Pack				
Corn	Each				
Mac	Pans				
Iced Tea	1/2 Gallons				
Miscellaneous					
All Honey Bottles filled?	☐ Yes	□No			

Opening Thaw Pull					
Chubs	Mac				
Tenders	Bags				
Sandwich Buns	Bags				
Miscellaneous					

Detail Cleaning Assignment – AM				
		Assigned To	Verified By	
Dining Room	AC vents/Chairs/Baseboards			
Walk-in Cooler	Doors, handles & gaskets/Fan covers, blades & coil/Baseboards			
Outside	Doors/Menuboards/Back door & walkway			
	Additional Cleaning Ta	asks		

Daily 10 x 10 (These areas are to be spot cleaned, spot checked and organized daily before opening. AM Manager should verify and check off each completed area)					
	3 Compartent Sink and Santizer Buckets Setup		Restrooms		
	Hand Wash Sinks		Front Counter Service Area		
	☐ Outside Clean-Up ☐		Team Member Appearance		
	Drive-Thru Lane		Interior Windows, Doors and Ledges		
☐ Dining Area			Drive-Thru Window		
	Today's O.C.U. Daily Double				

Shift Change Checklist					
Task	Completed By: AM Mgr	Verified By: PM Mgr			
Safe counted					
Inventory verified					
Waste recorded					
Cleaning tasks completed					
Training tasks completed					
Food Safety Log completed					
Leader's Path completed (AM)					
Leader's Path completed (PM)					



## PM

Manager On Duty PM: \_

Motivation for the Team Today			

■ Daily Page 2 of 4

Fready has been updated, and cooking
schedule is printed and in use



Delivery tablet on and activated (if applicable)



Team Member Training Plan					
Team Member Pocket Guide Assigned Traine				RGM Follow Up	

FRIENDLY Rally Cry					
TODAY'S SAT TRACK GOAL	# of Surveys:	OSAT:	EAP:		
Shift Sales					
Items to sugge					
How we will display 5 Star Service:					
Drive-Thru Speed Goal (%):					
Actual DT Speed Performance for Shift (%):					

Rush Ready Station Activities				
Station Card Checked? ✓				
Prep Station				
Cook Station				
Front Counter				
Drive-Thru				



Mid Shift Prep Sheet					
Biscuit	Biscuit 1/2 Trays				
	Full Trays				
Corn	Each				
Мас	Pans				
Miscellaneous					
All Honey Bottles filled?	☐Yes	□No			

Closing Prep Sheet				
Spicy Chicken	White			
	Dark			
Batter Mix	Original			
	Spicy			
LTO				
Miscellaneous				

	Notes	

Deployment Chart					
Primary Secondary Position Duties		Name	Check In Before Clock In		
Manager	Expedite				
DT Cashier	Expedite				
Cook	Fryer drops				
FC Cashier	Expedite				
Sandwich Station	Fryer drops/prep				
DT Order Taker	Expedite				

Detail Cleaning Assignment – PM							
Assigned To Verified							
Office	AC vents/Chairs/Baseboards						
Restrooms	Ac vents/Dispensers/Baseboards						
Back of House							
	Additional Cleaning Ta	asks					

#### **Closing Walkthrough** Completed By Verified By Dining Room/Restrooms Windows cleaned Floors swept and mopped Table tops, counters, chairs, trash bins cleaned Condiment station cleaned and stocked Drink station, ice bin and nozzles cleaned and sanitized Restrooms cleaned and stocked Front Counter/Drive Thru All refrigeratrion and holding equipment cleaned Paper items restocked Drink station, ice bin and nozzles cleaned and sanitized Tea equipment cleaned, liner discarded Expedite station cleaned & restocked with paper products Left over and expired cooked product discarded Completed By Verified By Back of the House Hand washing sinks cleaned and restocked Fryers filtered and vent hood cleaned Batter cart cleaned Filter assembly and filter pan cleaned All refrigeration/freezers cleaned Holding cabinets and steamwells cleaned Biscuit oven, toaster, cookers, butter warmer cleaned Sandwich station cleaned Prep tables cleaned and sanitized Walk-in cooler/freezer cleaned (door, floor, walls, shelves) BOH floors, walls, shelving cleaned Spicy chicken prepared for the next day Batter (Original & Spicy) prepared for next day Confirm tenders and chubs thawing based on prep sheet **Smallwares & Cleaning Tools** Completed By Verified By Dishes washed 3-compartment sink cleaned, chemicals restocked

Mop sink and cleaning tools cleaned and organized





#### Thermometer Calibration Temperature (32 ± 2°F)

COOK-OUTS	TEMP
Perform on first product drop of the day	
Bone in Wing (≥ 185°F)	
Thigh (≥ 185°F)  Tenders (≥ 165°F)	
Chicken Fried Steak (≥ 165°F)	
Biscuits (≥ 180°F)	
LTO	
LIU	
HOT PRODUCT	TEMP
TARGET TEMP: ≥ 145°F. Discard produc	
if temp reaches 144°F or less.	λ
Original Dark/White	
Spicy Dark/White	
Tenders	
Biscuits	
Corn	
Hot Sides	
Sandwich Patties	
LTO	
	TEMP
TARGET TEMP: ≤ 40°F.	
Discard product at or above 41°F.	
Spicy Dark/White	
Case Dark	
Case Mixed	
Original Batter	
Spicy Batter	
Tenders	
Biscuits	
Coleslaw	
LTO	

Ambient air temp for refrigeration. Enter actual temp of all equipment listed.					
	AM				
Walk-in Cooler	34° - 38°F				
Biscuit Refrigeration	34° - 38°F				
Lowboy Refrigeration	34° - 38°F				
Sandwich Refrigeration	34° - 38°F				
Other Refrigeration	34° - 38°F				
Walk-in Freezer	0° ± 10°F				
Lowboy Freezer	0° ± 10°F				
Holding Cabinets - Protein	195°F				
Holding Cabinets - Sides	165°F				
Corn Cooker	160°F				
Cooker/Warmer	190°F				
Hot Water Dispenser	190°F				
Butter Warmer	145°F				
Steamwells	170°F				
French Fry Fryer (#1)	360°F				
Tenders Fryer (#2)	340°F				
Chicken Fryer (#3)	340°F				
Chicken Fryer (#4)	340°F				

**EQUIPMENT TEMPERATURES** 

PROTEIN FIFO DATE CH	DATE	
Chicken Case Use By Date	FIFO	
Spicy Chicken Use By Date	FIFO	
Tenders Use By Date (thawed)		

340°F

340°F

min 100°F

Best Practice: complete this section before cooking first batch of chicken of the day.

#### **Food Safety Log PM**

Chicken Fryer (#5)

Chicken Fryer (#6)

Hand Wash Sink

## Thermometer Calibration Temperature (32 ± 2°F) COOK-OUTS TEM

Perform on first product drop after aftern fryer filtering.	oon
Bone in Wing (≥ 185°F)	
Thigh (≥ 185°F)	
Tenders (≥ 165°F)	
Chicken Fried Steak (≥ 165°F)	
Biscuits (≥ 180°F)	
LTO	
HOT PRODUCT	TEMP
TARGET TEMP: ≥ 145°F. Discard produ if temp reaches 144°F or less.	uct
TARGET TEMP: ≥ 145°F. Discard produ	uct
TARGET TEMP: ≥ 145°F. Discard produ if temp reaches 144°F or less.	uct
TARGET TEMP: ≥ 145°F. Discard produ if temp reaches 144°F or less. Original Dark/White	uct
TARGET TEMP: ≥ 145°F. Discard produ if temp reaches 144°F or less. Original Dark/White Spicy Dark/White	uct
TARGET TEMP: ≥ 145°F. Discard produ if temp reaches 144°F or less.  Original Dark/White  Spicy Dark/White  Tenders	uct
TARGET TEMP: ≥ 145°F. Discard produif temp reaches 144°F or less.  Original Dark/White  Spicy Dark/White  Tenders  Biscuits	uct
TARGET TEMP: ≥ 145°F. Discard produif temp reaches 144°F or less.  Original Dark/White  Spicy Dark/White  Tenders  Biscuits  Corn	uct
TARGET TEMP: ≥ 145°F. Discard produif temp reaches 144°F or less.  Original Dark/White  Spicy Dark/White  Tenders  Biscuits  Corn  Hot Sides	uct

COLD PRODUCT					
TARGET TEMP: ≤ 40°F.					
Discard product at or above 41°F.					
Spicy Dark/White					
Case Dark					
Case Mixed					
Original Batter					
Spicy Batter					
Tenders					
Biscuits					
Coleslaw					
LTO					

	SHORTENING QU	OK, X = change	
Fryer furthest	At Opening	After First Filtering	At Closing
from 360° Fryer			

#### Food Safety Top 12 (AM Only)

FOOD SAFETY CRITICAL			
Document issues & corrective actions.			
Health Violations	1		
Most recent inspection available			
All violations have been corrected			
Approved Products			
Only approved products, packaging, & chemicals are in use			

#### Food Safety Top 12 (AM/PM)

FOOD SAFETY CRITICAL	AM	PM
Document issues & corrective actions.		
Hand Washing	1	1
Hot & cold water available		
Soap, paper towels, trash can		
Clean and free from obstruction		
Time and Temperature Control	1	1
Food Safety Log completed		
All food products have time controls		
Hot Water	1	1
All sinks meet hot water standards		
Sanitizing	1	1
Sanitizer water in 3C sink & sanitizer buckets tested, meets minimum PPM standards		
Cross Contamination	1	1
Required tongs available, stored so handles do not touch product		
Smallwares that are in constant contact with food are W/R/S every 4 hrs		
Pest Activity	1	1
Restaurant free of insects and rodents		
Most recent pest service report available		
Cook-outs	1	1
Shift Cook-outs completed. Missed Cook-outs have Action Plan notes.		
Raw Chicken	1	1
Raw chicken is held at 40°F or less		
All raw chicken is within its expiration time		
No spoiled chicken in use		
Batter Cart	1	1
Batter cart is operable and in good condition		
Batter cart smallwares are W/R/S every 4 hrs		
Other Critical Violations	1	1
No evidence of Team Member illness		
No drainage issues		
No food products on the floor		

Test shortening in Fryer furthest from the 360°F Fryer (#4, #5 or #6 depending on number of fryers in restaurant). Mark "\scriv" (if shortening quality is acceptable), mark "X" (if shortening must be discarded).

FOOD SAFETY ACTION NOTES



A									
Day:Tue	sday- Da	te:			Have you d	one your Leade	r's Path too	lay? Attacl	n it here!
A Manage	r On Duty AM:				N	Notivat ion for	the Tean		
schedule	peen updated, an is printed and in on and activated (	use	Fre	ady!		N	otes	Dail	ly Page 1 of 4
Team Member	Member Tra	ining Plan Assigned Trainer	Date	RGM Follow Up	Primary Position	Deployn Secondary Duties	nent Char	<b>t</b> me	Check In Before Clock In
					Manager DT Cashier	Expedite			
	FRIENDLY R	ally Cry			Cook FC Cashier	Expedite Fryer drops Expedite			
TODAY'S SAT TRACK GOAL	# of Surveys:	OSAT:	E	AP:	Sandwich Static DT Order Taker	n Fryer drops/prep Expedite			
Shift Sales	estive sell:				De	etail Cleaning	Assignm	ent – AM Assigned To	Verified By
How we will display Drive-Thru Spec Actual DT Speed Perfor	ed Goal (%):				Back of House	Doors & handles/Flour bins/Baseboards	& filter powder		. Jimou by
	Ready Station		es _			Computer equipment/De Building ladder/Old dec	, 0		
	Card Checked?		<b>✓</b>	•		Additional C	leaning Ta	ısks	

Rush Ready Station Activities				
Station Card Checked?	1			
Prep Station				
Cook Station				
Front Counter				
Drive-Thru				



AM Shift Prep Sheet		
Slaw	Bags	
	Small	
	Large	
Biscuit	1/2 Trays	
	Full Trays	
Peppers	Singles	
	5 Pack	
Corn	Each	
Mac	Pans	
Iced Tea	1/2 Gallons	
Miscellaneous		
All Honey Bottles filled?	Yes	□No

Opening Thaw Pull		
Chubs	Mac	
Tenders	Bags	
Sandwich Buns	Bags	
Miscellaneous		

Detail Cleaning Assignment – AM				
		Assigned To	Verified By	
Back of House	Doors & handles/Flour & filter powder bins/Baseboards			
Office	Computer equipment/Desk/Ceiling tiles			
Outside	Building ladder/Old decals			
	Additional Cleaning Tasks			

Daily $10 \times 10$ (These areas are to be spot cleaned, spot checked and organized daily before opening. AM Manager should verify and check off each completed area)			
	3 Compartent Sink and Santizer Buckets Setup		Restrooms
	Hand Wash Sinks		Front Counter Service Area
	Outside Clean-Up		Team Member Appearance
	Drive-Thru Lane		Interior Windows, Doors and Ledges
	Dining Area		Drive-Thru Window
Today's O.C.U. Daily Double			

Shift Change Checklist				
Task	Completed By: AM Mgr	Verified By: PM Mgr		
Safe counted				
Inventory verified				
Waste recorded				
Cleaning tasks completed				
Training tasks completed				
Food Safety Log completed				
Leader's Path completed (AM)				
Leader's Path completed (PM)				



A -		
Day:T	uesday-	Date:
70		

Have you done your Leader's Path today? Attach it here!

