Weekly Store Operational Survey

Sto	ore Location: Date: Surveyor:		Yes's:_	No's %
	Items first observed from a customers view point	Yes	No	Comments
1	Are the dumpster areas clean of debris, dumpsters closed and looking neat and orderly from the parking lot? (from customers view when driving in)		-	
2	Is the outside parking lot free of more than a days worth of debris, leafs, cigarette butts, trash, Etc.? (When driving in or walking in)		-	
3	Are the main signs and outside lights on and all in good working order?			
4	Are the side walks clean of all debris, rocks, mulch, snow, ice etc. ?			
5	Is the garbage/cigarette butt container outside the front door clean and emptied?			
6	Are the front doors of the restaurant and lobby windexed clean?			
7	Is the front lobby floor and corners clean of dust and debris?			
8	Is the carpet(s) in the lobby clean of excessive dirt and debris?			
9	Are the sauce jars at least 80% stocked and organized neatly?			
_	Are the men's bathrooms fully stocked and clean? (floors, stalls, mirrors, soap etc.)			
11	Is the lady's bathroom fully stocked and clean? (floors, stalls, mirrors, soap etc.)			
	Front Desk	Yes	No	Comments
12	Is there a hostess smiling and ready to greet the next customers walking in?			
13	Are all the hostesses in correct uniforms, neat and clean appearing, with viewable nametags?		-	
14	Does the front desk staff have the next 2 & 4 top mapped out ready for the next guest?		-	
15	Are the managers cards & call ahead cards available for customers to take?			
40	Are the toothpics, take out menus & mints stocked and neatly displayed for			
16	customers to take?			
17	Is the front desk clean, organized and clear of personal belongs food and drinks?			
18	Are the bathrooms being checked every hour and signed off on every hour?			
19	Is the daily hostess sheet being filled out properly?			
20	Are dinner menus wiped clean of grease and stains? (random check of 8)			
	Bar Area	Yes	No	Comments
21	Are the bar tops wiped clean and free of non-belonging clutter?	Yes	No	Comments
21				Comments
	Are the bar tops wiped clean and free of non-belonging clutter? Is the inside bar area clean and organized from a customers view from a bar seat,			Comments
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