



RESTAURANT INSPECTION SERIES 1

RESTAURANT #

RESTAURANT ADDRESS _____ FRANCHISE GROUP NAME / # _____ DATE _____

OEM / FBM / CBM / SUPERVISOR _____ MANAGER ON DUTY _____

DAYPART (PLEASE CHOOSE ONE) **B** **L** **S** **D** **LN** Time In: _____ AM PM Time Out: _____ AM PM ANNOUNCED UNANNOUNCED

EXTERIOR CLEANLINESS

Signage/Lighting		Points	17 Handicapped stalls and ramps clearly marked, in code		5	Building Exterior		
1	Directional signs clean, maintained	5	18	Striping freshly painted	5	32	Exterior finishes clean, maintained	5
2	Road sign clean, maintained	5	19	Guard posts aligned and painted	5	33	Windows, mullions, doors clean, maintained	5
3	Mansard roof sign clean, maintained	5	20	Drains and catch basins free of debris	5	34	Roof ladder secured, clean, maintained	5
4	Parapet clean, maintained	5	21	Trash cans clean, liner tucked, maintained	5	35	Mansard roof clean & free of damage	5
5	Clearance sign clean, maintained & at proper height	5	22	Outside seating area clean, maintained	5	36	Roof gutters, down spouts and trim clean, maintained	5
6	Site lighting clean, maintained	5	23	All flags clean, maintained, properly displayed	5	37	Exterior lights clean, maintained	5
Parking Area			Drive Thru Area			38	Doors clean, checked for mechanical defects, maintained	5
7	Adjacent properties free of BURGER KING® litter	5	24	Menu, pre-sell & speaker post clean, maintained	10	Dumpster Area		
8	Curbs in front of restaurant swept	5	25	Menu board glass not fogged, scratch free, lights work	10	39	Dumpster completely contained, area clean, maintained	5
9	Lot swept, check corners for buildup	10	26	Windows clean, maintained	10	40	Compactor / dumpster clean, odor free, maintained	5
10	Walls/Fences clean, maintained	5	27	Sound system & OCU operable, audible, clear, clean, working	10	41	Gates, hardware & door closer maintained	5
11	Walkways clean, maintained	5	28	Drive Thru lane clean, maintained	10	Roof		
12	Curbs/Wheel stops anchored, maintained	5	Landscaping			42	Metal flashing & roof screens maintained	5
13	Pay phones/newspaper display clean, maintained	5	29	Lawn, grassy areas & shrubs maintained, edged	5	43	Roof free of leaks, debris, maintained	5
14	Lot & Drive Thru pad free of pot holes and clean	10	30	Plants, flowers & planter boxes maintained	5	EXTERIOR CLEANLINESS SCORE		
15	Lot & Drive Thru pad oil spots and gum removed	10	31	Bark/Mulch/Gravel maintained, litter free	5	Total Possible: 255 - _____ = _____ (N/A) Total Available		
16	Lot drains well	5	Points Earned ÷ Total Available = _____ %					

INTERIOR CLEANLINESS

Dining Room		Points	65 Comfortable temperature, proper ventilation		10	85 Lighting sufficient, fixtures clean, maintained		5
44	Ceiling & vents clean, maintained, no visible leaks or stains	5	66	Doors work properly, hand wash sign displayed	10	86	Floor, walls & baseboards clean, maintained	10
45	Walls & décor clean, maintained	5	67	Soap, toilet paper & paper towels available	10	87	Seating clean, maintained	10
46	Divider walls/window sills clean, maintained	5	68	Soap, toilet paper & towel dispensers clean, maintained	10	88	Approved surface clean, maintained	5
47	Floor & Baseboards clean, maintained	10	69	All plumbing fixtures sanitary, working properly, maintained	10	89	Fencing & railing clean, maintained, no climbable netting	5
48	Seating clean, seat pads maintained	10	70	Waste can clean, not overflowing, (ladies covered)	10	90	No exposed metal surfaces, electronic/spring operated carousels	5
49	Tables & support steel clean, maintained	10	71	Lighting sufficient, clean, maintained	10	Manager / Team		
50	High chairs clean, maintained, straps intact	5	72	Exposed plumbing pipes polished	10	91	Team can recite/understand importance of Customer Promise	5
51	Trash receptacles clean inside & out, doors secured	10	Front Counter / Drive Thru			92	Hands & nails clean, well groomed, gloves used if required	10
52	Menu board clean, no light leaks, proper layout & POP	5	73	POS clean, surrounding area free of clutter	10	93	Hair neat and properly restrained	10
53	Condiment bar clean, maintained	10	74	Counter top clean, maintained	10	94	Make-up neatly applied, not excessive	10
54	Drink station clean, maintained	10	75	Service line posts, bars & rails clean, maintained	5	95	Facial hair neatly groomed, clean & trimmed	10
55	Plants properly maintained	5	76	Under counter shelving organized, clean	5	96	Jewelry limited to BURGER KING® Ops standards	10
56	Light fixtures clean, maintained, all lights working	5	77	Adjacent walls clean, free of clutter	5	97	Shoes clean, shined, safe & approved	10
57	Music working, proper volume	5	78	Drive Thru window & POS clean, free of clutter	10	98	Proper Hygiene, no heavy perfumes or strong aftershave	10
58	Temperature comfortable, working properly	5	79	Drive Thru under counter shelving organized for speed	5	99	Uniforms approved & complete	10
Restrooms			80	Drive Thru customer's line of sight clean & uncluttered	10	100	Uniforms worn in proper sizes	10
59	Floor & Baseboards clean, maintained	10	81	Drive Thru soda tower & area clean, maintained	5	101	Slacks & skirts hemmed at appropriate level	10
60	Partitions clean, maintained, graffiti free	10	82	Drive Thru walls, floor & ceiling clean, maintained	5	102	Uniforms clean and pressed	10
61	Walls, tile & grout clean, maintained	10	Play Area & Party Rooms			INTERIOR CLEANLINESS SCORE		
62	Ceiling & vents clean, maintained, no visible leaks or stains	10	83	Approved equipment (balls, netting, foam) clean, maintained	5	Total Possible: 480 - _____ = _____ (N/A) Total Available		
63	Fixtures, hand dryers, exhaust fans working properly	10	84	Ceiling & vents clean, maintained, no visible leaks or stains	5	Points Earned ÷ Total Available = _____ %		
64	Odor free deodorizer working properly	10						