Manager On Duty PM:

Motivation for the Team Today	
	_

Daily Page 2 of 4

Fready has been updated, and cooking
schedule is printed and in use



Delivery tablet on and activated (if applicable)



Team Member Training Plan				
Team Member	Pocket Guide	Assigned Trainer	Date Certified	RGM Follow Up

FRIENDLY Rally Cry			
TODAY'S SAT TRACK GOAL	# of Surveys:	OSAT:	EAP:
Shift Sales Goal:			
Items to suggestive sell:			
How we will display 5 Star Service:			
Drive-Thru Speed Goal (%):			
Actual DT Speed Perfor	mance for Shift (%):		

Rush Ready Station Activities		
Station Card Checked?	1	
Prep Station		
Cook Station		
Front Counter		
Drive-Thru		



Mid Shift Prep Sheet		
Biscuit	1/2 Trays	
	Full Trays	
Corn	Each	
Мас	Pans	
Miscellaneous		
All Honey Bottles filled?	☐ Yes	□No

Closing Prep Sheet		
Spicy Chicken	White	
	Dark	
Batter Mix	Original	
	Spicy	
LTO		
Miscellaneous		

	Notes	

Deployment Chart			
Primary Position	Secondary Duties	Name	Check In Before Clock In
Manager	Expedite		
DT Cashier	Expedite		
Cook	Fryer drops		
FC Cashier	Expedite		
Sandwich Station	Fryer drops/prep		
DT Order Taker	Expedite		

Detail Cleaning Assignment – PM			
		Assigned To	Verified By
Front of House	AC vents/Signage/Baseboards		
Dining Room	Condiment & utensil holders/ Cup & lid holders		
Stockroom	AC vents/Doors & handles/ Baseboards		
Additional Cleaning Tasks			

Dining Room/Restrooms	Completed By	Verified By
Windows cleaned		
Floors swept and mopped		
Table tops, counters, chairs, trash bins cleaned		
Condiment station cleaned and stocked		
Drink station, ice bin and nozzles cleaned and sanitized		
Restrooms cleaned and stocked		
Front Counter/Drive Thru	Completed By	Verified By
All refrigeratrion and holding equipment cleaned		
Paper items restocked		
Drink station, ice bin and nozzles cleaned and sanitized		
Tea equipment cleaned, liner discarded		
Expedite station cleaned & restocked with paper products		
Left over and expired cooked product discarded		
Back of the House	Completed By	Verified By
Hand washing sinks cleaned and restocked		
Fryers filtered and vent hood cleaned		
Batter cart cleaned	ļ	
Filter assembly and filter pan cleaned		
All refrigeration/freezers cleaned		
Holding cabinets and steamwells cleaned		
Biscuit oven, toaster, cookers, butter warmer cleaned		
Sandwich station cleaned		
Prep tables cleaned and sanitized		
Walk-in cooler/freezer cleaned (door, floor, walls, shelves)		
BOH floors, walls, shelving cleaned		
Spicy chicken prepared for the next day		
Batter (Original & Spicy) prepared for next day		
Confirm tenders and chubs thawing based on prep sheet	Completed Dv	Varified Dv
Smallwares & Cleaning Tools Dishes washed	Completed By	Verified By
3-compartment sink cleaned, chemicals restocked	+	
Mop sink and cleaning tools cleaned and organized	+	
I wop sink and cleaning tools cleaned and organized		





#### Thermometer Calibration Temperature (32 ± 2°F)

Inermometer Calibration Temperature (32 ± 2 F)
COOK-OUTS TEMP
Perform on first product drop of the day.
Bone in Wing (≥ 185°F)
Thigh (≥ 185°F)
Tenders (≥ 165°F)
Chicken Fried Steak (≥ 165°F)
Biscuits (≥ 180°F)
LTO
HOT PRODUCT TEMP
TARGET TEMP: ≥ 145°F. Discard product
if temp reaches 144°F or less.
Original Dark/White
Spicy Dark/White
Tenders
Biscuits
Corn
Hot Sides
Sandwich Patties
LTO
COLD PRODUCT TEMP
TARGET TEMP: ≤ 40°F.
Discard product at or above 41°F.
Spicy Dark/White
Case Dark
Case Mixed
Original Batter
Spicy Batter
Tenders
Biscuits
Coleslaw
LTO

Ambient air temp for refrigeration. Enter actual temp of all equipment listed.			
	TARGET TEMPERATURE RANGE	AM	
Walk-in Cooler	34° - 38°F		
Biscuit Refrigeration	34° - 38°F		
Lowboy Refrigeration	34° - 38°F		
Sandwich Refrigeration	34° - 38°F		
Other Refrigeration	34° - 38°F		
Walk-in Freezer	0° ± 10°F		
Lowboy Freezer	0° ± 10°F		
Holding Cabinets - Protein	195°F		
Holding Cabinets - Sides	165°F		
Corn Cooker	160°F		
Cooker/Warmer	190°F		
Hot Water Dispenser	190°F		
Butter Warmer	145°F		
Steamwells	170°F		
French Fry Fryer (#1)	360°F		
Tenders Fryer (#2)	340°F		
Chicken Fryer (#3)	340°F		
Chicken Fryer (#4)	340°F		
Chicken Fryer (#5)	340°F		
Chicken Fryer (#6)	340°F		

**EQUIPMENT TEMPERATURES** 

PROTEIN FIFO DATE CH	DATE	
Chicken Case Use By Date	FIFO	
Spicy Chicken Use By Date	FIFO	
Tenders Use By Date (thawed)	FIFO	

min 100°F

Best Practice: complete this section before cooking first batch of chicken of the day.

#### Food Safety Log PM

Hand Wash Sink

## Thermometer Calibration Temperature (32 $\pm$ 2°F) COOK-OUTS TEM

Perform on first product drop after aftern fryer filtering.	oon
Bone in Wing (≥ 185°F)	
Thigh (≥ 185°F)	
Tenders (≥ 165°F)	
Chicken Fried Steak (≥ 165°F)	
Biscuits (≥ 180°F)	
LTO	
HOT PRODUCT	TEMP
TARGET TEMP: ≥ 145°F. Discard produ if temp reaches 144°F or less.	ıct
	ıct
if temp reaches 144°F or less.	ıct
if temp reaches 144°F or less.  Original Dark/White	uct
if temp reaches 144°F or less.  Original Dark/White  Spicy Dark/White	uct
if temp reaches 144°F or less.  Original Dark/White  Spicy Dark/White  Tenders	uct
if temp reaches 144°F or less.  Original Dark/White Spicy Dark/White Tenders Biscuits	uct
if temp reaches 144°F or less.  Original Dark/White Spicy Dark/White Tenders Biscuits Corn	uct
if temp reaches 144°F or less.  Original Dark/White Spicy Dark/White Tenders Biscuits Corn Hot Sides	uct

COLD PRODUCT	TEMP
TARGET TEMP: ≤ 40°F.	
Discard product at or above 41°F.	
Spicy Dark/White	
Case Dark	
Case Mixed	
Original Batter	
Spicy Batter	
Tenders	
Biscuits	
Coleslaw	
LTO	

	SHORTENING QUALITY TEST ( $\checkmark$ = OK, X = change			
Fryer furthest	At Opening	After First Filtering	At Closing	
from 360° Fryer				

#### Food Safety Top 12 (AM Only)

FOOD SAFETY CRITICAL	AM
Document issues & corrective actions.	
Health Violations	1
Most recent inspection available	
All violations have been corrected	
Approved Products	1
Only approved products, packaging, & chemicals are in use	

#### Food Safety Top 12 (AM/PM)

FOOD SAFETY CRITICAL	AM	PM
Document issues & corrective actions.		
Hand Washing	1	1
Hot & cold water available		
Soap, paper towels, trash can		
Clean and free from obstruction		
Time and Temperature Control	1	1
Food Safety Log completed		
All food products have time controls		
Hot Water	1	1
All sinks meet hot water standards		
Sanitizing	/	1
Sanitizer water in 3C sink & sanitizer buckets tested, meets minimum PPM standards		
Cross Contamination	/	1
Required tongs available, stored so handles do not touch product		
Smallwares that are in constant contact with food are W/R/S every 4 hrs		
Pest Activity	1	1
Restaurant free of insects and rodents		
Most recent pest service report available		
Cook-outs	1	1
Shift Cook-outs completed. Missed Cook-outs have Action Plan notes.		
Raw Chicken	1	1
Raw chicken is held at 40°F or less		
All raw chicken is within its expiration time		
No spoiled chicken in use		
Batter Cart	1	1
Batter cart is operable and in good condition		
Batter cart smallwares are W/R/S every 4 hrs		
Other Critical Violations	1	1
No evidence of Team Member illness		
No drainage issues		
No food products on the floor		

Test shortening in Fryer furthest from the 360°F Fryer (#4, #5 or #6 depending on number of fryers in restaurant). Mark " $\checkmark$ " (if shortening quality is acceptable), mark "X" (if shortening must be discarded).

