

Eight Hour Evaluation

CLOSE TO OPEN CONSULTING SERVICES

A consultant will be on premise for eight hours to evaluate the operation. This is done on a “need to know” basis either scheduled for a specific time frame or left as a surprise for the management team and staff.

Five page facility inspection to include H.A.C.C.P. standards, sanitation, food handling and a complete front to back cleanliness check. This goes beyond any county health inspection.

Review of food menu, recipe and prep procedures.

Review of back of house procedure knowledge.

Review of back of house food handling and sanitation knowledge.

Review of food ordering and receiving standards and procedures.

Review of front of house menu knowledge.

Review of front of house cocktail recipes and serving sizes.