F&B Management Handbook

Date: 6/15/YR		Initials: RC	
Item	Yes	No	Action/Comment
Parking areas are clean and tidy.			
Dumpster areas are clean/tidy, odor free, and covered.	۵		
Exterior walls/windows are clean and in good repair.			
Entry ways/lobbies are clean.		A line	Glass door not clean. Do before opening.
Rest rooms are clean and stocked.			
Dining/Service area floors, windows, and fixtures are clean.			
Tables, chairs, and booths are clean and in good repair.			Tear in 1st booth. Repair today.
Kitchen floors, walls, and tables are clean.	0		
Equipment is clean and working properly.			Slicer plug broken. Replace.
Refrigerator/Freezer temperatures are in safe zones (record temperature).	1		#1 - 39°F, #2 - 38°F, #3 -5°F
Contents of refrigerators/freezers are not outdated.			Date on sour cream runs out today. Arrange for pickup.
Service areas are clean and stocked.	ø		
All lights are working correctly.		1	Bulb out in entry. Replace today.
Circuit breakers on.	(mm)		
Alarms off.	1		
Security lights off.	A CONTRACTOR OF		

ī