FOOD SAFETY ACTION NOTES



Team Member Pocket Guide Assigned Trainer Certified Follow Up Primary Secondary Name Before											
Motivat ion for the Team Today    Motivat ion for the Team Today   Page 1 of	Day: We	ed- Date: _			Have	you de	one your Lea	der's	Path too	lay? Attac	h it here!
Pelivery tablet on and activated (if applicable)   Pecket Guide   Assigned Training Plan   Team Member Training Plan   Team Member   Pecket Guide   Assigned Training Plan   Pecket Guide   Pecket Guid	ΔM					M	lotivat ion f	or t	ne Tean		h David Lafe
Team Member Training Plan Team Member Training Plan Team Member Pocket Guide Assigned Training Plan ToDAY'S Rally Cry  SAT TRACK GOAL Shift Sales Goal: Hems to suggestive sell: How we will display 5 Star Service: Drive-Thru Speed Goal (%): Actual DT Speed Performance for Shift (%):  Rush Ready Station Activities Station Card Checked? Prep Station Cook Station Front Counter Drive-Thru  AM Shift Prep Sheet Slaw Bags Small Large Biscuit 1/2 Trays Peppers Singles Shift Change Checklist Shift Change Checklist				UE IT FRESE				NI.		Dai	ly Page 1 of 4
Primary Position   Name   Check in Refore   Clock in Manager   Expedite   Clock in Fiver drops   Clock in Manager   Clock in Manag	schedule	is printed and in u	se	Fready Pedl				Not	es		
Primary Position   Pocket Guide   Assigned Trailer   Cartified   Fellow Up.	Team	Member Trair	ning Plan				Deplo	yme	nt Cha	rt	
TODAY'S # of Surveys: OSAT: EAP:  SAT TRACK GOAL:  How we will display 5 Star Service:  Drive-Thru Speed Goal (%):  Actual DT Speed Performance for Shift (%):  Rush Ready Station Activities  Station Card Checked?  Prep Station  Cook Station  Front Counter  Drive-Thru  Drive-Thru  Bags  Small  Large  Biscuit 1/2 Trays  Peppers  Singles  For Back  Corn  Each  Mac Pans  Miscellaneous  DT Cashier Expedite  Cook Fryer drops / prep  DT Order Taker Expedite  Detail Cleaning Assignment – AM  Verified By  Outside Canopy/Sign poles  Caling tiles/Light covers/Credit terminal  Walkin Freezer Doors, handles & gaskets/Fan covers, blades & col/Baseboards  Additional Cleaning Tasks  Pagil 10 x 10  (These areas are to be spot cleaned, spot checked and organized daily before opening. Alf Manager should verify and check off each completed area)    Cook Station   Sanitar Buckets Setup   Restrooms   Restrooms   Restrooms   Restrooms   Restrooms   Condend the Condend tray   Checked and organized daily before opening. Alf Manager should verify and check off each completed area   Drive-Thru Lane   Interior Windows, Doors and Ledges   Drive-Thru Lane   Interior Windows, Doors and Ledges   Drive-Thru Lane   Drive-Thru Window   Today's O.C.U. Daily Double   Drive-Thru Using   Drive-Thru Using   Drive-Thru Lane   Drive-Thru Window   Today's O.C.U. Daily Double   Drive-Thru Using   Drive								,	Na	me	Check In Before Clock In
TODAY'S SAT TRACK GOAL  Shift Sales Goal:  How we will display 5 Star Service:  Drive-Thru Speed Goal (%):  Actual DT Speed Performance for Shift (%):  Rush Ready Station Activities  Station Card Checked?  Prep Station  Cook Station  Front Counter  Drive-Thru  Drive-Thru  Drive-Thru  Drive-Thru  Drive-Thru  FEREAD*  AMI Shift Prep Sheet  Slaw  Bags  Small  Large  Biscuit  1/2 Trays  Peppers  Singles  Peppers  Singles  Dosat:  EAP:  Sandwich Station  Cook Expedite  Drive-Thru  Dovrs, hardles & gaskets, Fan covers, blades & colly Baseboards  Additional Cleaning Tasks   Daily 10 x 10  (Those areas are to be spot cleaned, spot checked and organized daily before opening. AMI Manager should verify and check off each completed area)  Biscuit  1/2 Trays  Peppers  Singles  Drive-Thru Jane  Drive-Thru Window  Today's O.C.U. Daily Double  Shift Change Checklist					Manag	ger	Expedite				
TODAY'S # of Surveys: OSAT: EAP:  Shift Sales Goal:  Items to suggestive sell: How we will display 5 Star Service: Drive-Thru Speed Goal (%): Actual DT Speed Performance for Shift (%):  Rush Ready Station Activities Station Card Checked? Prep Station Cook Station Front Counter Drive-Thru Fresh Samall Large Biscuit 1/2 Trays Fellul Trays Peppers Singles Sngles Dors American Activities Biscuit 1/2 Trays Felpers Singles Drive-Thru Lane   Interior Windows, Doors and Ledges Drive-Thru Window Today'S O.C.U. Daily Double  Shift Change Checklist					DT Ca	shier	Expedite				
TODAY'S SAT TRACK GOAL  Shift Sales Goal:  Items to suggestive sell:  How we will display 5 Star Service:  Drive-Thru Speed Goal (%):  Rush Ready Station Activities  Station Card Checked?  Prep Station  Cook Station  Front Counter  Drive-Thru   AM Shift Prep Sheet  Slaw  Bags  Small  Large  Biscuit  1/2 Trays  Peppers  Singles  5 Pack  Corn  Each  Mac  Penps  Singles  1/2 Gallons  Miscellaneous  Shift Change Checklist  Sandwich Station Fryer drops/prep  DT Order Taker  Sandwich Station  Fryer drops/prep  DT Order Taker  Sandwich Station  Fryer drops/prep  DT Order Taker  Sandwich Station  Fryer drops/prep  DT Order Taker  Sandwich Station  Pepter Sasigned To Verified By  Outside  Canopy/Sign poles  Assigned To  Verified By  Outside  Canopy/Sign poles  Assigned To  Verified By  Outside  Canopy/Sign poles  Assigned To  Verified By  Outside  Canopy/Sign poles  Assigned To  Verified By  Outside  Canopy/Sign poles  Assigned To  Verified By  Outside  Canopy/Sign poles  Assigned To  Verified By  Outside  Canopy/Sign poles  Assigned To  Verified By  Outside  Canopy/Sign poles  Assigned To  Verified By  Outside  Canopy/Sign poles  Assigned To  Verified By  Outside  Canopy/Sign poles  Assigned To  Verified By  Outside  Canopy/Sign poles  Assigned To  Verified By  Outside  Canopy/Sign poles  Additional Cleaning Tasks   Additional Cleaning Tasks   Additional Cleaning Tasks   Additional Cleaning Tasks  Additional Cleaning Tasks   Outside Canopy/Sign poles  Canopy/Sign poles  Assigned To  Verified By  Outside Canopy/Sign poles  Celling tles/Light covers/Credit  Itemmited Tasks  Additional Cleaning Tasks  Addi		FRIENDLY	lly Cry				Fryer drops				
SAT TRACK GOAL  Shift Sales Goal:  How we will display 5 Star Service:  Drive-Thru Speed Goal (%):  Actual DT Speed Performance for Shift (%):  Rush Ready Station Activities  Station Card Checked?  Prep Station  Cook Station  Prive-Thru  Conter  Drive-Thru  Cond Station  AM Shift Prep Sheet  Slaw  Bags  Small  Large  Biscuit  1/2 Trays  Peppers  Singles  5 Pack  Corn  Bach  Mac  Pans  Lead  Pans  Lead  DT Order Taker  Expedite  Detail Cleaning Assignment — AM  Lead Canopy/Sign poles  Pront of House  Canopy/Sign poles  Additional Cleaning Tasks  Additional Cleaning Tasks   Daily 10 x 10  (These areas are to be spot cleaned, aport checked and organized daily before opening. And Manager should ward) and check off each completed area  Santzer Buckets Setup  Restrooms  And Manager should ward and Santzer Buckets Setup  Interior Windows, Doors and Ledges  Drive-Thru Lane  Interior Windows, Doors and Ledges  Drive-Thru Window  Today's O.C.U. Daily Double  Shift Change Checklist		O&FAST TO	ily Cry				<u>'</u>				
Shift Sales Goal:  Items to suggestive sell: How we will display 5 Star Service: Drive-Thru Speed Goal (%): Actual DT Speed Performance for Shift (%):  Rush Ready Station Activities Station Card Checked? Prep Station Cook Station Front Counter Drive-Thru  Frest  AM Shift Prep Sheet  Slaw Bags Small Large Biscuit 1/2 Trays Peppers Singles 5 Pack Corn Each Mac Pans Miscellaneous  Detail Cleaning Assignment – AM  Detail Cleaning Assignment – AM  Doutside Canopy/Sign poles Front of House Ceiling tiles/Light covers/Credit terminal  Doutside Canopy/Sign poles Calopy/Sign poles Calopy/Sig		# of Surveys:	OSAT:	EAP:				ер			+
Items to suggestive sell:   How we will display 5 Star Service:   Drive-Thru Speed Goal (%):   Actual DT Speed Performance for Shift (%):   Rush Ready Station Activities   Station Card Checked?					DT Or	der Taker	Expedite				
How we will display 5 Star Service: Drive-Thru Speed Goal (%): Actual DT Speed Performance for Shift (%):  Rush Ready Station Activities Station Card Checked? Prep Station Cook Station Front Counter Drive-Thru Drive-Thru  AM Shift Prep Sheet Slaw Bags Small Large Biscuit 1/2 Trays Peppers Singles Pack Corn Each Mac Pans Leed Tea 1/2 Gallons Miscellaneous  Assigned To Verified By Outside Canopy/Sign poles Celling tiles/Light covers/Credit terminal Walk-in Freezer Doors, handles & gaskets/Fan covers, blades & col/Baseboards Additional Cleaning Tasks  Additional Cleaning Tasks  Daily 10 x 10  (These areas are to be spot cleaned, spot checked and organized daily before opening. AM Managar should verify and check off each completed area)    Daily 10 x 10						De	tail Cleanii	ıø A	ssignm	ent – AM	
Drive-Thru Speed Goal (%):  Actual DT Speed Performance for Shift (%):  Rush Ready Station Activities  Station Card Checked?  Prep Station  Cook Station  Front Counter  Drive-Thru  Bags  Small  Large  Biscuit  1/2 Trays  Full Trays  Peppers  Singles  Front Counter Singles  Front Counter Singles  Front Counter Singles  Front Counter Singles  Daily 10 x 10  (These areas are to be spot cleaned, spot checked and organized daily before opening. All Manager should verify and check off each completed area)  Scandia Santizer Buckets Setup  Restrooms  Restrooms  Front Counter Singles  Doutside Canopy/Sign poles  Front of House  Celling tiles/Light covers/Credit terminal  Walkin Freezer  Doors, handles & gaskets/Fan covers, blades & coil/Baseboards  Additional Cleaning Tasks   Additional Cleaning Tasks   Daily 10 x 10  (These areas are to be spot cleaned, spot checked and organized daily before opening. All Manager should verify and check off each completed area)  3 Comparent Sink and Santizer Buckets Setup  Goutside Canopy/Sign poles  Front of House  Celling tiles/Light covers/Credit terminal  Walkin Freezer  Doors, handles & gaskets/Fan covers,  Baskets/Fan covers,  Additional Cleaning Tasks   Additional Cleaning Tasks   Tourise And Manager should verify and check off each completed area)  3 Comparent Sink and Santizer Buckets Setup  Goutside Canopy/Sign poles  Outside Callons  The Pepper Single Singl							tan Groann	. 5 .	001811111		
Rush Ready Station Activities  Station Card Checked?  Prep Station Cook Station Front Counter Drive-Thru  Slaw Bags Small Large Biscuit 1/2 Trays Ffull Trays Ffull Trays Peppers Singles Forn Figure Singles Singles Front of House Ceiling tiles/Light covers/Credit terminal Walk-in Freezer Doors, handles & gaskets/Fan covers, blades & coil/Baseboards  Additional Cleaning Tasks  Additional Cleaning Tasks  Daily 10 x 10 (These areas are to be spot cleaned, spot checked and organized daily before opening. AM Manager should verify and check off each completed area)  Santizer Buckets Setup Hand Wash Sinks Front Counter Service Area Dining Area Drive-Thru Lane Interior Windows, Doors and Ledges Dining Area Drive-Thru Window Today's O.C.U. Daily Double  Mac Pans Lead Tea Miscellaneous  Shift Change Checklist					Outside	<u> </u>	Canony/Sign noles			7.00.g.iou io	Tormou by
Rush Ready Station Activities  Station Card Checked?  Prep Station  Cook Station  Front Counter  Drive-Thru   AM Shift Prep Sheet  Slaw  Bags  Small  Large  Biscuit  1/2 Trays  Peppers  Singles  5 Pack  Corn  Each  Mac  Pans  Iced Tea  1/2 Gallons  Miscellaneous  Walkin Freezer  Dori, handles & gaskets/Fan covers, blades & coll/Baseboards  Additional Cleaning Tasks	<u> </u>					1		overs/(	Credit		
Station Card Checked?  Prep Station Cook Station Front Counter Drive-Thru  AM Shift Prep Sheet  Slaw Bags Small Large Biscuit 1/2 Trays Full Trays Peppers Singles Drive-Thru Lane Front Counter Service Area Drive-Thru Lane Drive-Thru Window Today's O.C.U. Daily Double  Shift Change Checklist  Miscellaneous  Shift Change Checklist	Netual D1 opeca i citor	Thance for Online (70).			Front o				or out		
Station Card Checked?  Prep Station Cook Station Front Counter Drive-Thru   AM Shift Prep Sheet  Slaw Bags Small Large Biscuit 1/2 Trays Full Trays Peppers Singles 5 Pack Corn Each Mac Pans Ledd Tea 1/2 Gallons Miscellaneous  Additional Cleaning Tasks	Rush F	Ready Station	Activities		Walk-in	Freezer [	Doors, handles & g	askets/	Fan covers,		
Prep Station Cook Station Front Counter Drive-Thru   AM Shift Prep Sheet  Slaw Bags Small Large Biscuit 1/2 Trays Full Trays Peppers Singles 5 Pack Corn Each Mac Pans Lord Mac Pans Lord Miscellaneous  Pront Counter  Daily 10 x 10 (These areas are to be spot cleaned, spot checked and organized daily before opening. AM Manager should verify and check off each completed area)    Compartent Sink and     Santizer Buckets Setup     Restrooms   Restrooms   Hand Wash Sinks   Front Counter Service Area     Drive-Thru Lane   Interior Windows, Doors and Ledges     Dining Area   Drive-Thru Window  Today's O.C.U. Daily Double     Shift Change Checklist		<u>-</u>							T.		
Cook Station Front Counter  Drive-Thru   TRESH  AM Shift Prep Sheet  Slaw  Bags  Small  Large  Biscuit  1/2 Trays  Full Trays  Peppers  Singles  5 Pack  Corn  Each  Mac  Pans  lced Tea  1/2 Gallons  Miscellaneous  Daily 10 x 10  (These areas are to be spot cleaned, spot checked and organized daily before opening.  AM Manager should verify and check off each completed area)  (These areas are to be spot cleaned, spot checked and organized daily before opening.  AM Manager should verify and check off each completed area)  (These areas are to be spot cleaned, spot checked and organized daily before opening.  AM Manager should verify and check off each completed area)  Restrooms    A Restrooms     Hand Wash Sinks   Front Counter Service Area     Outside Clean-Up   Team Member Appearance     Drive-Thru Lane   Interior Windows, Doors and Ledges     Dining Area   Drive-Thru Window     Today's O.C.U. Daily Double     Shift Change Checklist				•			Additiona	II CIE	eaning ia	ISKS	
Front Counter  Drive-Thru   Daily 10 x 10  AM Shift Prep Sheet  Slaw  Bags  Small  Large  Biscuit  1/2 Trays  Full Trays  Peppers  Singles  Singles  Corn  Each  Mac  Pans  Led Tea  Miscellaneous  Daily 10 x 10  (These areas are to be spot cleaned, spot checked and organized daily before opening.  AM Manager should verify and check off each completed area)  (These areas are to be spot cleaned, spot checked and organized daily before opening.  AM Manager should verify and check off each completed area)  (These areas are to be spot cleaned, spot checked and organized daily before opening.  AM Manager should verify and check off each completed area)  (These areas are to be spot cleaned, spot checked and organized daily before opening.  AM Manager should verify and check off each completed area)  Restrooms  Untside Clean-Up  Dive-Thru Lane  Divie-Thru Lane  Divie-Thru Windows  Today's O.C.U. Daily Double  Shift Change Checklist					-						
Drive-Thru    Corn   Each   Mac   Pans   Iced Tea   1/2 Gallons   Miscellaneous   Shift Change Checklist   Sheet   Corn										-	
AM Shift Prep Sheet  Slaw  Bags  Small  Large  Biscuit  1/2 Trays  Full Trays  Peppers  Singles  5 Pack  Corn  Each  Mac  Pans  Leed Tea  Miscellaneous  Daily 10 x 10  (These areas are to be spot cleaned, spot checked and organized daily before opening. AM Manager should verify and check off each completed area)  (These areas are to be spot cleaned, spot checked and organized daily before opening. AM Manager should verify and check off each completed area)  (These areas are to be spot cleaned, spot checked and organized daily before opening. AM Manager should verify and check off each completed area)  (These areas are to be spot cleaned, spot checked and organized daily before opening. AM Manager should verify and check off each completed area)  (These areas are to be spot cleaned, spot checked and organized daily before opening. AM Manager should verify and check off each completed area)  (These areas are to be spot cleaned, spot checked and organized daily before opening. AM Manager should verify and check off each completed area)  (These areas are to be spot cleaned, spot checked and organized daily before opening. AM Manager should verify and check off each completed area)  (These areas are to be spot cleaned, spot checked and organized daily before opening. AM Manager should verify and check off each completed area)  (These areas are to be spot cleaned, spot checked and organized daily before opening. AM Manager should verify and check off each completed area)  (Discontinued and check off each completed area)  (Disc											
Slaw   Bags   Small   Small   Small   Restrooms   Santizer Buckets Setup   Restrooms   Santizer Buckets Setup   Hand Wash Sinks   Front Counter Service Area   Singles   Drive-Thru Lane   Interior Windows, Doors and Ledges   Dining Area   Drive-Thru Window   Today's O.C.U. Daily Double   Dining Area   Shift Change Checklist   Shift Change Chec	ΔΙ	& READY	· ·				Dai	ly 10	0 x 10		
Slaw   Bags   Small   Small   Santizer Buckets Setup   Restrooms   Restrooms   Santizer Buckets Setup   Restrooms   Restrooms   Santizer Buckets Setup   Restrooms   Santizer Buckets Setup   Restrooms   Restrooms   Santizer Buckets Setup   Restrooms   Restrooms   Restrooms   Santizer Buckets Setup   Restrooms			meet		(Thes	e areas are AM N	to be spot cleaned,	spot ch	ecked and org	anized daily bei	ore opening.
Santizer Buckets Setup   Restrooms	Slaw										
Biscuit  1/2 Trays  Full Trays  Peppers  Singles  5 Pack  Corn  Each  Mac  Pans  Iced Tea  1/2 Gallons  Interior Windows, Doors and Ledges  Drive-Thru Lane  Drive-Thru Window  Today's O.C.U. Daily Double  Shift Change Checklist									Restrooms	S	
Full Trays Peppers Singles  5 Pack Corn Each Mac Pans Iced Tea  1/2 Gallons  Full Trays  Outside Clean-Up Interior Windows, Doors and Ledges Drive-Thru Lane Drive-Thru Window  Today's O.C.U. Daily Double  Shift Change Checklist	Picouit					Hand Wa	sh Sinks		Front Cou	nter Service A	rea
Peppers  Singles  5 Pack  Corn  Each  Mac  Pans  Iced Tea  1/2 Gallons  Miscellaneous  Interior Windows, Doors and Ledges  Drive-Thru Lane  Drive-Thru Lane  Drive-Thru Window  Today's O.C.U. Daily Double  Shift Change Checklist	Discuit	-				Outside 0	Clean-Up				
S Pack   Dining Area   Dive-Inful Window	Penners					-					and Ledges
Corn Each Mac Pans  Iced Tea 1/2 Gallons  Miscellaneous  Inday's O.C.U. Daily Double  Shift Change Checklist	Торрего					Dining Ar		_			
Mac Pans  Iced Tea 1/2 Gallons  Miscellaneous  Shift Change Checklist	Corn						Today's O	C.U.	Daily Do	ouble	
Iced Tea 1/2 Gallons Miscellaneous Shift Change Checklist	-										
Miscellaneous Shift Change Checklist							~				
All Honey Bottles filled? Yes No Task Completed By: AM Mgr Verified By: PM Mgr							Shift Ch	ang	e Check	list	
Safe counted	All Honey Bottles filled?	☐ Yes	[	□ No			k	Comple	eted By: AM I	Mgr Verified	By: PM Mgr

