



COMMIT TO PROVIDING HIGH QUALITY, ACCURATE, AND COMPLETE ORDERS

✓ PROPER BAKE



- ✓ Allow products to fully exit the oven chamber to allow for a proper bake
- ✓ No over or undercooked product
- ✓ No excessive or large bubbles
- ✓ No extremely greasy products
- ✓ Products baked "well done" upon request

Remember, every pizza could be a family's dinner, every slice is someone's meal

COMPLETE A QUICK VISUAL CHECK

✓ PROPER PORTIONS AND BUILD



- ✓ Ensure every product has the right toppings and correct portions

✓ TOPPINGS PLACEMENT



- ✓ Even placement throughout the product with no center loading

Communicate any product quality or remake opportunities with the Makeline. Call remakes to avoid the need for redeliveries.

COMPLETE YOUR MASTERPIECE! EXECUTE ACCURATE POST-BAKE PROCEDURES



- ✓ Cut all pizzas precisely and accurately so EVERY slice is the BEST slice
- ✓ Cut pizzas all the way through so customers can easily grab a slice



- ✓ Cut through bubbles when possible and use tongs to adjust displaced toppings for a better-looking pizza



- ✓ Apply post-bake applications per standard
- ✓ Validate special requests are followed (special cuts, no garlic oil, etc.)
- ✓ Quickly close perfectly prepared product boxes to maintain product temperature

COMPLETE AN ASSEMBLY QUALITY CHECK

✓ ORDER ACCURACY



- ✓ Perfectly assemble all orders to avoid re-deliveries

✓ NO EXTRAS LEFT BEHIND



- ✓ Remember extras, such as dip cups and drinks

Make it ONCE, Box it ONCE, Deliver it ONCE!