

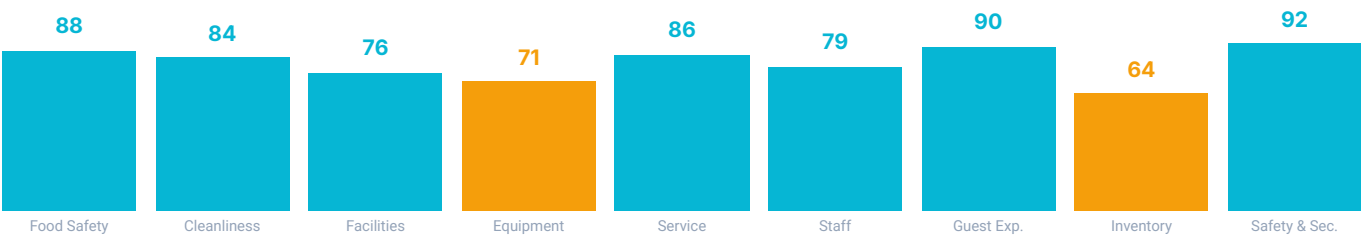
NORTHSIDE GRILL

OPERATIONS AUDIT — SAMPLE REPORT

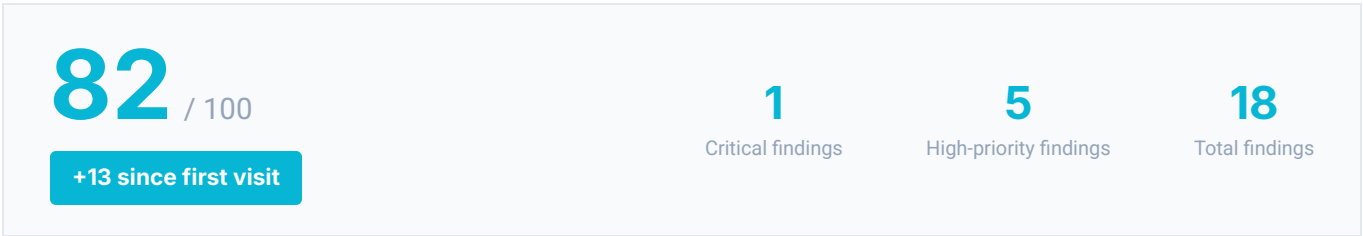
Fictional restaurant · Visit 4 of the Operations Manager Plan · Prepared by JARA AI · Issued September 2026