Opening Thaw Pull				
Chubs	Mac			
Tenders	Bags			
Sandwich Buns	Bags			
Miscellaneous				

Shift Change Checklist						
Task	Completed By: AM Mgr	Verified By: PM Mgr				
Safe counted						
Inventory verified						
Waste recorded						
Cleaning tasks completed						
Training tasks completed						
Food Safety Log completed						
Leader's Path completed (AM)						
Leader's Path completed (PM)						



A -	
Day: Wed- Date:	
DM	

Have you done your Leader's Path today? Attach it here!

## **Motivation for the Team Today**

■ Daily Page 2 of 4

Fready has been updated, and cooking
schedule is printed and in use

Manager On Duty PM:



Delivery tablet on and activated (if applicable)

-Deal ry	
- Demony	
<b>_/</b> /	

Team Member Training Plan						
Team Member	Pocket Guide	Assigned Trainer	Date Certified	RGM Follow Up		

FRIENDLY Rally Cry					
TODAY'S SAT TRACK GOAL	# of Surveys:	OSAT:	EAP:		
Shift Sales					
Items to suggestive sell:					
How we will display					
Drive-Thru Spec					
Actual DT Speed Performance for Shift (%):					

Rush Ready Station Activities				
Station Card Checked?	1			
Prep Station				
Cook Station				
Front Counter				
Drive-Thru				



Mid Shift Prep Sheet					
Biscuit	1/2 Trays				
	Full Trays				
Corn	Each				
Мас	Pans				
Miscellaneous					
All Honey Bottles filled?	☐ Yes	□No			

Closing Prep Sheet		
Spicy Chicken	White	
	Dark	
Batter Mix	Original	
	Spicy	
LTO		
Miscellaneous		

	Notes	

Deployment Chart			
Primary Position	Secondary Duties	Name	Check In Before Clock In
Manager	Expedite		
DT Cashier	Expedite		
Cook	Fryer drops		
FC Cashier	Expedite		
Sandwich Station	Fryer drops/prep		
DT Order Taker	Expedite		

Detail Cleaning Assignment – PM			
		Assigned To	Verified By
Dining Room	Drink machine/Ice bin/Self-serve ice dispenser		
Restrooms	Doors & handles/Light covers/ Ceiling tiles		
Back of House	Hand sink/Light covers/Batter cart		
Additional Cleaning Tasks			

Dining Room/Restrooms	Completed By	Verified By
Windows cleaned		
Floors swept and mopped		
Table tops, counters, chairs, trash bins cleaned		
Condiment station cleaned and stocked		
Drink station, ice bin and nozzles cleaned and sanitized	1	
Restrooms cleaned and stocked		
Front Counter/Drive Thru	Completed By	Verified By
All refrigeratrion and holding equipment cleaned		
Paper items restocked		
Drink station, ice bin and nozzles cleaned and sanitized		
Tea equipment cleaned, liner discarded		
Expedite station cleaned & restocked with paper products		
Left over and expired cooked product discarded		
Back of the House	Completed By	Verified By
Hand washing sinks cleaned and restocked		
Fryers filtered and vent hood cleaned		
Batter cart cleaned		
Filter assembly and filter pan cleaned		
All refrigeration/freezers cleaned		
Holding cabinets and steamwells cleaned		
Biscuit oven, toaster, cookers, butter warmer cleaned		
Sandwich station cleaned		
Prep tables cleaned and sanitized		
Walk-in cooler/freezer cleaned (door, floor, walls, shelves)		
BOH floors, walls, shelving cleaned		
Spicy chicken prepared for the next day		
Batter (Original & Spicy) prepared for next day		
Confirm tenders and chubs thawing based on prep sheet		
Smallwares & Cleaning Tools	Completed By	Verified By
Dishes washed		
3-compartment sink cleaned, chemicals restocked		
Mop sink and cleaning tools cleaned and organized		





#### Thermometer Calibration Temperature (32 ± 2°F)

COOK-OUTS TEMP
Perform on first product drop of the day.
Bone in Wing (≥ 185°F)
Thigh (≥ 185°F)
Tenders (≥ 165°F)
Chicken Fried Steak (≥ 165°F)
Biscuits (≥ 180°F)
LTO
HOT PRODUCT TEMP
TARGET TEMP: ≥ 145°F. Discard product
if temp reaches 144°F or less.
Original Dark/White
Spicy Dark/White
Tenders
Biscuits
Corn
Hot Sides
Sandwich Patties
LTO
COLD PRODUCT TEMP
TARGET TEMP: ≤ 40°F.
Discard product at or above 41°F.
Spicy Dark/White
Case Dark
Case Mixed
Original Batter
Spicy Batter
Tenders
Biscuits
Coleslaw
LTO

Ambient air temp for refrigeration. Enter actual temp of all equipment listed.		
	TARGET TEMPERATURE RANGE	AM
Walk-in Cooler	34° - 38°F	
Biscuit Refrigeration	34° - 38°F	
Lowboy Refrigeration	34° - 38°F	
Sandwich Refrigeration	34° - 38°F	
Other Refrigeration	34° - 38°F	
Walk-in Freezer	0° ± 10°F	
Lowboy Freezer	0° ± 10°F	
Holding Cabinets - Protein	195°F	
Holding Cabinets - Sides	165°F	
Corn Cooker	160°F	
Cooker/Warmer	190°F	
Hot Water Dispenser	190°F	
Butter Warmer	145°F	
Steamwells	170°F	
French Fry Fryer (#1)	360°F	
Tenders Fryer (#2)	340°F	
01:1 5 (110)	0.4005	

**EQUIPMENT TEMPERATURES** 

PROTEIN FIFO DATE CH	DATE	
Chicken Case Use By Date	FIFO	
Spicy Chicken Use By Date	FIFO	
Tenders Use By Date (thawed)	FIFO	

340°F

340°F

340°F

340°F

min 100°F

Best Practice: complete this section before cooking first batch of chicken of the day.

