

## Scorecard | Improving Food Safety Execution

To better position your brand for growth, food safety should be a top priority, as it protects customers, team members, and your brand's reputation.

Mark your confidence level: How well does your organization execute these food safety strategies? Plus, key tips for improving how this work is done	CONFIDENCE LEVEL		
	HIGH	MEDIUM	LOW
<p><b>Photos and reminders are used to help teams communicate more effectively</b></p> <p><b>KEY TIP:</b> The more you can remind staff what success looks like, the better. Use photos and automated tips to remind employees what a successfully completed task looks like.</p>			
<p><b>Stores are equipped with tools that automatically calculate and print expiration dates on food labels</b></p> <p><b>KEY TIP:</b> Ensure products and ingredients are always labeled with accurate details, expiration dates, and allergen information, whether printing labels for multiple products at once or printing single labels for one ingredient.</p>			
<p><b>Data is used to identify at-risk stores sooner</b></p> <p><b>KEY TIP:</b> Preventative alerts will allow proactive intervention before a problem becomes a crisis. District managers receive real-time insights into each store's temperature data.</p>			
<p><b>Managers/teams receive mobile alerts when equipment temperatures go out of range</b></p> <p><b>KEY TIP:</b> By automating this process, operators better protect their inventory from spoilage and customers from foodborne illness, save employees time by eliminating manual temperature checks, and ensure compliance with internal and government safety standards.</p>			
<p><b>Refresher courses on safe food handling are regularly offered</b></p> <p><b>KEY TIP:</b> It is essential to consider and reinforce even the food safety smallest details. These are the easiest to overlook but could have the biggest consequences and training is an effective reminder.</p>			
<p><b>A food safety plan is implemented and regularly reinforced</b></p> <p><b>KEY TIP:</b> Every food safety plan must include a hazard analysis for all food processes and a preventive control implementation strategy, including but not limited to process controls, sanitization, and allergen controls.</p>			
<p><b>A routine workplace sanitization schedule is in place</b></p> <p><b>KEY TIP:</b> Implementing a workplace sanitization schedule will create accountability, prevent food safety concerns, and assist with the identification and tracking of issues that emerge.</p>			

See end of scorecard for rankings and additional resources

## Here are some different ways you can use this scorecard:

- Assess your current state of operations
- Create an action plan
- Prioritize where to focus
- Guide conversations with leadership

## See how you stack up

Follow the rankings below for more insight and additional resources

### If you marked “high” confidence for most items

Great work—sounds like you’re achieving next-level operational excellence to unlock new growth opportunities for your business. Interested in seeing how you compare to your peers? Download the [2023 Restaurant Operations Report](#).



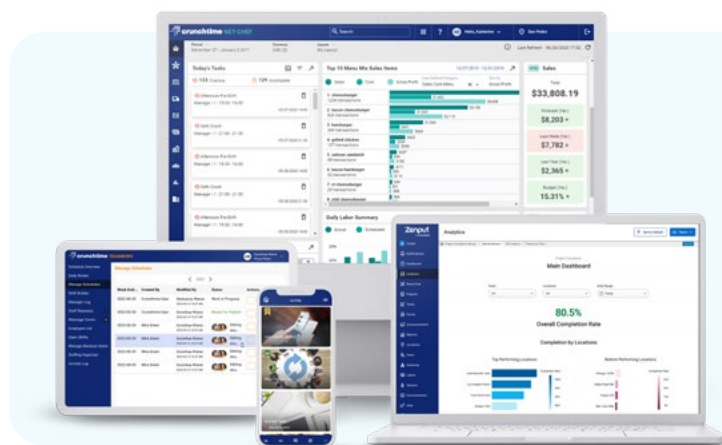
### If you marked “medium” confidence for most items

Nice job—seems like you’ve nailed the fundamentals and can continue to improve operational excellence in one or more focus areas. Next, we suggest you download [Measuring What Matters in Restaurant Operations](#) to learn the impact of operations work—from inventory management to employee development—to reduce costs, improve efficiency, increase profits, and boost customer satisfaction.



### If you marked “low” confidence for most items

Off to a good start—now that you know where you stand, you can create new goals to reach. To help you get started, we recommend downloading [The Restaurant Operators Guide to Ops Excellence](#) for a framework for achieving operational excellence with modern processes, technology, and automation.



Crunchtime is how the **world’s top restaurant brands** achieve operational excellence to grow confidently. We’re here to help your organization realize these outcomes with confidence.

For more information or schedule a personalized demo, get in touch with our team:

[hello@crunchtime.com](mailto:hello@crunchtime.com)  
[www.crunchtime.com/contact](http://www.crunchtime.com/contact)  
617.567.5228