See exactly where your restaurant **loses money.**

SECTION SCORES — VISIT 4

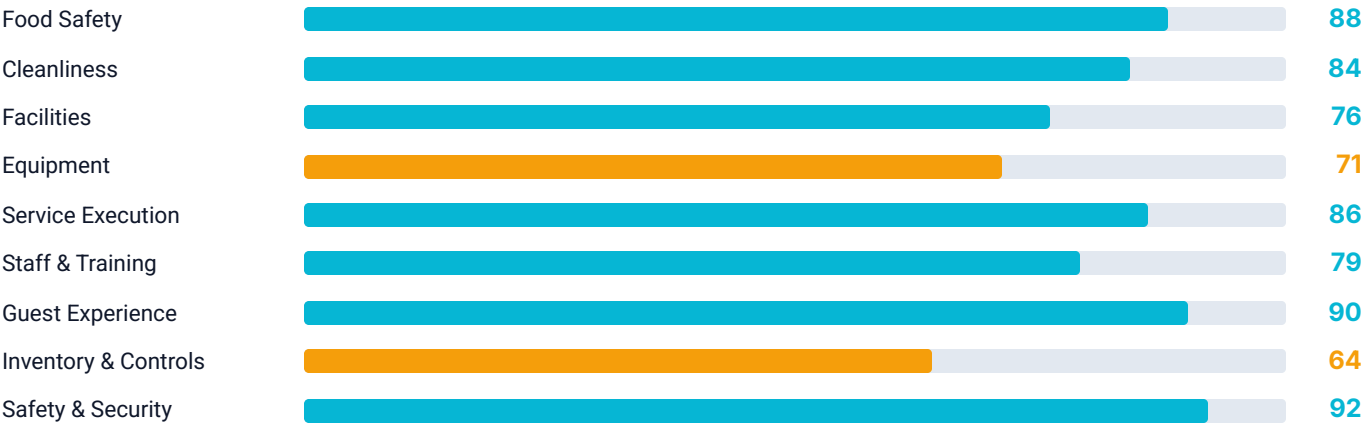


Scorecard

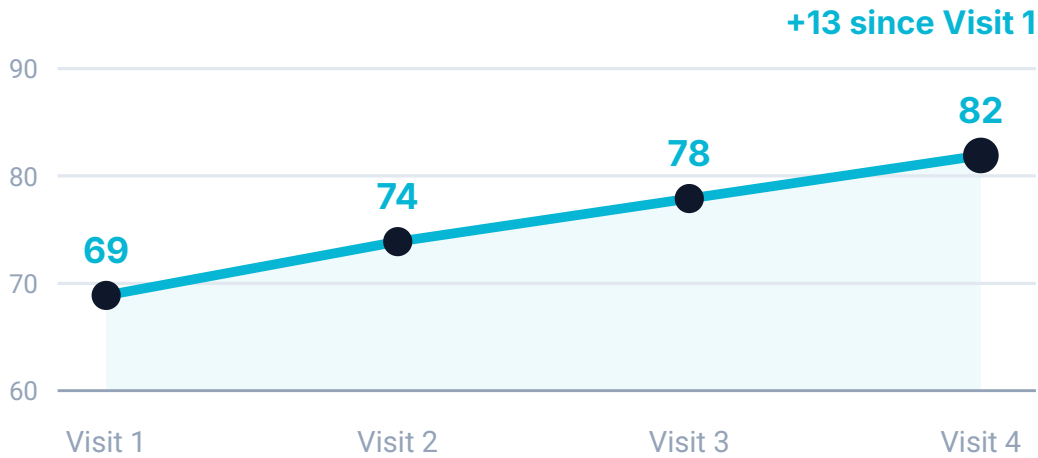


88 inspection points across 9 areas. Scored within 48 hours. Every finding carries a severity, a fix, an owner and a due date.

SECTION SCORES



SCORE BY VISIT



Top Findings

CRITICAL

Walk-in cooler holding at 44°F

HIGH

No waste log; food cost 4.2 points over target

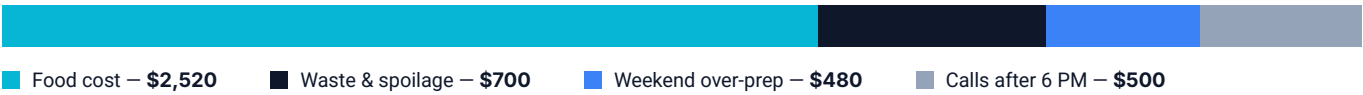
HIGH

Prep lists not used on weekends

ESTIMATED MONTHLY LOSS FOUND

\$4,200 / month

LOSS DRIVER	MONTHLY IMPACT
Food cost 4.2 points over target	\$2,520
Unlogged waste and spoilage	\$700
Weekend over-prep from missing prep lists	\$480
Calls unanswered after 6 PM	\$500
Total estimated monthly loss	\$4,200



Findings 01–06 · Critical & High

#	SEVERITY	FINDING	CORRECTIVE ACTION	OWNER	DUE
01	CRITICAL	Walk-in cooler holding at 44°F, above the 41°F food-safety limit.	Move TCS product to backup cold storage; book refrigeration service; log unit temperature every 4 hours until it holds 41°F or below.	Kitchen Manager	Immediate
02	HIGH	No waste log in place; food cost tracking 4.2 points over target.	Open a daily waste log at every station; review totals in the weekly cost meeting; re-forecast food cost weekly.	Inventory Lead	24 hours
03	HIGH	Weekend prep lists not built or followed; stations over-prep.	Rebuild Sat/Sun prep lists from POS mix; Prep Lead signs off by 2 PM; GM checks Sunday close.	Prep Lead	48 hours
04	HIGH	Dish machine final rinse at 118°F, below the 120°F sanitizing floor.	Re-temperature the booster to spec; verify with a max-register strip; retrain operators on the start-up check.	Kitchen Manager	24 hours
05	HIGH	Handwash sink on the cook line blocked by a prep cart during service.	Clear and mark the sink zone with floor tape; add sink access to the shift-start line check.	Shift Lead	Immediate
06	HIGH	Fire-suppression service tag expired in the kitchen.	Book certified service within 7 days; post the new tag; add the renewal date to the compliance calendar.	Owner	7 days