#### **Food Safety Log PM**

Chicken Fryer (#3) Chicken Fryer (#4)

Chicken Fryer (#5)

Chicken Fryer (#6)

Hand Wash Sink

## Thermometer Calibration Temperature (32 ± 2°F) COOK-OUTS TEM

Perform on first product drop after afternoon fryer filtering.	
Bone in Wing (≥ 185°F)	
Thigh (≥ 185°F)	
Tenders (≥ 165°F)	
Chicken Fried Steak (≥ 165°F)	
Biscuits (≥ 180°F)	
LTO	
HOT PRODUCT T	
TARGET TEMP: ≥ 145°F. Discard produ if temp reaches 144°F or less.	ıct
Original Dark/White	
Spicy Dark/White	
Tenders	
Discoults.	
Biscuits	
Corn	
Corn	
Corn Hot Sides	

COLD PRODUCT	TEMP
TARGET TEMP: ≤ 40°F.	
Discard product at or above 41°F.	
Spicy Dark/White	
Case Dark	
Case Mixed	
Original Batter	
Spicy Batter	
Tenders	
Biscuits	
Coleslaw	
LTO	

	SHORTENING QUALITY TEST (✓ = OK, X = change		
Fryer furthest	At Opening	After First Filtering	At Closing
from 360° Fryer			

#### Food Safety Top 12 (AM Only)

FOOD SAFETY CRITICAL	AM
Document issues & corrective actions.	
Health Violations	1
Most recent inspection available	
All violations have been corrected	
Approved Products	/
Only approved products, packaging, & chemicals are in use	

#### Food Safety Top 12 (AM/PM)

FOOD SAFETY CRITICAL	AM	PM
Document issues & corrective actions	i.	
Hand Washing	1	1
Hot & cold water available		
Soap, paper towels, trash can		
Clean and free from obstruction		
Time and Temperature Control	1	1
Food Safety Log completed		
All food products have time controls		
Hot Water	/	1
All sinks meet hot water standards		
Sanitizing	1	1
Sanitizer water in 3C sink & sanitizer buckets tested, meets minimum PPM standards		
Cross Contamination	<b>/</b>	1
Required tongs available, stored so handles do not touch product		
Smallwares that are in constant contact with food are W/R/S every 4 hrs		
Pest Activity	1	1
Restaurant free of insects and rodents		
Most recent pest service report available		
Cook-outs	1	1
Shift Cook-outs completed. Missed Cook-outs have Action Plan notes.		
Raw Chicken	1	1
Raw chicken is held at 40°F or less		
All raw chicken is within its expiration time		
No spoiled chicken in use		
Batter Cart	<b>/</b>	1
Batter cart is operable and in good condition		
Batter cart smallwares are W/R/S every 4 hrs		
Other Critical Violations	/	1
No evidence of Team Member illness		
No drainage issues		
No food products on the floor		

Test shortening in Fryer furthest from the 360°F Fryer (#4, #5 or #6 depending on number of fryers in restaurant). Mark "\scriv" (if shortening quality is acceptable), mark "X" (if shortening must be discarded).

FOOD SAFETY ACTION NOTES



Day: Thu	ı- Date:			_ Have yo	u don	e your Lead	er's Path to	day? Attac	h it here!
A Manager	On Duty AM:				Мо	tivat ion fo	r the Tear		
			IN FREE				_	Da	ily Page 1 of 4
schedule	een updated, and is printed and in	use	Fready				Notes		
Delivery tablet o	n and activated (i	t applicable	Deal wery						
Team	Member Trai	ning Plan				Deploy	ment Cha	rt	
Team Member		Assigned Trainer	Date RGM Certified Follow Up	Primar Positio	-	Secondary Duties	Na	ame	Check In Before Clock In
				Manager		Expedite			
				DT Cashier		Expedite			
	FRIENDLY R	ally Cry		Cook		Fryer drops			
	&FAST W			FC Cashier		Expedite			
TODAY'S SAT TRACK GOAL	# of Surveys:	OSAT:	EAP:	Sandwich S		Fryer drops/pre	0		
Shift Sales	Goal:			DT Order Ta		Expedite			
Items to sugge					Deta	ail Cleaning	g Assignm	ent – AN	
How we will display								Assigned To	Verified By
Drive-Thru Spee	ed Goal (%):			Dining Room		iling tiles/Light cov	ers/Queuing		
Actual DT Speed Perform	mance for Shift (%):		,	Outside	poi		manu baard nad	-	
D 1 B		A .: ''		Back of Hous		ains & covers/DT r p sink area/Sanitiz		+	
Rush R	Ready Station	Activitie	es	Dack of Flour	se   IVIO			o o le o	
Station (	Card Checked?		✓			Additional	Cleaning T	asks	
	ep Station								
	ok Station								
	nt Counter								
D	rive-Thru								
	FRESH & READY	A.					10 x 10		
Al	/ Shift Prep	Sheet		(These area		be spot cleaned, sp nager should verify a			
Slaw	Bags			3 Cr	omparte	ent Sink and			
	Small			Sant	tizer Bu	ckets Setup	Restroom		
	Large				d Wash			ınter Service A	
Biscuit	1/2 Trays				side Cle	· ·		mber Appearar	
_	Full Trays				e-Thru L		☐ Interior W ☐ Drive-Thru	indows, Doors	and Ledges
Peppers	Singles			Dinir	ng Area	Today's O.C			
Corn	5 Pack Each					Today's U.C	¬   Dally D	ouble	
Corn Mac	Pans						<u> </u>		
Iced Tea	1/2 Gallons					Shift Cha	nge Check	dist	
Miscellaneous	1/2 dallolls				Task		mpleted By: AM		l By: PM Mgr
All Honey Bottles filled?	☐Yes		□No	Safe counter		CC	mpieteu by. AIVI	ivigi verillet	ואו ואו זיעטיז.
	1		-	Inventory ve	-				
0	pening Thaw	Pull		Waste recor					
Chubs	Mac			Cleaning tas		pleted			
				Training task					
Tenders	Bags			Food Safety	Log co	mpleted			
Sandwich Buns	Bags			Leader's Pat					
Missellenseus				Loador's Pat	th comp	loted (PM)			



Day: Thu- Date:	
PM Manager On Duty PM:	

Have you done your Leader's Path today? Attach it here!

Motivation for the Team Today				

■ Daily Page 2 of 4

Fready has been updated, and cooking
schedule is printed and in use



Delivery tablet on and activated (if applicable)

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- Destion	
The s	
<b>/</b> /	

Team Member Training Plan				
Team Member	Pocket Guide	Assigned Trainer	Date Certified	RGM Follow Up

FRIENDLY Rally Cry				
TODAY'S SAT TRACK GOAL	# of Surveys:	OSAT:	EAP:	
Shift Sales Goal:				
Items to suggestive sell:				
How we will display 5 Star Service:				
Drive-Thru Speed Goal (%):				
Actual DT Speed Perform	mance for Shift (%):			

Rush Ready Station Activities			
Station Card Checked?	1		
Prep Station			
Cook Station			
Front Counter			
Drive-Thru			



Mid Shift Prep Sheet				
Biscuit	1/2 Trays			
	Full Trays			
Corn	Each			
Mac	Pans			
Miscellaneous				
All Honey Bottles filled?	☐ Yes	□No		

Closing Prep Sheet				
Spicy Chicken	White			
	Dark			
Batter Mix	Original			
	Spicy			
LTO				
Miscellaneous				

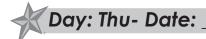
	Notes	

Deployment Chart				
Primary Position	Secondary Duties	Name	Check In Before Clock In	
Manager	Expedite			
DT Cashier	Expedite			
Cook	Fryer drops			
FC Cashier	Expedite			
Sandwich Station	Fryer drops/prep			
DT Order Taker	Expedite			

Detail Cleaning Assignment – PM				
		Assigned To	Verified By	
Walk-in Cooler	Light covers/Table tops/Ceiling			
Front of House	Condiment & utensil holders/ Cup & lid holders			
Back of House	Toaster/Biscuit pans			
Additional Cleaning Tasks				

Dining Room/Restrooms	Completed By	Verified By
Windows cleaned		
Floors swept and mopped		
Table tops, counters, chairs, trash bins cleaned		
Condiment station cleaned and stocked		
Drink station, ice bin and nozzles cleaned and sanitized		
Restrooms cleaned and stocked		
Front Counter/Drive Thru	Completed By	Verified By
All refrigeratrion and holding equipment cleaned		
Paper items restocked		
Drink station, ice bin and nozzles cleaned and sanitized		
Tea equipment cleaned, liner discarded		
Expedite station cleaned & restocked with paper products		
Left over and expired cooked product discarded		
Back of the House	Completed By	Verified By
Hand washing sinks cleaned and restocked		
Fryers filtered and vent hood cleaned		
Batter cart cleaned		
Filter assembly and filter pan cleaned		
All refrigeration/freezers cleaned		
Holding cabinets and steamwells cleaned		
Biscuit oven, toaster, cookers, butter warmer cleaned		
Sandwich station cleaned		
Prep tables cleaned and sanitized		
Walk-in cooler/freezer cleaned (door, floor, walls, shelves)		
BOH floors, walls, shelving cleaned		
Spicy chicken prepared for the next day		
Batter (Original & Spicy) prepared for next day		
Confirm tenders and chubs thawing based on prep sheet		
Smallwares & Cleaning Tools	Completed By	Verified By
Dishes washed		
3-compartment sink cleaned, chemicals restocked		
Mop sink and cleaning tools cleaned and organized		





#### Thermometer Calibration Temperature (32 ± 2°F)

COOK-OUTS TEMP
Perform on first product drop of the day.
Bone in Wing (≥ 185°F)
Thigh (≥ 185°F)
Tenders (≥ 165°F)
Chicken Fried Steak (≥ 165°F)
Biscuits (≥ 180°F)
ITO
HOT PRODUCT TEMP
TARGET TEMP: ≥ 145°F. Discard product if temp reaches 144°F or less.
Original Dark/White
Spicy Dark/White
Tenders
Biscuits
Corn
Hot Sides
Sandwich Patties
LTO
COLD PRODUCT TEMP  TARGET TEMP: ≤ 40°F.  Discard product at or above 41°F.
Spicy Dark/White
Case Dark
Case Mixed
Original Batter
Spicy Batter
Tenders
Biscuits
Coleslaw
LTO

EQUIPMENT TEMPERATURES				
Ambient air temp for refrigeration. Enter actual temp of all equipment listed.				
	TARGET TEMPERATURE RANGE	AM		
Walk-in Cooler	34° - 38°F			
Biscuit Refrigeration	34° - 38°F			
Lowboy Refrigeration	34° - 38°F			
Sandwich Refrigeration	34° - 38°F			
Other Refrigeration	34° - 38°F			
Walk-in Freezer	0° ± 10°F			
Lowboy Freezer	0° ± 10°F			
Holding Cabinets - Protein	195°F			
Holding Cabinets - Sides	165°F			
Corn Cooker	160°F			
Cooker/Warmer	190°F			
Hot Water Dispenser	190°F			
Butter Warmer	145°F			
Steamwells	170°F			
French Fry Fryer (#1)	360°F			
Tenders Fryer (#2)	340°F			
Chicken Fryer (#3)	340°F			
Chicken Fryer (#4)	340°F			
Chicken Fryer (#5)	340°F			
Chicken Fryer (#6)	340°F			

PROTEIN FIFO DATE CH	DATE	
Chicken Case Use By Date	FIFO	
Spicy Chicken Use By Date	FIFO	
Tenders Use By Date (thawed)	FIFO	

min 100°F

Best Practice: complete this section before cooking first batch of chicken of the day.

#### **Food Safety Log PM**

Hand Wash Sink

## Thermometer Calibration Temperature (32 ± 2°F) COOK-OUTS TEM

Perform on first product drop after afternoon fryer filtering.		
Bone in Wing (≥ 185°F)		
Thigh (≥ 185°F)		
Tenders (≥ 165°F)		
Chicken Fried Steak (≥ 165°F)		
Biscuits (≥ 180°F)		
LTO		
HOT PRODUCT	TEMP	
TARGET TEMP: ≥ 145°F. Discard produ if temp reaches 144°F or less.	uct	
TARGET TEMP: ≥ 145°F. Discard produ	uct	
TARGET TEMP: ≥ 145°F. Discard produ if temp reaches 144°F or less.	uct	
TARGET TEMP: ≥ 145°F. Discard produ if temp reaches 144°F or less. Original Dark/White	uct	
TARGET TEMP: ≥ 145°F. Discard produif temp reaches 144°F or less.  Original Dark/White  Spicy Dark/White	uct	
TARGET TEMP: ≥ 145°F. Discard produif temp reaches 144°F or less.  Original Dark/White  Spicy Dark/White  Tenders	uct	
TARGET TEMP: ≥ 145°F. Discard produif temp reaches 144°F or less.  Original Dark/White  Spicy Dark/White  Tenders  Biscuits	uct	
TARGET TEMP: ≥ 145°F. Discard produif temp reaches 144°F or less.  Original Dark/White  Spicy Dark/White  Tenders  Biscuits  Corn	uct	
TARGET TEMP: ≥ 145°F. Discard produif temp reaches 144°F or less.  Original Dark/White  Spicy Dark/White  Tenders  Biscuits  Corn  Hot Sides	uct	

COLD PRODUCT	TEMP
TARGET TEMP: ≤ 40°F. Discard product at or above 41°F.	
Spicy Dark/White	
Case Dark	
Case Mixed	
Original Batter	
Spicy Batter	
Tenders	
Biscuits	
Coleslaw	
LTO	

	SHORTENING QU	OK, X = change	
Fryer furthest	At Opening	After First Filtering	At Closing
from 360° Fryer			

#### Food Safety Top 12 (AM Only)

FOOD SAFETY CRITICAL	AM
Document issues & corrective actions.	
Health Violations	1
Most recent inspection available	
All violations have been corrected	
Approved Products	1
Only approved products, packaging, & chemicals are in use	

#### Food Safety Top 12 (AM/PM)

FOOD SAFETY CRITICAL	AM	PM
Document issues & corrective actions		
Hand Washing	1	1
Hot & cold water available		
Soap, paper towels, trash can		
Clean and free from obstruction		
Time and Temperature Control	1	1
Food Safety Log completed		
All food products have time controls		
Hot Water	1	1
All sinks meet hot water standards		
Sanitizing	/	1
Sanitizer water in 3C sink & sanitizer buckets tested, meets minimum PPM standards		
Cross Contamination	1	1
Required tongs available, stored so handles do not touch product		
Smallwares that are in constant contact with food are W/R/S every 4 hrs		
Pest Activity	1	1
Restaurant free of insects and rodents		
Most recent pest service report available		
Cook-outs	1	1
Shift Cook-outs completed. Missed Cook-outs have Action Plan notes.		
Raw Chicken	1	1
Raw chicken is held at 40°F or less		
All raw chicken is within its expiration time		
No spoiled chicken in use		
Batter Cart	1	1
Batter cart is operable and in good condition		
Batter cart smallwares are W/R/S every 4 hrs		
Other Critical Violations	1	1
No evidence of Team Member illness		
No drainage issues		
No food products on the floor		

Test shortening in Fryer furthest from the 360°F Fryer (#4, #5 or #6 depending on number of fryers in restaurant). Mark " $\checkmark$ " (if shortening quality is acceptable), mark "X" (if shortening must be discarded).

