MY CORE 4 OVEN QUALITY CHECK EXPERT



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.

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!

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