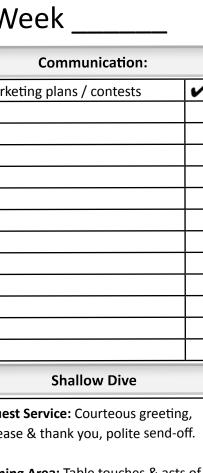
Your GAME PLANNER for Month

| Weekly Goals: | | Training Plans: | | |
|------------------------------|---|----------------------------|---|----------|
| Weekly sales goal: \$ | ~ | Orientation / BK Link | ~ | Marketi |
| Weekly SOS goal: | | | | |
| Number of interviews: | | | | |
| Number of new hires: | | | | |
| | + | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| Meetings & Deadlines: | | Things To Do: | | |
| P&L review / manager meeting | ~ | Special cleaning / repairs | ~ | Guest S |
| | | | | please |
| | | | | Dining |
| | | | | kindne |
| | | | | areas c |
| | | | | clean, f |
| | + | | | Restro |
| | + | | | toilets, |
| | | | | Exterio |
| | | | | drive-t |
| | | | | |

Week



rea: Table touches & acts of s, drink station/condiment ean, table tops & chairs oors clean & safe.

ms: Six in 30: Walls, floors, dispensers, sink, trash

: Parking lot litter free, ru lane free of litter, drivendows clean.



Travel Path

| Drive-Thru Area: |
|---|
| Order taking process 100% |
| Menu Board & POP correct |
| OCU functioning properly |
| D/T lane & area clean |
| Landscaping clean and free of debris |
| D/T window / frame clean |
| SOS standards met |
| Product Quality and Temperature correct |
| Outside: |
| Verify 7 x 7 is done daily? |
| Any maintenance issues? |
| Customer Area: |
| Lobby / Dining Area / Vestibules |
| Yellow Restroom Caddy |
| Restrooms 6 every 30 complete |
| Playground Area clean |
| Observe your Team: |
| Team member appearance good |
| Friendly: Greet, Complete & Repeat |
| Staffing levels correct & team hustle |
| Food Safety: |
| Food Safety Top 12 |
| Quality Checklists completed |
| Hand washing procedures observed |
| Kitchen: |
| Overall cleanliness & maintenance |
| All equipment functioning 100% |
| Procedures utilized properly |
| Safety |
| Repairs / Maintenance |
| HOSPITALITY systems check |

| 5:00 | 6:00 | 7:00 | 8:00 | 9:00 | 10:00 | 11:00 | 12:00 | 1:00 | 2:00 | 3:00 | 4:00 | 5:00 | 6:00 | 7:00 | 8:00 | 9:00 | 10:00 | 11:00 | 12:00 |
|-----------------------|-------------------------|--------------------|-----------------------|---------------------------|------------------------|----------------------------|------------------|---------------------------|------------------|----------------------------|------------------------|-------------------------|-----------------|-----------------|----------------------------|-----------------|-----------------|-----------------------|------------------------|
| Open Ops Checklist | Shallow Dive | Shallow Dive | Shallow Dive | Shallow Dive | Pre-Lunch Checklist | Shallow Dive | Shallow Dive | Shallow Dive | Shallow Dive | Shallow Dive | Shift Ops Checklist | Shallow Dive | Shallow Dive | Shallow Dive | Shallow Dive | Shallow Dive | Shallow Dive | Shallow Dive | Close Ops Checklist |
| Grade Close | FS Top 12 & Temp Ck. | 7X7 Zone Duties | Pull / Thaw / Prep | Plan Lunch Staff & Pos | 4-Hr Cleaning | FS Top 12 & SOS Tracker | Table Touches | Zone Duties Cash Skims | 4-Hr Cleaning | SOS Tracker Staff & Pos | | FS Top 12 & Temp Ck. | 4-Hr Clean | Cash Skims | Zone Duties SOS Tracker | Track Waste | 4-Hr Clean | Food Safety Top 12 | Verify Safe |

Print weekly work schedule on reverse side