FOOD SAFETY ACTION NOTES



A -								
Day: Frie	day- Date	:		_ Have you d	one your Leader	's Path tod	ay? Attac	h it here!
A Manage	r On Duty AM:				Notivat ion for	the Team	<u>,                                      </u>	
schedule	peen updated, and in its printed and in its on and activated (i	use	Fready Peal		No	otes	Dai	ly Page 1 of 4
Team	Member Trai	ning Plan	_//		Deploym	ent Char	t	
Team Member	Pocket Guide /	Assigned Trainer (	Date RGM Certified Follow Up	Primary Position	Secondary Duties	Na	me	Check In Before Clock In
				Manager	Expedite			
				DT Cashier	Expedite			
	FRIENDLY R	ally Cry		Cook	Fryer drops			
	O&FAST W			FC Cashier	Expedite			
TODAY'S	# of Surveys:	OSAT:	EAP:	Sandwich Statio	7			
SAT TRACK GOAL Shift Sales	. 01-			DT Order Taker	Expedite			
				De	etail Cleaning	Assignme	ent – AM	
Items to sugg How we will display							Assigned To	Verified By
Drive-Thru Spe				Back of House	Marinator/Biscuit coole		7 toolgilou 10	Tormou Dy
Actual DT Speed Perfor					Drink machine/lce bin			
Actual D1 Opeca I citor	Thance for Offit (70).			Tront of flouse		looning To	oko -	
Rush F	Ready Station	Activities	5		Additional C	leaning la	ISKS	
Station	Card Checked?		<b>✓</b>					
Pr	ep Station							

Rush Ready Station Activities			
Station Card Checked?	1		
Prep Station			
Cook Station			
Front Counter			
Drive-Thru			



AM Shift Prep Sheet			
Slaw	Bags		
	Small		
	Large		
Biscuit	1/2 Trays		
	Full Trays		
Peppers	Singles		
	5 Pack		
Corn	Each		
Mac	Pans		
Iced Tea	1/2 Gallons		
Miscellaneous			
All Honey Bottles filled?	☐Yes	□No	

Opening Thaw Pull			
Chubs	Mac		
Tenders	Bags		
Sandwich Buns	Bags		
Miscellaneous			

(Thes	Daily 10 x 10  (These areas are to be spot cleaned, spot checked and organized daily before opening.  AM Manager should verify and check off each completed area)					
	3 Compartent Sink and Santizer Buckets Setup		Restrooms			
	Hand Wash Sinks		Front Counter Service Area			
	Outside Clean-Up		Team Member Appearance			
	Drive-Thru Lane		Interior Windows, Doors and Ledges			
	Dining Area		Drive-Thru Window			

Today's O.C.U. Daily Double

Shift Change Checklist				
Completed By: AM Mgr	Verified By: PM Mgr			





Manager On Duty PM:

Motivation for the Team Today			
	-		

Daily	Page	2	of	4
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Fready has been updated, and cooking
schedule is printed and in use



Delivery tablet on and activated (if applicable)



Team Member Training Plan				
Team Member	Team Member Pocket Guide Assigned Trainer Certified			

**	FRIENDLY Ra	lly Cry	
TODAY'S SAT TRACK GOAL	# of Surveys:	OSAT:	EAP:
Shift Sales	Goal:		
Items to suggestive sell:			
How we will display	5 Star Service:		
Drive-Thru Speed Goal (%):			
Actual DT Speed Perform	mance for Shift (%):		

Rush Ready Station Activities		
Station Card Checked?	1	
Prep Station		
Cook Station		
Front Counter		
Drive-Thru		



Mid Shift Prep Sheet		
Biscuit	1/2 Trays	
	Full Trays	
Corn	Each	
Мас	Pans	
Miscellaneous		
All Honey Bottles filled?	☐ Yes	□No

Closing Prep Sheet		
Spicy Chicken	White	
	Dark	
Batter Mix	Original	
	Spicy	
LTO		
Miscellaneous		

	Notes	

Deployment Chart			
Primary Position	Secondary Duties	Name	Check In Before Clock In
Manager	Expedite		
DT Cashier	Expedite		
Cook	Fryer drops		
FC Cashier	Expedite		
Sandwich Station	Fryer drops/prep		
DT Order Taker	Expedite		

		Assigned To	Verified By
Restrooms	Mirrors/Artwork/Drains & covers		
Office	Doors & handles/Light covers/Drains & covers		
	Additional Cleaning Ta	sks	

#### **Closing Walkthrough** Dining Room/Restrooms

Windows cleaned		
Floors swept and mopped		
Table tops, counters, chairs, trash bins cleaned		
Condiment station cleaned and stocked		
Drink station, ice bin and nozzles cleaned and sanitized		
Restrooms cleaned and stocked		
Front Counter/Drive Thru	Completed By	Verified By
All refrigeratrion and holding equipment cleaned		
Paper items restocked		
Drink station, ice bin and nozzles cleaned and sanitized		
Tea equipment cleaned, liner discarded		
Expedite station cleaned & restocked with paper products		
Left over and expired cooked product discarded		
Back of the House	Completed By	Verified By
Hand washing sinks cleaned and restocked		
Fryers filtered and vent hood cleaned		
Batter cart cleaned		
Filter assembly and filter pan cleaned		
All refrigeration/freezers cleaned		
Holding cabinets and steamwells cleaned		
Biscuit oven, toaster, cookers, butter warmer cleaned		
Sandwich station cleaned		
Prep tables cleaned and sanitized		
Walk-in cooler/freezer cleaned (door, floor, walls, shelves)		
BOH floors, walls, shelving cleaned		
Spicy chicken prepared for the next day		
Batter (Original & Spicy) prepared for next day		
Confirm tenders and chubs thawing based on prep sheet		
Smallwares & Cleaning Tools	Completed By	Verified By
Dishes washed		
3-compartment sink cleaned, chemicals restocked		
Mop sink and cleaning tools cleaned and organized		





#### Thermometer Calibration Temperature (32 ± 2°F)

COOK-OUTS TEMP
Perform on first product drop of the day.
Bone in Wing (≥ 185°F)
Thigh (≥ 185°F)
Tenders (≥ 165°F)
Chicken Fried Steak (≥ 165°F)
Biscuits (≥ 180°F)
LTO
2.0
HOT PRODUCT TEMP
TARGET TEMP: ≥ 145°F. Discard product if temp reaches 144°F or less.
Original Dark/White
Spicy Dark/White
Tenders
Biscuits
Corn
Hot Sides
Sandwich Patties
LTO
COLD PRODUCT TEMP  TARGET TEMP: ≤ 40°F.  Discard product at or above 41°F.
Spicy Dark/White
Case Dark
Case Mixed
Original Batter
Spicy Batter
Tenders
Biscuits
Coleslaw
LTO LTO

Ambient air temp for refrigeration. Enter actual temp of all equipment listed.		
	TARGET TEMPERATURE RANGE	AM
Walk-in Cooler	34° - 38°F	
Biscuit Refrigeration	34° - 38°F	
Lowboy Refrigeration	34° - 38°F	
Sandwich Refrigeration	34° - 38°F	
Other Refrigeration	34° - 38°F	
Walk-in Freezer	0° ± 10°F	
Lowboy Freezer	0° ± 10°F	
Holding Cabinets - Protein	195°F	
Holding Cabinets - Sides	165°F	
Corn Cooker	160°F	
Cooker/Warmer	190°F	
Hot Water Dispenser	190°F	
Butter Warmer	145°F	
Steamwells	170°F	
French Fry Fryer (#1)	360°F	
Tenders Fryer (#2)	340°F	
Chicken Fryer (#3)	340°F	
Chicken Fryer (#4)	340°F	
Chicken Fryer (#5)	340°F	

**EQUIPMENT TEMPERATURES** 

PROTEIN FIFO DATE CHECK		DATE
Chicken Case Use By Date	FIFO	
Spicy Chicken Use By Date	FIFO	
Tenders Use By Date (thawed)	FIFO	

340°F

min 100°F

Best Practice: complete this section before cooking first batch of chicken of the day.

#### Food Safety Log PM

Chicken Fryer (#6)

Hand Wash Sink

## Thermometer Calibration Temperature (32 ± 2°F) COOK-OUTS TEM

Perform on first product drop after aftern fryer filtering.	oon
Bone in Wing (≥ 185°F)	
Thigh (≥ 185°F)	
Tenders (≥ 165°F)	
Chicken Fried Steak (≥ 165°F)	
Biscuits (≥ 180°F)	
LTO	
HOT PRODUCT	TEMP
TARGET TEMP: ≥ 145°F. Discard produ if temp reaches 144°F or less.	uct
TARGET TEMP: ≥ 145°F. Discard produ	uct
TARGET TEMP: ≥ 145°F. Discard produ if temp reaches 144°F or less.	uct
TARGET TEMP: ≥ 145°F. Discard produ if temp reaches 144°F or less. Original Dark/White	uct
TARGET TEMP: ≥ 145°F. Discard produif temp reaches 144°F or less.  Original Dark/White  Spicy Dark/White	uct
TARGET TEMP: ≥ 145°F. Discard produif temp reaches 144°F or less.  Original Dark/White  Spicy Dark/White  Tenders	uct
TARGET TEMP: ≥ 145°F. Discard produif temp reaches 144°F or less.  Original Dark/White  Spicy Dark/White  Tenders  Biscuits	uct
TARGET TEMP: ≥ 145°F. Discard produif temp reaches 144°F or less.  Original Dark/White  Spicy Dark/White  Tenders  Biscuits  Corn	uct
TARGET TEMP: ≥ 145°F. Discard produif temp reaches 144°F or less.  Original Dark/White  Spicy Dark/White  Tenders  Biscuits  Corn  Hot Sides	uct

COLD PRODUCT	TEMP
TARGET TEMP: ≤ 40°F. Discard product at or above 41°F.	
Spicy Dark/White	
Case Dark	
Case Mixed	
Original Batter	
Spicy Batter	
Tenders	
Biscuits	
Coleslaw	
LTO	

	SHORTENING QUALITY TEST (✓ = OK, X = change)				
Fryer furthest from 360° Fryer	At Opening	After First Filtering	At Closing		

#### Food Safety Top 12 (AM Only)

FOOD SAFETY CRITICAL		
Document issues & corrective actions.		
Health Violations	1	
Most recent inspection available		
All violations have been corrected		
Approved Products		
Only approved products, packaging, & chemicals are in use		

#### Food Safety Top 12 (AM/PM)

FOOD SAFETY CRITICAL	AM	PM
Document issues & corrective actions		
Hand Washing	1	1
Hot & cold water available		
Soap, paper towels, trash can	ĺ	
Clean and free from obstruction		
Time and Temperature Control	1	1
Food Safety Log completed		
All food products have time controls		
Hot Water	✓	1
All sinks meet hot water standards		
Sanitizing	1	1
Sanitizer water in 3C sink & sanitizer buckets tested, meets minimum PPM standards		
Cross Contamination	1	1
Required tongs available, stored so handles do not touch product		
Smallwares that are in constant contact with food are W/R/S every 4 hrs		
Pest Activity	1	1
Restaurant free of insects and rodents		
Most recent pest service report available	İ	
Cook-outs	1	1
Shift Cook-outs completed. Missed Cook-outs have Action Plan notes.		
Raw Chicken	1	1
Raw chicken is held at 40°F or less		
All raw chicken is within its expiration time		
No spoiled chicken in use		
Batter Cart	1	1
Batter cart is operable and in good condition		
Batter cart smallwares are W/R/S every 4 hrs		
Other Critical Violations	/	1
No evidence of Team Member illness		
No drainage issues		
No food products on the floor		

Test shortening in Fryer furthest from the  $360^{\circ}F$  Fryer (#4, #5 or #6 depending on number of fryers in restaurant). Mark " $\checkmark$ " (if shortening quality is acceptable), mark "X" (if shortening must be discarded).

