



TOP FOOD COST ACTION STEPS

1.5 % VARIANCE TO THEORETICAL IS THE STANDARD

1% VARIANCE TO THEORETICAL IS THE GOAL

ALL MANAGERS MUST FOLLOW DAILY

- PURCHASING HABITS**
 - **HIGHLY ACCURATE PAR LEVELS**
 - **UTILIZING PAR CALCULATOR FOR ACCURACY**
 - **DECLINING BUDGETS USED FOR ALL PURCHASES**
 - **ALL MANAGERS MUST KNOW \$ LEFT TO SPEND IN WEEK**

- PREP TO SHELF LIFE**
 - **ACCURATE PREP CALLS BY THE PORTION COUNT WHENEVER POSSIBLE**
 - **CALL 1 DAY SHELF LIFE ITEMS AGGRESSIVELY**
 - **IF YOU HAVE ENOUGH FOR TODAY, DON'T PREP IT!**
 - **IF YOU DON'T HAVE ENOUGH FOR TODAY, PREP TO USABLE SHELF LIFE!**
 - **BEST COOKS IN PREP & FULLY CROSS-TRAINED**
 - **PRODUCT IN SMALLEST PAN SIZE POSSIBLE**
 - **CHUB HOT SAUCES IN SMALLEST QUANTITY POSSIBLE**
 - **DIGITAL SCALES BEING USED / PORTIONS ACCURATE**
 - **YIELD VALIDATION – PRODUCE, SEAFOOD, SWEETS**

- ROTISSERIE & SIDE ITEM PRODUCTION**
 - **HOURLY CATEGORY SALES REPORT USED FOR PRODUCTION**
 - **PRODUCTION CHARTS BEING FOLLOWED**
 - **ROTISSERIE MEATS COOKED TO CORRECT TEMPERATURE**
 - **SIDE ITEMS PRODUCED IN SMALLER BATCHES MORE OFTEN**
 - **FULLY UTILIZE LEFTOVER ROTISSERIE MEATS**
 - **ONLY DIGITAL SCALES USED ON CARVER**

- NON ALCOHOLIC BEVERAGES**
 - **1 TO 1 NA BEV TO ENTRÉE RATIO (WATER DOESN'T COUNT)**
 - **COFFEE & TEA AWARENESS & TIGHTER PRODUCTION CALLS**

- FRY STATION PROCEDURES**
 - **FRYER OIL FILTERED TWICE DAILY**
 - **CORRECT AMOUNT OF FILTER POWDER USED WHEN FILTERING**
 - **FRYER OIL BEING POLISHED**
 - **ADD VIRGIN OIL TO EACH FRYER TO RE-FILL (DON'T ROTATE)**
 - **SKIM OIL CONSTANTLY /MINIMIZE PARTICULATES**

- **ACHIEVE 8-10 DAYS MINIMAL FRYER OIL LIFE**
- **MINIMAL AMOUNT OF BUTTERMILK IN THE PAN**
- **PROPER "TAPPING"**
- **FLOUR SIFTED CONSTANTLY**

- **STORAGE**
 - **SEAFOOD ICED CONSTANTLY IN DEEP DRIP LEXANS**
 - **NEVER POWER THAW!!!**
 - **BEGIN TO ICE THAWING SEAFOOD ONCE IT STARTS TO CRYSTALIZE**
 - **COOLED PRODUCT WRAPPED & COVERED**

- **RECEIVING**
 - **PRODUCE YIELDS CHECKED**
 - **SEAFOOD WEIGHED**
 - **PRODUCT SECURED (ONGOING)**

- **END OF NIGHT PROCEDURES**
 - **DON'T FLIP PANS!!!**
 - **RE-CHUB & RE-ICE HOT PRODUCT & PUT IN "USE FIRST" TUB**
 - **SCRAPE EMPTY PANS**
 - **COOK RIBS FROM COLD LAST HOUR**
 - **RECORD EVERYTHING THAT GETS THROWN AWAY**

- **STRICT LINE CHECK ADHERENCE**
 - **PROPER TOOLING**
 - **PORTION AUDITS**
 - **NO OVER FILLING PANS ON LINE**
 - **USING CHUB SCRAPER & SPATULAS**
 - **LIDS ON ALL HOT ITEMS DURING NON PEAK TIMES**
 - **KNIVES SHARP**
 - **DIGITAL SCALES CALIBRATED**
 - **OVENS & FLATTOPS CALIBRATED**
 - **LEXANS IN ALL TRASH CANS**
 - **PRE-PAN COLD SAUCES**

- **EMPLOYEES AWARENESS & HABITS**
 - **GOALS POSTED**
 - **ACTION STEPS POSTED**
 - **RESULTS POSTED**
 - **REVIEWED IN PRE SHIFTS AND BOH MEETINGS**
 - **ACTION STEPS BECOME THE HABITS**
 - **EMPLOYEE MEAL POLICY IN EFFECT**

- **COMPEAT TOOLS FOR TROUBLESHOOTING**
 - **HOT COUNTS DONE & RECONCILED DAILY**
 - **THEORETICAL BY INVENTORY ITEM REPORT USED TO IDENTIFY VARIANCES**
 - **VARIANCES RECONCILED TO WASTE SHEETS**