

DAVE'S STOCK IMPROVEMENT PLAN

6am until 10am

- Morning Line checks from specific template to be entered onto Aztec
- Daily ale checks "CAT" to be completed and logged on trial.
- Dispense training to be logged on trial with team members on shift.
- Line checks for kitchen to be entered onto Aztec
- Check till for any items off the till
- Do we need any specials for the day?

12pm until 4pm

- Dispense training to be logged on trial with team members on shift.
- Random till check to be completed, Takes 2 mins
- Morning wastage to be entered on Aztec food & Bar
- Morning manager to complete safe count and investigate any variance

4pm until 6pm

- A second till check to be completed and logged onto Aztec
- Evening manager to ensure safe is all square

6pm until 10pm

- Dispense training to be logged on trial with team members on shift.
- Hot food temps to be checked on Trail and ensured logged correctly
- Line checks to be completed on 2 bottles from the fridges and logged on Aztec.

10pm until 11:30pm

- Enter evening wastage on Aztec
- Pre close safe check and correct any cash variances so that the cross overs between tills and safe stop.

During the day

- When a barrel is changed please enter as a line check on Aztec, so we can accurately track each line.
- Ensure the available ales are updated on app