FOOD SAFETY ACTION NOTES



<b>A</b>										
Day: Sat	- Date:_			Have	you do	ne your Lead	ler's	Path today	/? Attac	h it here!
ΔM	On Duty AM:				M	otivat ion fo	or tl	ne Team 1		ily Page 1 of 4
			ALE IT FRESH				/lot	•	Da	ny rage I of 4
	een updated, a s printed and in and activated	1 use	Fready peoly peoly				Not	es		
Team	Member Tra	aining Plar				Deploy	/me	nt Chart		
Team Member	Pocket Guide	Assigned Trainer	Date RGM Certified Follow Up		imary sition	Secondary Duties		Name		Check In Before Clock In
				Manag	er	Expedite				
				DT Cas	shier	Expedite				
	FRIENDLY	Pally Cry		Cook		Fryer drops				
<b>**</b>	&FAST	Rally Cry		FC Cas		Expedite	$\perp$			
TODAY'S	# of Surveys:	OSAT:	EAP:			Fryer drops/pre	р			
SAT TRACK GOAL	0 1			DT Orc	ler Taker	Expedite				
Shift Sales					Det	ail Cleanin	σ Α	ssignmen	t – AM	
Items to sugge How we will display 5						ian Groamin	<i>5 '</i> '		signed To	Verified By
Drive-Thru Speed				Back of	House Te	ea urns/Ceiling tiles			g	
Actual DT Speed Perform		):		Outside		uilding exterior/Flag		nennants		
	•							aning Task	re .	
Rush R	eady Statio	n Activitie	es			Additional	010	annig rasi		
Station C	ard Checked?		<b>✓</b>							
Pre	p Station									
Coo	k Station									
Fron	t Counter									
Dr	ive-Thru									
	FRESH & READY			(These	e areas are t AM Ma	Dail to be spot cleaned, s anager should verify	pot che	X 10 ecked and organiz neck off each com	ed daily be pleted area	fore opening. )
AN	I Shift Prep	Sheet				tent Sink and Buckets Setup		Restrooms		
Slaw	Bags				Hand Was			Front Counter	Service A	rea
	Small				Outside Cl			Team Member		
	Large				Drive-Thru			Interior Windo	<u> </u>	
Biscuit	1/2 Trays				Dining Are	a		Drive-Thru Wir		
Donnoro	Full Trays					Today's O.C	C.U.	<b>Daily Doub</b>	ole	
Peppers	Singles 5 Pack									
Corn	Each									
Mac	Pans					Shift Cha	ange	e Checklist	t	
Iced Tea	1/2 Gallons				Task	C	omple	ted By: AM Mgr	Verified	l By: PM Mgr
Miscellaneous				Safe co						
All Honey Bottles filled?	☐ Yes		□No		ry verified					
				-	recorded				1	
0	pening Tha	w Pull			g tasks cor					
Chubs	Mac				g tasks com afety Logic	-				



Tenders Sandwich Buns

Miscellaneous

Bags Bags

Leader's Path completed (AM)
Leader's Path completed (PM)

A -	
Day: Sat- Date:_	

Have you done your Leader's Path today? Attach it here!

## **Motivation for the Team Today**

■ Daily Page 2 of 4

P	M
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Manager On Duty PM:

Fready has been updated, and cooking
schedule is printed and in use



Delivery tablet on and activated (if applicable)

-peal ry
<b>-/</b> /

Team Member Training Plan					
Team Member	Pocket Guide	Assigned Trainer	Date Certified	RGM Follow Up	

FRIENDLY Rally Cry					
TODAY'S SAT TRACK GOAL	# of Surveys:	OSAT:	EAP:		
Shift Sales					
Items to sugge					
How we will display					
Drive-Thru Speed Goal (%):					
Actual DT Speed Perfor					

Rush Ready Station Activities				
Station Card Checked?	1			
Prep Station				
Cook Station				
Front Counter				
Drive-Thru				



Mid Shift Prep Sheet			
Biscuit	1/2 Trays		
	Full Trays		
Corn	Each		
Mac	Pans		
Miscellaneous			
All Honey Bottles filled?	☐ Yes	□No	

Closing Prep Sheet		
Spicy Chicken	White	
	Dark	
Batter Mix	Original	
	Spicy	
LTO		
Miscellaneous		

	Notes	

Deployment Chart			
Primary Position	Secondary Duties	Name	Check In Before Clock In
Manager	Expedite		
DT Cashier	Expedite		
Cook	Fryer drops		
FC Cashier	Expedite		
Sandwich Station	Fryer drops/prep		
DT Order Taker	Expedite		

Detail Cleaning Assignment – PM			
		Assigned To	Verified By
Front of House	Expedite Station		
Stockroom	Light covers/Table tops/Ceiling tiles		
Additional Cleaning Tasks			
		,	

Dining Room/Restrooms	Completed By	Verified By
Windows cleaned		
Floors swept and mopped		
Table tops, counters, chairs, trash bins cleaned		
Condiment station cleaned and stocked		
Drink station, ice bin and nozzles cleaned and sanitized		
Restrooms cleaned and stocked		
Front Counter/Drive Thru	Completed By	Verified By
All refrigeratrion and holding equipment cleaned		
Paper items restocked		
Drink station, ice bin and nozzles cleaned and sanitized		
Tea equipment cleaned, liner discarded		
Expedite station cleaned & restocked with paper products		
Left over and expired cooked product discarded		
Back of the House	Completed By	Verified By
Hand washing sinks cleaned and restocked		
Fryers filtered and vent hood cleaned		
Batter cart cleaned		
Filter assembly and filter pan cleaned		
All refrigeration/freezers cleaned		
Holding cabinets and steamwells cleaned		
Biscuit oven, toaster, cookers, butter warmer cleaned		
Sandwich station cleaned		
Prep tables cleaned and sanitized		
Walk-in cooler/freezer cleaned (door, floor, walls, shelves)		
BOH floors, walls, shelving cleaned		
Spicy chicken prepared for the next day		
Batter (Original & Spicy) prepared for next day		
Confirm tenders and chubs thawing based on prep sheet		
Smallwares & Cleaning Tools	Completed By	Verified By
Dishes washed		
3-compartment sink cleaned, chemicals restocked		
Mop sink and cleaning tools cleaned and organized		





#### Thermometer Calibration Temperature (32 ± 2°F)

COOK-OUTS TEMP
Perform on first product drop of the day.
Bone in Wing (≥ 185°F)
Thigh (≥ 185°F)
Tenders (≥ 165°F)
Chicken Fried Steak (≥ 165°F)
Biscuits (≥ 180°F)
LTO
2.0
HOT PRODUCT TEMP
TARGET TEMP: ≥ 145°F. Discard product if temp reaches 144°F or less.
Original Dark/White
Spicy Dark/White
Tenders
Biscuits
Corn
Hot Sides
Sandwich Patties
LTO
COLD PRODUCT TEMP  TARGET TEMP: ≤ 40°F.  Discard product at or above 41°F.
Spicy Dark/White
Case Dark
Case Mixed
Original Batter
Spicy Batter
Tenders
Biscuits
Coleslaw
LTO LTO

Ambient air temp for refrigeration. Enter actual temp of all equipment listed.			
	TARGET TEMPERATURE RANGE	AM	
Walk-in Cooler	34° - 38°F		
Biscuit Refrigeration	34° - 38°F		
Lowboy Refrigeration	34° - 38°F		
Sandwich Refrigeration	34° - 38°F		
Other Refrigeration	34° - 38°F		
Walk-in Freezer	0° ± 10°F		
Lowboy Freezer	0° ± 10°F		
Holding Cabinets - Protein	195°F		
Holding Cabinets - Sides	165°F		
Corn Cooker	160°F		
Cooker/Warmer	190°F		
Hot Water Dispenser	190°F		
Butter Warmer	145°F		
Steamwells	170°F		
French Fry Fryer (#1)	360°F		
Tenders Fryer (#2)	340°F		
Chicken Fryer (#3)	340°F		
Chicken Fryer (#4)	340°F		
Chicken Fryer (#5)	340°F		
Chicken Fryer (#6)	340°F		

**EQUIPMENT TEMPERATURES** 

PROTEIN FIFO DATE CH	DATE	
Chicken Case Use By Date	FIFO	
Spicy Chicken Use By Date	FIFO	
Tenders Use By Date (thawed)	FIFO	

min 100°F

Best Practice: complete this section before cooking first batch of chicken of the day.

#### **Food Safety Log PM**

Hand Wash Sink

## Thermometer Calibration Temperature (32 ± 2°F) COOK-OUTS TEM

Perform on first product drop after afternoon fryer filtering.		
Bone in Wing (≥ 185°F)		
Thigh (≥ 185°F)		
Tenders (≥ 165°F)		
Chicken Fried Steak (≥ 165°F)		
Biscuits (≥ 180°F)		
LTO		
HOT PRODUCT	TEMP	
TARGET TEMP: ≥ 145°F. Discard produ if temp reaches 144°F or less.	ıct	
	ıct	
if temp reaches 144°F or less.	ıct	
if temp reaches 144°F or less.  Original Dark/White	uct	
if temp reaches 144°F or less.  Original Dark/White  Spicy Dark/White	uct	
if temp reaches 144°F or less.  Original Dark/White  Spicy Dark/White  Tenders	uct	
if temp reaches 144°F or less.  Original Dark/White Spicy Dark/White Tenders Biscuits	uct	
if temp reaches 144°F or less.  Original Dark/White Spicy Dark/White Tenders Biscuits Corn	uct	
if temp reaches 144°F or less.  Original Dark/White Spicy Dark/White Tenders Biscuits Corn Hot Sides	ıct	

COLD PRODUCT	TEMP
TARGET TEMP: ≤ 40°F.	
Discard product at or above 41°F.	
Spicy Dark/White	
Case Dark	
Case Mixed	
Original Batter	
Spicy Batter	
Tenders	
Biscuits	
Coleslaw	
LTO	

	SHORTENING QUALITY TEST ( $\checkmark$ = OK, X = change		
Fryer furthest	At Opening	After First Filtering	At Closing
from 360° Fryer			

#### Food Safety Top 12 (AM Only)

FOOD SAFETY CRITICAL	AM
Document issues & corrective actions.	
Health Violations	1
Most recent inspection available	
All violations have been corrected	
Approved Products	/
Only approved products, packaging, & chemicals are in use	

#### Food Safety Top 12 (AM/PM)

FOOD SAFETY CRITICAL	AM	PM
Document issues & corrective actions		
Hand Washing	1	1
Hot & cold water available		
Soap, paper towels, trash can	ĺ	
Clean and free from obstruction		
Time and Temperature Control	1	1
Food Safety Log completed		
All food products have time controls		
Hot Water	✓	1
All sinks meet hot water standards		
Sanitizing	1	1
Sanitizer water in 3C sink & sanitizer buckets tested, meets minimum PPM standards		
Cross Contamination	1	1
Required tongs available, stored so handles do not touch product		
Smallwares that are in constant contact with food are W/R/S every 4 hrs		
Pest Activity	1	1
Restaurant free of insects and rodents		
Most recent pest service report available	İ	
Cook-outs	1	1
Shift Cook-outs completed. Missed Cook-outs have Action Plan notes.		
Raw Chicken	1	1
Raw chicken is held at 40°F or less		
All raw chicken is within its expiration time		
No spoiled chicken in use		
Batter Cart	1	1
Batter cart is operable and in good condition		
Batter cart smallwares are W/R/S every 4 hrs		
Other Critical Violations	/	1
No evidence of Team Member illness		
No drainage issues		
No food products on the floor		

Test shortening in Fryer furthest from the 360°F Fryer (#4, #5 or #6 depending on number of fryers in restaurant). Mark " $\checkmark$ " (if shortening quality is acceptable), mark "X" (if shortening must be discarded).

FOOD SAFETY ACTION NOTES	



Day: Sun	day- Da	ıte:			Have	e you d	lone your Le	ader's	Path today	? Attach	n it here!
AM	On Duty AM:						Notivat ion			oday	
										Dail	y Page 1 of 4
Fready has be	en updated, ar	nd cooking	T TO					Not	es		
schedule is	s printed and in	use	lie								
Delivery tablet on	and activated	(if applicabl	e) < <b>D</b> (	al wery							
Team	Member Tra	ining Pla	n				Depl	ovme	nt Chart		
Team Member	Pocket Guide	Assigned Trainer	Data	RGM Follow Up		rimary osition	Secondar Duties		Name		Check In Before Clock In
					Manag	ger	Expedite				
		<u> </u>			DT Ca		Expedite				
_	EDIENDIA -				Cook		Fryer drops				
<b>\$50</b>	&FAST P	ally Cry			FC Ca	shier	Expedite				
TODAY'S	# of Surveys:	OSAT:		EAP:	Sandv	ich Statio	on Fryer drops/	prep			
SAT TRACK GOAL	# Of Surveys.	USAI.	'			der Taker					
Shift Sales	Goal:										
Items to sugges	stive sell:					De	etail Clean	ing A	ssignment	: – AM	
How we will display 5	Star Service:								Ass	igned To	Verified By
Drive-Thru Speed	d Goal (%):				Front o	f House	Menu board/Floor	r/Counter			
Actual DT Speed Perform	nance for Shift (%)	):			Outside	9	Water plants/DT v	window pa	ad		
					Walk-in	Freezer	Light covers/Air o	curtain/W	alls		
Rush Ro	eady Statio	n Activiti	es				Addition	nal Cle	aning Task	s	
Station C	ard Checked?			/			7 10.0.0.0		g		
Pres	o Station										
· '	k Station										
	t Counter										
	ve-Thru										
	/	M		_							
	FRESH S				(Thes	e areas ar	e to be spot cleaned	d, spot ch	0 x 10 ecked and organize	ed daily befo	ore opening.
AM	Shift Prep	Sheet					Manager should ve	rily and cl	ieck off each comp	neted area)	
Slaw	Bags						artent Sink and Buckets Setup		Restrooms		
	Small						ash Sinks	$\vdash$	Front Counter	Service Ar	22
	Large				一片		Clean-Up		Team Member		
Biscuit	1/2 Trays					Drive-Th			Interior Windov		
	Full Trays					Dining A		1 📅	Drive-Thru Wine		una Loagoo
Peppers	Singles					Dining 7			Daily Doub		
	5 Pack						loudy o				
Corn	Each		1								
Mac	Pans		1				Shift C	hange	e Checklist		
Iced Tea	1/2 Gallons		1			Ta					Dv: DM M
Miscellaneous			<del> </del>		Cofo -	ounted	5N	Comple	eted By: AM Mgr	verified	By: PM Mgr
All Honey Bottles filled?	☐Yes		☐ No				1				
	•	D. II.——	·			ory verified recorded	ı .				
Ol	pening That	w Pull					ompleted				
Chubs	Mac					g tasks c					
							completed				
Tandaya	Dogo				1 1000 3	parety LUB	completed			1	



Tenders
Sandwich Buns

Miscellaneous

Bags

Bags

Leader's Path completed (AM)

Leader's Path completed (PM)

Day: Sunday- Date:	Have you d	one your Leade	r's Path today? Attach	it here!
PM		Motivation for	the Team Today	
Manager On Duty PM:			Dail	y Page 2 of
Fready has been updated, and cooking schedule is printed and in use		N	otes	
Delivery tablet on and activated (if applicable)				
Delivery tablet on and activated (if applicable)		Deployn	nent Chart	
Team Member Training Plan  Team Member Pocket Guide Assigned Trainer Confidence Confiden	Primary Position	Secondary Duties	Name	Check In Before Clock In
Team wember Pocket Guide Assigned Trainer Certified Follow Up	Manager	Expedite		
	DT Oaakian	From a dika		

FRIENDLY Rally Cry					
TODAY'S SAT TRACK GOAL	# of Surveys:	OSAT:	EAP:		
Shift Sales					
Items to suggestive sell:					
How we will display					
Drive-Thru Speed Goal (%):					
Actual DT Speed Perfor	mance for Shift (%):				

Rush Ready Station Activities		
Station Card Checked?	1	
Prep Station		
Cook Station		
Front Counter		
Drive-Thru		



Mid Shift Prep Sheet				
Biscuit	1/2 Trays			
	Full Trays			
Corn	Each			
Mac	Pans			
Miscellaneous				
All Honey Bottles filled?	☐ Yes	□No		

Closing Prep Sheet				
Spicy Chicken	White			
	Dark			
Batter Mix	Original			
	Spicy			
LTO				
Miscellaneous				

	Deployn	nent Chart	
Primary Position	Secondary Duties	Name	Check In Before Clock In
Manager	Expedite		
DT Cashier	Expedite		
Cook	Fryer drops		
FC Cashier	Expedite		

Daily Page 2 of 4

Detail Cleaning Assignment – PM					
	Assigned To	Verified By			
Thresholds/Floor/Drains & covers					
Air curtain/Floor/Drains & covers					
Prep tables/walls/Signage, posters,bulletin boards					
Additional Cleaning Tasks					
9					
	Thresholds/Floor/Drains & covers Air curtain/Floor/Drains & covers Prep tables/walls/Signage, posters,bulletin boards	Assigned To Thresholds/Floor/Drains & covers Air curtain/Floor/Drains & covers			

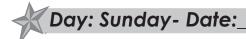
Sandwich Station Fryer drops/prep

Expedite

DT Order Taker

Dining Room/Restrooms	Completed By	Verified By
Windows cleaned		
Floors swept and mopped		
Table tops, counters, chairs, trash bins cleaned		
Condiment station cleaned and stocked		
Drink station, ice bin and nozzles cleaned and sanitized		
Restrooms cleaned and stocked		
Front Counter/Drive Thru	Completed By	Verified By
All refrigeratrion and holding equipment cleaned		
Paper items restocked		
Drink station, ice bin and nozzles cleaned and sanitized		
Tea equipment cleaned, liner discarded		
Expedite station cleaned & restocked with paper products		
Left over and expired cooked product discarded		
Back of the House	Completed By	Verified By
Hand washing sinks cleaned and restocked		
Fryers filtered and vent hood cleaned		
Batter cart cleaned		
Filter assembly and filter pan cleaned		
All refrigeration/freezers cleaned		
Holding cabinets and steamwells cleaned		
Biscuit oven, toaster, cookers, butter warmer cleaned		
Sandwich station cleaned		
Prep tables cleaned and sanitized		
Walk-in cooler/freezer cleaned (door, floor, walls, shelves)		
BOH floors, walls, shelving cleaned		
Spicy chicken prepared for the next day		
Batter (Original & Spicy) prepared for next day		
Confirm tenders and chubs thawing based on prep sheet		
Smallwares & Cleaning Tools	Completed By	Verified By
Dishes washed		
3-compartment sink cleaned, chemicals restocked		
Mop sink and cleaning tools cleaned and organized		





#### Thermometer Calibration Temperature (32 ± 2°F)

COOK-OUTS TEMP
Perform on first product drop of the day.
Bone in Wing (≥ 185°F)
Thigh (≥ 185°F)
Tenders (≥ 165°F)
Chicken Fried Steak (≥ 165°F)
Biscuits (≥ 180°F)
LTO
HOT PRODUCT TEMP
TARGET TEMP: ≥ 145°F. Discard product if temp reaches 144°F or less.
Original Dark/White
Spicy Dark/White
Tenders
Biscuits
Corn
Hot Sides
Sandwich Patties
LTO
COLD PRODUCT TEMP
TARGET TEMP: ≤ 40°F. Discard product at or above 41°F.
Spicy Dark/White
Case Dark
Case Mixed
Original Batter
Spicy Batter
Tenders
Biscuits
Coleslaw
LTO

Ambient air temp for refrigeration. Enter actual temp of all equipment listed.		
	TARGET TEMPERATURE RANGE	AM
Walk-in Cooler	34° - 38°F	
Biscuit Refrigeration	34° - 38°F	
Lowboy Refrigeration	34° - 38°F	
Sandwich Refrigeration	34° - 38°F	
Other Refrigeration	34° - 38°F	
Walk-in Freezer	0° ± 10°F	
Lowboy Freezer	0° ± 10°F	
Holding Cabinets - Protein	195°F	
Holding Cabinets - Sides	165°F	
Corn Cooker	160°F	
Cooker/Warmer	190°F	
Hot Water Dispenser	190°F	
Butter Warmer	145°F	
Steamwells	170°F	
French Fry Fryer (#1)	360°F	

**EQUIPMENT TEMPERATURES** 

Hand Wash Sink	min 100°F	
PROTEIN FIFO DATE CH	HECK	DATE
Chicken Case Use By Date	FIFO	
Spicy Chicken Use By Date	FIFO	
Tenders Use By Date (thawed)	FIFO	

340°F

340°F

340°F

340°F

340°F

Best Practice: complete this section before cooking first batch of chicken of the day.

#### **Food Safety Log PM**

Tenders Fryer (#2)

Chicken Fryer (#3)

Chicken Fryer (#4)

Chicken Fryer (#5)

Chicken Fryer (#6)

## Thermometer Calibration Temperature (32 ± 2°F) COOK-OUTS TEM

Perform on first product drop after afternoon fryer filtering.		
Bone in Wing (≥ 185°F)		
Thigh (≥ 185°F)		
Tenders (≥ 165°F)		
Chicken Fried Steak (≥ 165°F)		
Biscuits (≥ 180°F)		
LTO		
HOT PRODUCT		
TARGET TEMP: ≥ 145°F. Discard produ	ıct	
if temp reaches 144°F or less.		
if temp reaches 144°F or less.  Original Dark/White		
·		
Original Dark/White		
Original Dark/White Spicy Dark/White		
Original Dark/White Spicy Dark/White Tenders		
Original Dark/White Spicy Dark/White Tenders Biscuits		
Original Dark/White Spicy Dark/White Tenders Biscuits Corn		
Original Dark/White Spicy Dark/White Tenders Biscuits Corn Hot Sides		

COLD PRODUCT	TEMP
TARGET TEMP: ≤ 40°F.	
Discard product at or above 41°F.	
Spicy Dark/White	
Case Dark	
Case Mixed	
Original Batter	
Spicy Batter	
Tenders	
Biscuits	
Coleslaw	
LTO	

	SHORTENING QUALITY TEST ( $\checkmark = OK, X = change$		
Fryer furthest	At Opening	After First Filtering	At Closing
from 360° Fryer			

#### Food Safety Top 12 (AM Only)

FOOD SAFETY CRITICAL	AM
Document issues & corrective actions.	
Health Violations	1
Most recent inspection available	
All violations have been corrected	
Approved Products	/
Only approved products, packaging, & chemicals are in use	·

#### Food Safety Top 12 (AM/PM)

FOOD SAFETY CRITICAL	AM	PM
Document issues & corrective actions		
Hand Washing	1	1
Hot & cold water available		
Soap, paper towels, trash can		
Clean and free from obstruction		
Time and Temperature Control	1	1
Food Safety Log completed		
All food products have time controls		
Hot Water	1	1
All sinks meet hot water standards		
Sanitizing	/	1
Sanitizer water in 3C sink & sanitizer buckets tested, meets minimum PPM standards		
Cross Contamination	1	1
Required tongs available, stored so handles do not touch product		
Smallwares that are in constant contact with food are W/R/S every 4 hrs		
Pest Activity	1	1
Restaurant free of insects and rodents		
Most recent pest service report available		
Cook-outs	1	1
Shift Cook-outs completed. Missed Cook-outs have Action Plan notes.		
Raw Chicken	1	1
Raw chicken is held at 40°F or less		
All raw chicken is within its expiration time		
No spoiled chicken in use		
Batter Cart	1	1
Batter cart is operable and in good condition		
Batter cart smallwares are W/R/S every 4 hrs		
Other Critical Violations	1	1
No evidence of Team Member illness		
No drainage issues		
No food products on the floor		

Test shortening in Fryer furthest from the 360°F Fryer (#4, #5 or #6 depending on number of fryers in restaurant). Mark " $\checkmark$ " (if shortening quality is acceptable), mark "X" (if shortening must be discarded).

F	OOD SAFETY ACTION NOTES

