

Best Burger Health Check

A prescription to your success...

Best Burger: Many small changes for one **BIG** change you can taste.



Step 1– Complete Best Burger Health Check (Supervisor, GM and/or Kitchen Manager)
Step 2– Answer question, either Yes (Y) or No (N)
Step 3– Complete action planning (At bottom of form)

Success Areas		Y/N
People	Have all crew been trained on Best Burger foundations?	
	Does the team know where to find the training materials for Best Burger?	
	Are the training materials available and station guides posted for Best Burger ?	
	Are crew executing Best Burger procedures correctly? (Maximum run size of 6, correct onion dispensing, correct onion coverage , patty removal 18 seconds or less, gray trays in the UHC for “no onion”)	
	Have managers and Production Leaders been trained on Best Burger Food Safety changes and are they executing Food Safety correctly? (3 out of 4 patties in the quality box)	
	For Gold Standard Best Burger execution, does the Production Manager/Grill Leader and team react and adjust cooking levels as eProduction levels change to manage quality?	
Equipment & Smallwares	Has eProduction been installed as designed and are all elements working properly?	
	Are there asterisks in the product boxes on the eProduction monitor next to the product name? (This indicates more UHC slots are needed)	
	Are grills, toasters, steamers, and UHC’s clean and in good repair?	
	Are grills and UHC’s updated with Best Burger changes? Best Burger Execution Manual	
	Are grills deep cleaned monthly using the grill recovery procedures and is there a system in place to ensure this is being completed?	
	Are all 4 grill printers working correctly and in good repair? Epson printer cleaning guide Ithaca printer cleaning guide	
	Are there 4 (86:14) seasoning dispensers available and in good repair? (2 in use and 2 additional for cleaning and rotation)	
	Is the recommended number of grill tools available at the grill? (1 Scraper, 1 squeegee, 1 10:1 & 4:1 spatula, and 1 hutzler/per 3-ft of grill)	
	Are all spatulas and scrapers sharp with a system in place for changing blades every 7-10 days or as needed?	
	Does the restaurant have, and are they currently using the Next Gen 4:1 Spatula correctly (flat on the grill, then push), to support food quality and work efficiency for crew?	
Is the grill tool organizer set up correctly and labeled? (Be Well Served)		

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Product	Are onions being rehydrated correctly ?	
	Are onion shakers filled and stored correctly for later use at the grill?	
	Are onion shakers at the grill labeled with a 4-hour secondary holding time?	
	Is the restaurant executing Rapid turnover routines at the prep table (30-minute turnover target) by utilizing the correct prep pans? (Shredded lettuce - 1/6 size pans, 4" or 6" deep depending on volume, slivered onions - 1/9 size pans, 2" deep)	
	Is the yellow NGSG Big Mac sauce gun handle being used when preparing Big Macs? (New gun dispenses ½ oz.)	
	Is "tempered cheese" timed for 4 hours and being used in the 60°F - 65°F optimal temperature range?	
	Are buns Gold Standard/Acceptable on the target toast guide?	

<p>Action Plan 1: _____</p> <p>Who will own & write a plan: _____</p> <p>Attach plan start date: _____</p> <p>Follow-up of previous Health Check action:</p>

<p>Action Plan 2: _____</p> <p>Who will own & write a plan: _____</p> <p>Attach plan & start date: _____</p> <p>Follow-up of previous Health Check action:</p>
