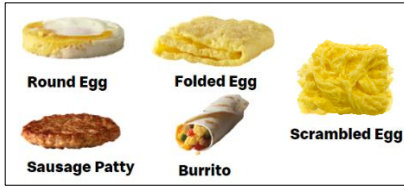


# Simplified Breakfast Health Check

## A Less Stressful Employee Experience



**Step 1**– Complete Health Check (Supervisor, GM, and/or Kitchen Manager)  
**Step 2**– Answer the question, either Yes (Y), No (N) or NA  
**Step 3**– Complete action planning

Success Areas		Y/N/NA
<b>People</b>	Have all Managers & Crew been trained on Breakfast Fundamentals?	
	Are Simplified Breakfast Station Guides posted? <a href="#">Simplified Breakfast Website</a>	
	Have the Managers and Kitchen Leaders been trained on Simplified Breakfast?	
	Can the Shift Manager and/or Production Leader describe the principles/reasons for Simplified Breakfast? (less stress, improved work environment, batch cooking, re-allocate labor, easier training)	
	Does the kitchen team work together and assist each other? <ul style="list-style-type: none"> <li>o Putting inserts into the Staging Cabinet</li> <li>o Inserts from Staging Cabinet to UHC</li> <li>o Burritos from Que to Staging Cabinet</li> </ul>	
	Are the cooks able to batch cook without interruptions? If not, what is the barrier?	
	After batch cook is complete, are the cooks cleaning, sanitizing, and restocking the station for the next cook?	
	Have Managers and Production Leaders been trained on Simplified Breakfast Food Safety? (Temp one sausage patty after being held in staging cabinet min. 1 hour - 140°F or higher)	
	Is the team following the Bake and UHC eProduction levels as designed?	
	After batch cook is completed, cooking labor is reallocated to drive business results?	
	Have the Managers/Kitchen Leads and Maintenance team watched the daily and weekly cabinet cleaning videos?	
Success Areas		Y/N/NA
<b>Equipment &amp; Smallwares</b>	Are eProduction settings current for Simplified Breakfast?	
	Is the configurator tool set up to bake outside of peak periods for griddles, bacon, pies, and cookies?	
	Are McGriddles in the configurator tool set to max tray limit of 20?	
	If using Combi Oven, are the ovens set to cook 3 round eggs in one batch? <ul style="list-style-type: none"> <li>o <a href="#">Blodgett How to Add 3 Tray Round Batch to Egg Group</a></li> <li>o <a href="#">Convotherm 3-Tray Egg Cooking Programming Steps</a></li> </ul>	
	If using Combi Oven, does the restaurant have enough baking trays for cooking eggs, biscuits, cookies, bacon, pies and McGriddles? (Recommendation is to have 15 on hand)	
	Cooking round eggs on a grill, are they using the correct egg rings? <ul style="list-style-type: none"> <li>o 2-platen: 12 egg rings, 4 oz. water cap (grey)</li> <li>o 3-platen: 8 egg rings, 2 oz. water cap (white)</li> </ul>	
	Are inserts counted out and set in position for the batch cook?	
	Are products going into the correct color-coded ring insert?	
	Is the Grill Tool Organizer (GTO) set up correctly and labeled per Be Well Served layout?	
	Is the 3.5 oz. green handled spoodle used for portioning out liquid egg servings into the manual egg scrambler?	
	Is the manual egg scrambler being cleaned after each run to remove debris?	
	Are burrito pans, false bottoms, and lids in good condition? (2 per Q-ing oven on hand?)	
	When cooking scrambled eggs, is the correct amount of room temperature water dispensed into inserts? <ul style="list-style-type: none"> <li>o 2 oz. water/false bottom for small insert (white cap)</li> <li>o 4 oz. water/false bottom for large insert (grey cap or two pours w/white cap)</li> </ul>	
	Are dishes washed, rinsed & sanitized once during breakfast?	
	Are grill scraper and spatula blades sharp and replaced every 7-10 days?	
	Is the squeegee in good condition?	
	Is the toaster and UHC clean and in good repair?	
	Is the staging cabinet temperature displaying correctly? 160°F Air / 186°F Water	
When the staging cabinet door opens, do you observe a burst of steam coming out?		

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	Can the Manager/Kitchen lead describe the system in place to ensure the water drip pan under the staging cabinet is emptied daily?	
	Are the wheels in the locked position on the staging cabinet?	
<b>Success Areas</b>		<b>Y/N/NA</b>
<b>Product</b>	Are batch cook times posted by the cooking area(s)?	
	Is food being batch cooked once every two hours? If no, why?	
	Are Gold Standard burritos rolled and ready 24-hours in advance?	
	Are burritos being Q-ed at batch cook times using the amber pan, false bottom, and lid?	
	Do round eggs have a gelled yolk?	
	Do folded eggs have minimal to no browning?	
	Are scrambled eggs prepared to gold standard (Moist & Wet) using the manual egg scrambler?	
	Are scrambled eggs not stored on the top shelf in the staging cabinet?	
	Is there a false bottom and water present in scrambled egg inserts only? (Round/folded eggs - NO false bottom and water)	
	Are large inserts only used for cooking sausage when cooking on a 3-platen grill?	
	Are large inserts with a false bottom and water for scrambled eggs used during high volume?	
	Are all products put into the staging cabinet without delay? (Two inserts or one UHC/transfer tray at a time)	
	Was the sausage tempted one hour after in the staging cabinet and recorded via Digital Food Safety?	
	Did the internal temperature of sausage patties in the staging cabinet meet guidelines of 140°F or higher?	
	Do you observe the staging cabinet door being kept closed as much as possible and not opened unnecessary?	
	Are they following eProduction to batch cook? If not, why?	
	During your visit, was eProduction working correctly, settings correct and no observed issues?	
If you observed issues, were you able to help fix the issue during the visit?		

### Action Plan 1:

Who will own & write a plan: \_\_\_\_\_

Attach plan and start/end date: \_\_\_\_\_

Who will follow up and when: \_\_\_\_\_

### Action Plan 2:

Who will own & write a plan: \_\_\_\_\_

Attach plan and start/end date: \_\_\_\_\_

Who will follow up and when: \_\_\_\_\_