


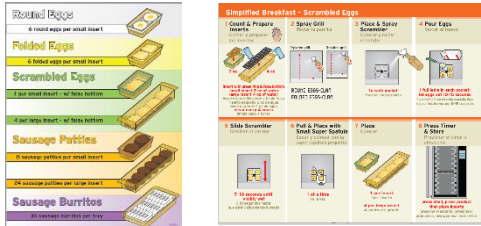




Simplified Breakfast “Countdown to Go” for 2-day Deployment

Four Weeks Prior to Launch	Check when complete <input checked="" type="checkbox"/>
Read the Simplified Breakfast Manual	
Has the organization identified an eProduction point person for the Operator Model Training Restaurant?	
Has the restaurant received and inventoried their Simplified Breakfast equipment?	
Is the equipment stored in a safe place?	
Determine where you will be storing Simplified Breakfast smallwares during and after breakfast <ul style="list-style-type: none"> ○ Storage rack and location ○ In the kitchen for batch cooking ○ Where to put inserts when emptied out of UHC 	
Has the electrical needs been addressed to meet the needs of the new equipment?	
Has the new waterline been installed?	
Is the restaurant management team scheduled to view or has already participated in both Simplified Breakfast webcasts? Simplified Breakfast Fundamental Webcast Simplified Breakfast eProduction/Equipment Webcast	
Confirm all rollout dates and start times with Owner Operator, Mid Manager and General Manager	
Plan now for staffing and scheduling during the first two weeks of Simplified Breakfast operations. Recommendations include: <ul style="list-style-type: none"> ○ General Manager available to support the 2-day deployment & training ○ Shift manager to run shift ○ Production Leader to run the kitchen ○ Toast/ Bake/ Que in position ○ Two cooks for batch cooking (1 for Sausage and Scrambled / 1 for round and folded eggs) ○ One or two assemblers as needed per the VLH ○ Prep person - Burritos rolled prior day 	
Two Weeks Prior to Launch	Check when complete <input checked="" type="checkbox"/>
Schedule a manager meeting prior to your restaurants training to let them know about the changes coming. Review and reinforce breakfast duties and eProduction monitor. Ensure proper shift coverage while meeting is in progress to minimize stress or confusion. Set expectations with Managers and Crew for training days (use the Day One & Two Training Script as a meeting outline). Simplified Breakfast day 1 and 2 deployment script	
Develop training plan for managers & kitchen crew. Should include: <ul style="list-style-type: none"> ○ Begin training strongest production crew first ○ General Manager and or Production Lead should be scheduled in production area first week/ weekend for breakfast ○ Develop a training plan for the weekend team 	
Ensure you are cooking the proper levels per eProduction bake monitor for Bacon, McGriddles, Cookies and Pies. <ul style="list-style-type: none"> ○ Check and make adjustments to eProduction configuration tool to ensure above items are baked outside of batch cooking time and peaks 	
One Week Prior to Launch	Check when complete <input checked="" type="checkbox"/>
Restaurants should have already completed the following: <ul style="list-style-type: none"> ○ Watched Fundamental (Back to Basics) webcast ○ Watched eProduction & Equipment webcast ○ Completed the Foundational Tune-Up: Equipment Checklist – Click Here ○ Managers viewed training modules on Simplified Breakfast website – Click Here 	
For restaurants without combi ovens: Ensure to activate the filters for use once the staging cabinet equipment has arrived and is connected. Click here for instructions *Filters were already activated for stores with a combi-oven, this procedure does not apply	
Wash, rinse and sanitize Simplified Breakfast smallwares	
Place the Simplified Breakfast smallwares on the rack / location identified for storage	
Decide when the 4-hour dish wash will happen. Suggested after batch cook 1 or batch cook 2. Decide who will do the wash, rinse and sanitize	
Use the Breakfast Fundamental manual to follow up on all kitchen crew and managers – Click Here	
Review PLX with management team	
Verify Burritos are rolled prior day and are Gold Standard quality - Refer to the Bake/Prep eProduction monitor	
If you are not already using, train and begin using manual egg scrambler. Verify cooks are executing proper procedures	

Verify using lower release sheets for cooking all eggs	
Prepare presenters and yourself for your “Go Live” session – read through training script and activities for Simplified Breakfast training days 1 and 2. – Simplified Breakfast day 1 and 2 deployment script	
Have all your maintenance, managers, production leads and night crew viewed the daily cleaning and weekly delimiting videos? Write down the names of individuals that still need to complete. Check completed column after viewership 1. _____ 3. _____ 2. _____ 4. _____	
Daily Clean	
Weekly Delimiting	
Two Days Prior to Launch	Check when complete
<input checked="" type="checkbox"/>	
Preform grill recovery. Clean or replace release sheets	
Check grills gaps using the Go-No-Go tool	
Ensure butter procedures are correct <ul style="list-style-type: none"> Spray bottles are filled with clarified butter only and spraying properly Creamy butter in bottles (not liquified). Bottle is held in bottle warmer correctly 	
Assemble smallwares: color rings with small inserts. 	
Conduct shift huddles for production team to inform of changes coming to kitchen	
Determine 2 - hour cooking times (example: 5, 7, 9 am or 4, 6, 8, 10 am) plan around highest peak periods. Post times in kitchen. Approx 20-30 min. to complete	
If Combi Oven restaurant, program new 3 tray batch cook in combi ovens	
Post all Simplified Breakfast Station Guides <ul style="list-style-type: none"> Post Insert product color guide both English and Spanish near cooking area Remove current egg/sausage grill guides in grill holder and replace with new (showing product in inserts) Quick Wins Burrito Replace Manual egg scrambler guide with guide that includes inserts 	
Prior to Launch Day (Day Zero)	Check when complete
<input checked="" type="checkbox"/>	
Set up eProduction for Simplified Breakfast <ul style="list-style-type: none"> Manual / Videos are located on the Simplified Breakfast website, under the eProduction/Technology tab - Click Here 	
Station (s) set up for batch cooking Small inserts with colored rings/ Large inserts next to cook area Breakfast smallwares at cooking station	
Confirm all station guides posted	
Sausage patty temperature check has downloaded to Digital Food Safety tablet.	
Simplified Breakfast - Appears correctly on Bake/UHC monitors?	
Turn on Staging Cabinet Verify the cabinet is working by checking the screen for the following temperatures: <ul style="list-style-type: none"> Air 160°F Water 186°F Humidity exits cabinet when first opening door after cabinet has heated up Colored rows Drip pan in place (no water- emptied from night before) Wheels locked 	 
Correct breakfast procedures executed	
Batch cooking McGriddles, Pies, Cookies, Bacon	
Burritos rolled for next day.	
Have copies of Simplified Breakfast Day 1 & 2 Deployment Training Script available. *Delivered in your training kit. Simplified Breakfast day 1 and 2 deployment script	
Check you training plan for needed adjustments	
Check next day, week and weekend schedule to ensure proper breakfast coverage for the best learning environment	