

## **RESTAURANT INSPECTION**

**SERIES 1** 

RESTAURANT #

RESTAURANT ADDRESS				FRANCHISE GROUP NAME / #			DATE	
0EM	/ FBM / CBM / SUPERVISOR		MANAGER ON DUTY	·				
DAYPART (PLEASE CHOOSE ONE) B L S				LN Time AM Time A In:PM Out:P	M M		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		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 – =	_
16	Lot drains well	5						
							Points Earned ÷ Total Available = %	
INTERIOR CLEANLINESS								
	Dining Room			Comfortable temperature, proper ventilation	10	85	Lighting sufficient, fixtures clean, maintained	5
44	Ceiling & vents clean, maintained, no visible leaks or stains	5	66		10	86		10
	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		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	

45	Walls & décor clean, maintained	5
46	Divider walls/window sills clean, maintained	5
47	Floor & Baseboards clean, maintained	10
48	Seating clean, seat pads maintained	10
49	Tables & support steel clean, maintained	10
50	High chairs clean, maintained, straps intact	5
51	Trash receptacles clean inside & out, doors secured	10
52	Menu board clean, no light leaks, proper layout & POP	5
53	Condiment bar clean, maintained	10
54	Drink station clean, maintained	10
55	Plants properly maintained	5
56	Light fixtures clean, maintained, all lights working	5
57	Music working, proper volume	5
58	Temperature comfortable, working properly	5
	Restrooms	
59	Floor & Baseboards clean, maintained	10
60	Partitions clean, maintained, graffiti free	10
61	Walls, tile & grout clean, maintained	10
62	Ceiling & vents clean, maintained, no visible leaks or stains	10

63 Fixtures, hand dryers, exhaust fans working properly

64 Odor free deodorizer working properly

10

10

65	Comfortable temperature, proper ventilation	10
66	Doors work properly, hand wash sign displayed	10
67	Soap, toilet paper & paper towels available	10
68	Soap, toilet paper & towel dispensers clean, maintained	10
69	All plumbing fixtures sanitary, working properly, maintained	10
70	Waste can clean, not overflowing, (ladies covered)	10
71	Lighting sufficient, clean, maintained	10
72	Exposed plumbing pipes polished	10
	Front Counter / Drive Thru	
73	POS clean, surrounding area free of clutter	10
74	Counter top clean, maintained	10
75	Service line posts, bars & rails clean, maintained	5
76	Under counter shelving organized, clean	5
10		3
77	Adjacent walls clean, free of clutter	5
_	Adjacent walls clean, free of clutter  Drive Thru window & POS clean, free of clutter	
77		5
77 <b>78</b>	Drive Thru window & POS clean, free of clutter	5 10
77 <b>78</b> 79	Drive Thru window & POS clean, free of clutter  Drive Thru under counter shelving organized for speed	5 10 5
77 <b>78</b> 79 <b>80</b>	Drive Thru window & POS clean, free of clutter  Drive Thru under counter shelving organized for speed  Drive Thru customer's line of sight clean & uncluttered	5 10 5 10
77 <b>78</b> 79 <b>80</b> 81	Drive Thru window & POS clean, free of clutter  Drive Thru under counter shelving organized for speed  Drive Thru customer's line of sight clean & uncluttered  Drive Thru soda tower & area clean, maintained	5 10 5 10 5
77 <b>78</b> 79 <b>80</b> 81	Drive Thru window & POS clean, free of clutter  Drive Thru under counter shelving organized for speed  Drive Thru customer's line of sight clean & uncluttered  Drive Thru soda tower & area clean, maintained  Drive Thru walls, floor & ceiling clean, maintained	5 10 5 10 5

85	Lighting sufficient, fixtures clean, maintained	5	
86	Floor, walls & baseboards clean, maintained	10	
87	Seating clean, maintained	10	
88	Approved surface clean, maintained	5	
89	Fencing & railing clean, maintained, no climbable netting	5	
90	No exposed metal surfaces, electronic/spring operated carousels	5	
	Manager / Team		
91	Team can recite/understand importance of Customer Promise	5	
92	Hands & nails clean, well groomed, gloves used if required	10	
93	Hair neat and properly restrained	10	
94	Make-up neatly applied, not excessive	10	
95	Facial hair neatly groomed, clean & trimmed	10	
96	Jewelry limited to BURGER KING® Ops standards	10	
97	Shoes clean, shined, safe & approved	10	
98	Proper Hygiene, no heavy perfumes or strong aftershave	10	
99	Uniforms approved & complete	10	
100	Uniforms worn in proper sizes	10	
101	Slacks & skirts hemmed at appropriate level	10	
102	Uniforms clean and pressed	10	
INTERIOR CLEANLINESS SCORE			
	Total Possible: 480 – =		

## **KITCHEN CLEANLINESS**

	Shake Machine	Points
103	Gaskets seals, are clean, maintained	5
104	Parts tray available, clean, maintained	5
105	Brushes in use, clean, maintained	5
106	Stainless steel clean, polished	5
107	Drip pan & condenser clean, maintained	5
	Fryers/Fry Station	
108	Fryers cleaned properly	5
109	Computers clean & operating properly	5
110	Inside doors, wheels & beneath clean,maintained	5
111	Fry station clean, maintained (bulbs working)	5
112	Stainless steel clean, polished	5
113	Filters - clean, maintained	5
114	Storage area under fry station clean, organized	5
115	Reach in freezer & condenser clean, maintained	5
116	Automatric fry dispenser clean, maintained	5
117	French fry and tacos baskets clean, maintained	5
	Preparation Boards	
118	Stainless steel clean, polished	5
119	Bun toaster belts and Teflonsheets clean, maintained	5
120	PHUs (inc. pans & racks) labeled properly, clean, maintained	5
121	Timer bars labeled properly, clean, maintained	5
122	Steamer and bun shuttles clean, maintained	5
123	Chili warmer clean, maintained	5
124	Crescor unit clean, maintained	5

	Broiler	
125	Electrical control system maintained	5
126	Chains clean, proper tension	5
127	Burners, screens, shields - clean, maintained weekly	5
128	Broiler maintenance executed daily/weekly/monthly	5
	Microwaves	
129	Microwave surfaces & filters clean, maintained	5
130	Labels current and attached properly	5
131	Door & latches clean, maintained	5
	Service Area	
132	Stainless steel clean, polished	5
133	Cup & lid dispensers clean, maintained	5
134	Heat chutes & bulbs clean, maintained	5
135	Ice bin clean, sanitized weekly	5
136	Equipment legs clean	5
137	Drink systems clean, maintained	5
138	Coffee/Hot Chocolate/Iced Tea equipment clean, maintained	5
139	Line of sight for customers clean and uncluttered	10
	Kitchen	
140	Floor & Baseboards clean, maintained	5
141	Walls & grout clean, maintained	5
142	Ceiling & vents clean, maintained, no visible leaks or stains	5
143	Kitchen organized, clutter free	5
144	Lighting sufficient, fixtures clean, maintained & all bulbs working	5
145	Waste baskets clean & odor free	5
146	Temperature comfortable, HVAC maintained	5

147 Ice machine clean, maintained 148 Walk-in refrigerator clean, neat, organized, stock rotated 149 Walk-in freezer clean, neat, organized, stock rotated 150 Gaskets & condensers on Walk-Ins clean, maintained 151 Can wash clean, maintained 152 Three compartment sink clean maintained, labeled 153 Filter machine clean, maintained 154 Stainless steel clean and polished 155 Office / Break Area / Stock Room 156 Safe, file cabinets & shelves clean, organized 157 Lighting sufficient, fixtures clean, maintained 158 Area clean, free of clutter, waste receptacle clean	5 5 5 5 5 5				
149 Walk-in freezer clean, neat, organized, stock rotated 150 Gaskets & condensers on Walk-Ins clean, maintained 151 Can wash clean, maintained 152 Three compartment sink clean maintained, labeled 153 Filter machine clean, maintained 154 Stainless steel clean and polished 155 Office / Break Area / Stock Room 155 Safe, file cabinets & shelves clean, organized 156 Lighting sufficient, fixtures clean, maintained 157 Bulletin boards display required posters, neat, organized 158 Area clean, free of clutter, waste receptacle clean	5 5 5 5				
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	5				
450 711 1 1 0 1 1 1 1 1 1	5				
Tables, chairs & lockers clean, maintained	5				
160 CDi/DVD training area & materials organized, maintained	5				
161 Floor & Baseboards clean, maintained	5				
162 Walls & grout clean, maintained	5				
163 Ceiling & vents clean, maintained, no visible leaks or stains	5				
164 Stock neat, organized, dated & rotated	5				
165 Hot water heater area clean & free of clutter	5				
166 Drink system condensers & compressor clean, maintained	5				
167 CO <sub>2</sub> tanks chained <sup>2</sup> / <sub>3</sub> way up	5				
KITCHEN CLEANLINESS SCORE	KITCHEN CLEANLINESS SCORE				
Total Possible: 330 =					

MANIACED'S	CICNIATI	IDE

All **BOLD** 10 point items indicate a Customer Contact Area

Top Copy – Fax to FBM/CBM

Bottom Copy – RM

TOTAL SCORE

Comments:	