Findings 07–13 · Medium

#	SEVERITY	FINDING	CORRECTIVE ACTION	OWNER	DUE
07	MEDIUM	Spray bottles at the dish pit unlabeled.	Label every chemical container; add a label check to closing duties.	Shift Lead	48 hours
08	MEDIUM	Walk-in floor drain runs slow; standing water near shelving.	Clear the drain and check floor slope; add the drain to the weekly facilities round.	Kitchen Manager	7 days
09	MEDIUM	Dry storage shelves unlabeled; FIFO rotation not evident.	Label and date all shelving; brief the team on FIFO; spot-check three times a week.	Inventory Lead	3 days
10	MEDIUM	Probe thermometers uncalibrated; last log entry six weeks old.	Calibrate all probes using the ice-point method; restart the weekly calibration log.	Kitchen Manager	48 hours
11	MEDIUM	Expo pass backs up at peak; re-fires leave tickets waiting.	Reset the pass layout; assign a dedicated expo on Fri–Sat; cap open tickets at the rail.	FOH Manager	7 days
12	MEDIUM	Calls after 6 PM ring out unanswered.	Forward after-hours calls to the answering service; post the callback script at the host stand.	FOH Manager	24 hours
13	MEDIUM	Ice machine splash zone and skirt carry mold residue.	Strip, sanitize and de-scale the machine; add an interior check to the weekly clean list.	Shift Lead	7 days

Findings 14–18 · Low

#	SEVERITY	FINDING	CORRECTIVE ACTION	OWNER	DUE
14	LOW	Entry mat missing at the rear delivery door.	Replace the mat; add it to the opening checklist.	General Manager	14 days
15	LOW	Line checklists initialed but not dated.	Add date fields; Shift Lead verifies at handover.	Shift Lead	7 days
16	LOW	Opening greeting standard not applied consistently at the host stand.	Re-run the greeting drill at pre-shift; FOH Manager audits twice a week.	FOH Manager	14 days
17	LOW	Rear door propped open during deliveries.	Reinstate the door-close rule; assign one person to watch deliveries; log arrival and departure.	General Manager	14 days
18	LOW	Receiving log gaps on weekend deliveries.	Require the receiving log for every delivery, including weekends; Inventory Lead audits weekly.	Inventory Lead	21 days

Severity mix across all 18 findings — **1 Critical · 5 High · 7 Medium · 5 Low**

Every finding carries a severity, a fix, an owner and a due date. Owners report status at the weekly review; severities are re-checked at the next visit.

Owner Priorities

FIRST 24 HOURS

- ☐ Move cooler product; refrigeration tech on site
 Kitchen Manager · Finding 01
- ☐ Clear the cook-line handwash sink
 Shift Lead · Finding 05
- ☐ Bring dish machine rinse to sanitizing temp
 Kitchen Manager · Finding 04
- ☐ Start the daily waste log
 Inventory Lead · Finding 02
- ☐ Route after-hours calls to the answering service
 FOH Manager · Finding 12

FIRST 7 DAYS

- ☐ Rebuild and sign off weekend prep lists
 Prep Lead · Finding 03
- ☐ Service the fire-suppression system
 Owner · Finding 06
- ☐ Calibrate probes; restart the calibration log
 Kitchen Manager · Finding 10
- ☐ Fix the walk-in floor drain
 Kitchen Manager · Finding 08
- ☐ Reset the expo pass for peak tickets
 FOH Manager · Finding 11
- ☐ Deep-clean and de-scale the ice machine
 Shift Lead · Finding 13

FIRST 30 DAYS

- ☐ Label dry storage; lock in FIFO rotation
 Inventory Lead · Finding 09
- ☐ Date and verify line checklists at handover
 Shift Lead · Finding 15
- ☐ Coach the host greeting standard
 FOH Manager · Finding 16
- ☐ Enforce the rear-door policy during deliveries
 General Manager · Finding 17
- ☐ Close receiving-log gaps on weekend deliveries
 Inventory Lead · Finding 18

Owners report status at the weekly review. Every item links back to a finding on pages 4–6.

What Happens Next

FIRST AUDIT

Free

- One visit, on site
- Full scored report

OPERATIONS MANAGER PLAN

\$1,195 / month

- 4 visits per month
- 2–4 hours each
- Report after every visit
- Monthly action plan
- 3-month minimum

This is a sample. **Your report is built from your operation.**

Book your first audit — radwan@jaraai.co