

# e\*Production Health Check

*A prescription to your success...*

**The Right Product at the right time.....**



- Step 1** – Schedule time for eProduction Health Check
- Step 2** – Sup, GM, or eProduction SME Completes eProduction Health check - answering questions, either Yes (Y) or No (N)
- Step 3** – Complete action planning (bottom of form)

Key Success Areas		Y/N
<b>People</b>	Does the team know where to find the eProduction training materials/tools on the <a href="#">eProduction website</a> (also in August NABIT kit) and the eProduction training on FRED?	
	Has the restaurant completed training for eProduction?	
	Are all eProduction settings correct in the eProduction configuration tool? <a href="#">eProduction execution manual</a>	
	Are all eProduction training/station guides posted?	
	Is there an eProduction SME in the restaurant?	
	Does the restaurant team understand how to use and follow the Fry, UHC, and Bake monitors?	
	Are Shift or Production Managers/PLX Leaders trained on how to react to changes in volume, adjusting eProduction levels using the increase/decrease keys as needed throughout the day based on the previous 15- minute period guest count changes? (Red – below 10%, yellow above 10%, and green within 10% of projected guest counts for each 15-minute period)	
<b>Equipment &amp; Smallwares</b>	Are all monitors positioned correctly per the eProduction recommended placement? (Including moving HOTG monitor to middle of grill)	
	Are all eProduction monitors, bump bars, printers*, and speakers* working correctly and in good repair? (*Future eProduction additions)	
	Does the restaurant have enough trays, spatulas, seasoning dispensers, etc....in rotation for execution and cleaning? (ex... 2 seasoning dispensers in use and 2 in rotation for cleaning)	
<b>Product</b>	Have asterisks (*) been removed from all product boxes on the UHC monitor? (Asterisks mean additional trays should be added in the eProduction configuration tool and the same number of trays available in the UHC cabinet - removing asterisks will ensure crew utilization is maximized)	
	Have all breakfast items been removed from the UHC screen during the rest of day menu? (Breakfast items can be removed using the "breakfast at lunch" tool on the eProduction website)	
	Are the cook times for baked items set for off peak times? (Baked items can be set to cook what is needed before peaks begin)	
	Are all UHC holding times being followed?	

**Action 1:** \_\_\_\_\_  
 Who will own & write a plan: \_\_\_\_\_  
 Attach plan & start date: \_\_\_\_\_  
 Follow up of Previous Health Check Action:  
 \_\_\_\_\_  
 \_\_\_\_\_

**Action 2:** \_\_\_\_\_  
 Who will own & write a plan: \_\_\_\_\_  
 Attach plan & start date: \_\_\_\_\_  
 Follow up of Previous Health Check Action:  
 \_\_\_\_\_  
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