

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 eProduction and Best Burger foundations?	
	Does the team know where to find the training materials for Best Burger?	
	Are the training and station guides posted for eProduction and Best Burger ?	
	Is the Production manager/grill leader adjusting levels as needed per 15-minute transaction period? (Using the e*Production monitors & bump bar)	
	Are crew cooking the recommended number of patties per tray as eProduction levels change?	
	Has the team been trained on Best Burger Food Safety changes and are they executing the new changes of 3 in the quality box correctly?	
	Are the crew executing proper Best Burger procedures? (Maximum run size of 6, correct onion coverage , removing within 18 seconds, using gray trays for no onion, etc....)	
Equipment & Smallwares	Has eProduction been installed as designed and are all elements working properly?	
	Are there any asterisks in the product boxes on the eProduction monitor next to the product name? (This indicates more UHC slots are needed)	
	Are all grills, toasters, steamers, and UHC's clean and in good working condition?	
	Are all grills, Prince Castle steamers, and UHC's updated with Best Burger changes? Best Burger Execution Manual	
	Are all grills deep cleaned (grill recovery) monthly?	
	Are all grill printers working correctly? Epson printer cleaning guide Ithaca printer cleaning guide	
	Are there 4 (86:14) seasoning dispensers available and working correctly? (2 in use and 2 additional for cleaning and rotation)	
	Are all spatulas and scrapers sharp with a system in place for changing blades every 7-10 days or as needed?	
	Is the restaurant using the Low Effort (Next Gen) 4:1 spatula?	
	Is the recommended number of grill tools (2 each) available? (Scrapers, squeegees, spatulas, and hutzlers)	
	Is the grill tool organizer set up correctly and labeled? (Be Well Served)	
Product	Are onions being rehydrated correctly ?	
	Are onion shakers filled and stored correctly for use?	
	Is the restaurant executing Rapid turnover (30-minute turnover target) at the prep table by utilizing correct size prep pans? (1/6 size 4 or 6-inch deep pans for shredded lettuce & 1/9 size 2-inch deep pans for slivered onions)	
	Is the NGSG Best Burger Big Mac sauce gun handle being used? (New gun is ½ oz.)	
	Is cheese tempered correctly to ensure target temperature of 60 – 65 degrees? cheese tempering procedures	

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: