

Food Safety	Met	Unmet
Food Safety		
1. Proper handwashing and sanitation procedures being followed. Hand washing at appropriate times. Only wearing gloves during prep or when handling ready to eat food items.		
2. The team member in charge during QSC must be certified as a Food Protection Manager from an accredited program (ServSafe preferred partner).		
3. All critical findings on previous Health Department Inspection have been corrected within 30 days from inspection.		
4. Contaminated or returned food is not served to a guest.		
5. Manager/Shift Leader in charge knows where to find the Health/Illness Policy or has knowledge to document and restrict team member. Policy is being enforced.		
6. Food is being stored according to health code hierarchy and in appropriate NSF containers (poultry 6" away from all other products) WIC dunnage racks used for chicken only.		
Product Temperatures & Shelf Life		
7. Classic wings in the chicken bucket system kept at 34-40F Temp:		
8. Classic wings in the RIC kept at 34-40F Temp:		
9. Classic wings in RIC within shelf life.		
10. Classic wings in the WIC kept at 34-40F		
11. Classic wings in the WIC within shelf life.		
12. Cooked classic wings with a temperature of 200-210F Temp:		
13. Cooked boneless wings with a temperature of 175-195F Temp:		
14. Boneless wings within shelf life.		
15. Cooked tenders with a temperature of 175-195F Temp:		
16. Boneless tenders within shelf life.		
17. Blanched fries at correct temperature for stage of product (fries on the line 34-40, 70 after 2 hour room temp, 34-40 once covered or lids present).		
18. Blanched fries within shelf life. Date:		
19. Prepped fried corn with a temperature of 34-40F Temp:		
20. Prepped corn within 48 hours shelf life. Date:		
21. Thawing corn within 24 hours shelf life. Date:		
22. Carrot sticks with a temperature of 34-40F Temp:		
23. Carrot sticks within shelf life. Date:		
24. Bulk carrots within shelf life. Date:		
25. Celery sticks with a temperature of 34-40F Temp:		
26. Celery sticks within shelf life. Date:		
27. Bulk celery within shelf life. Date:		
28. Ranch dip squeeze bottle with a temperature of 34-40F		
29. Ranch dip squeeze bottle within shelf life. Date:		
30. Ranch dip containers with a temperature of 34-40F Temp:		
31. Ranch dip containers within shelf life. Date:		
32. Bleu cheese dip containers with a temperature of 34-40F Temp:		
33. Blue cheese dip containers within shelf life. Date:		
34. Honey mustard dip containers with a temperature of 34-40F Temp		
35. Honey mustard dip containers within shelf life. Date:		
36. Gehl's cheese sauce with a temperature of 140F Temp:		
37. Gehl's cheese sauce within shelf life. Date:		
38. Opened bottled/bag sauces have received and open dates.		
39. Sauces on the line within shelf life (including squeeze bottle).		
40. Prepared sauces within shelf life. Date:		
41. Baked rolls within shelf life.		
42. Proofing rolls within shelf life.		
43. Triple chocolate brownies within shelf life. Date:		
44. Prepping brownies within shelf life.		
45. Cut lemons and limes within shelf life. Date:		
46. Lemons and limes are within shelf life.		
47. Brewed tea within shelf life.		
48. Potatoes are within shelf life.		
49. Dairy products are within shelf life (Liquid margarine, buttermilk, bleu cheese crumbles, and parmesan cheese).		
50. Seasonings within shelf life and have an open date.		
51. Starch wash labeled with open date and within shelf life.		
52. All refrigerated items have received date, open date if opened, and are within shelf life.		
53. All dry storage items have received date, open date if opened, and are with shelf life (food items).		
54. All frozen items have received date, open date if opened, and are within shelf life.		
55. Additional batched TCS foods in WIC within shelf life.		
56. All new, temporary, or non-standard products (vegetables, bar food, bacon, chicken breasts, thighs, beef, and/or other additional items) are at correct temperature specifications.		
Equipment Temperatures		

57. Visi-Cooler 34-40F Temp:		
58. Keg Cooler 34-40F		
59. Raw Chicken Cooler 34-40F Temp:		
60. Sandwich Cooler 34-40F Temp:		
61. Boneless/Tender Freezer 0+/- 10 Temp:		
62. Fryer 1 (Classic) 350F +/- 10 Temp:		
63. Fryer 2 (Classic) 350F +/- 10 Temp:		
64. Fryer 3 (Classic/Boneless/Tenders) 350F +/- 10 Temp:		
65. Fryer 4 (Boneless/Tenders/Fries/Corn) 350F +/- 10 Temp:		
66. Fryer 5 (Fries/Corn) 350F +/- 10 Temp:		
67. Additional Fryer 350F +/- 10 Temp:		
68. Oven/Range with a temperature of 350F for conventional and 325F for convection. Temp:		
69. WIC 34-40F Temp:		
70. WIF 0 +/- 10 Temp:		
71. Additional cooler/freezer at specified temperature. Temp:		
72. Additional cooler/freezer at specified temperature. Temp:		
73. Additional warmer, cvap, grill, griddle, etc. at specified temperature.		
Taste Of Food		
Procedures and Preparation		
1. Regularly performing two chicken counts per delivery for the past 30 days		
2. Classic Wings: Taste and Quality		
2.1 Raw classic wings on the line properly stored and covered on ice in weep pan (max 2 hour supply). Slacking/water thawing procedures being followed.		
2.2 Hand or tong method followed.		
2.3 Classic wings cooked correctly (correct fryer, oil level, stirring and rolling baskets when needed).		
2.4 Classic wings sauced and seasoned correctly.		
2.5 Classic wings packaged correctly.		
2.6 Only wings meeting WRI standards (no signs of spoilage, foul odor, discolored, or damaged). Food supplies are from an approved source.		
2.7 Cooked classic found in a basket or stored anywhere in the restaurant for longer than the cook time (pre-cooking).		
3. Boneless Wings: Taste and Quality		
3.1 Boneless wings on line kept in covered container, stored in freezer, no frost.		
3.2 Boneless product portioned with red plastic tongs and transferred to fryer basket in approved NSF container, tongs stored in empty transfer container.		
3.3 Boneless wings cooked correctly (correct fryer, oil level, lightly shake baskets when needed, allowing boneless to rest before saucing).		
3.4 Boneless wings sauced and seasoned correctly.		
3.5 Boneless wings packaged correctly.		
3.6 Only boneless products meeting WRI standards (no signs of spoilage, foul odor, discolored, or damaged). Food supplies are from an approved source.		
3.7 Cooked boneless wings found in a basket or stored anywhere in the restaurant for no longer than the cook time (pre-cooking).		
4. Tenders: Taste and Quality		
4.1 Tenders on line kept in covered container, stored in freezer, no frost.		
4.2 Tenders portioned with red plastic tongs and transferred to fryer basket in approved NSF container, tongs stored in empty transfer		
4.3 Tenders cooked correctly (correct fryer, oil level, lightly shake baskets when needed, allowing tenders to rest before saucing).		
4.4 Tenders sauced and seasoned correctly.		
4.5 Tenders packaged correctly.		
4.6 Only boneless products meeting WRI standards (no signs of spoilage, foul odor, discolored, or damaged). Food supplies are from an approved source.		
4.7 Cooked tenders found in a basket or stored anywhere in the restaurant for no longer than the cook time (pre-cooking).		
5. Fries: Taste and Quality		
5.1 Fries stored correctly on the line in approved container over ice.		
5.2 Tongs or transfer container are not stored on top of fries.		
5.3 Portion control system in place.		
5.4 NSF transfer container and tongs used to transfer fries to fryer basket.		
5.5 Fries made to order, hot and fresh, not mixing old and new fries.		
5.6 Fries seasoned properly.		
5.7 Fries packaged correctly and consistent in size and in good quality.		
5.8 Loaded fries made correctly.		
5.9 Fries stored correctly in the WIC, properly covered.		
5.10 Cooked fries found in a basket or stored anywhere in the restaurant for no longer than the cook time (pre-cooking).		
5.11 Ranch and Hot sauce for loaded fries are in proper, clean squirt bottles with correct lids (hot sauce red lid, ranch clear lid). Ranch stored in cooler, hot sauce room temp.		
6. Blanching Procedures		
6.1 WRI blanching procedures are being followed.		
6.2 Starch wash is being used per Ops Manual procedures.		
6.3 Fry cart and cover or plastic tubs are in good condition, clean and free of grease build-up.		

7. Corn: Taste and Quality		
7.1 Corn stored correctly on the line (thawed) in approved, clean container.		
7.2 NSF transfer container and plastic tongs used to transfer corn to the fryer basket.		
7.3 Corn in good condition and cooked to order.		
7.4 Corn seasoned properly.		
7.5 Corn packaged properly.		
7.6 Thawing corn stored correctly in WIC.		
8. Veggie Sticks: Taste and Quality		
8.1 Carrots and Celery peeled and cut to recipe.		
8.2 Carrots and celery fully submerged in water.		
8.3 Carrots and celery stored separately in approved NSF containers.		
8.4 Carrots and Celery are of good quality and appearance.		
9. Dips: Taste and Quality		
9.1 Ranch is made to recipe.		
9.2 Bleu cheese is made to recipe.		
9.3 Dips are portioned correctly.		
9.4 Dips are in correct packaging with clean presentation.		
10. Sauces and Seasonings: Taste and Quality		
10.1 Mild sauce is made to recipe.		
10.2 Lemon Pepper sauce is made to recipe.		
10.3 Garlic sauce is made to recipe.		
10.4 Louisiana Rub sauce is made to recipe.		
10.5 Sauces are stored correctly.		
10.6 1 back up of each sauce is available and properly dated.		
10.7 Correct ladles are used for sauces on the line.		
10.8 No unauthorized mixed flavors of sauces or seasonings.		
10.9 Sauces free of foreign objects including food items.		
10.10 Seasoning shakers: clean, free of stains, no glass or metal, and in good condition.		
10.11 Seasoning containers are NSF approved, free of stains and food spills, with tight lids, scoops not stored in containers.		
10.12 Old sauces must not be mixed with new.		
11. Cheese Sauce: Taste and Quality		
11.1 Approved cheese sauce is being used.		
11.2 Cheese sauce is in correct packaging with a clean presentation.		
12. Rolls: Taste and Quality		
12.1 Baked rolls are made to recipe.		
12.2 Baked rolls are warmed in the oven.		
12.3 Baked rolls are brushed with liquid margarine after heating.		
12.4 Rolls are light, fluffy, and taste sweet.		
12.5 Baked rolls are stored at room temperature in a clean covered container.		
12.6 Tongs are used to handle rolls.		
12.7 Proofing rolls in WIC are made to recipe and stored correctly.		
13. Brownies: Taste and Quality		
13.1 Brownies are packaged and thawed correctly. Kept frozen when not packaged.		
13.2 Prepped brownies have nutritional information label on the back.		
13.3 Brownies are at room temperature when sold.		
14. Shortening: Taste and Quality		
14.1 Shortening is at appropriate levels.		
14.2 Shortening is not foaming/bubbling, excessively dark in color, excessively smoking, and/or poor taste.		
14.3 Proper filtering procedures being followed.		
15. Beverages: Taste and Quality		
15.1 Tea available, sweet and unsweet.		
15.2 Tea tower has sweet, unsweet, and 2 additional flavors.		
15.3 Soda machine has working Coke, Diet Coke, Sprite, Dr. Pepper, 1 carbonated beverage choice, 1 un- carbonated beverage choice, with water spout.		
15.4 Alcohol approved 8 minimum glass longneck bottled beers. Mixed alcoholic beverages are made to recipe. Bar is stocked and organized.		
16. All new, temporary, or non-standard products (vegetables, bar food, bacon, chicken breasts, thighs, beef, and/or other additional items) are made to specifications.		
17. Raw chicken boxes in walk in cooler stored properly with manufacturer date facing forward to properly track shelf life. Must be kept 6" off the ground.		
18. Produce: Storage and Quality		
18.1 Potatoes are of good quality and properly stored 6" off the ground.		
18.2 Bulk carrots are of good quality and properly stored 6" off the ground.		
18.3 Bulk celery are of good quality and properly stored 6" off the ground.		
18.4 Lemons and limes are of good quality and properly stored 6" off the ground.		
19. Dairy and Condiments: Storage and Quality		
19.1 Liquid margarine is of good quality and properly stored 6" off the ground.		

19.2 Buttermilk is of good quality and properly stored 6" off the ground.		
19.3 Cheese (parmesan and bleu) is of good quality and properly stored 6" off the ground.		
19.4 Mayonnaise is of good quality and properly stored 6" off the ground.		
19.5 Heinz Ketchup is of good quality and properly stored 6" off the ground.		
19.6 Honey Mustard is of good quality and properly stored 6" off the ground.		
20. Frozen: Storage and Quality		
20.1 Boneless are of good quality and properly stored 6" off the ground.		
20.2 Tenders are of good quality and properly stored 6" off the ground.		
20.3 Rolls are of good quality and properly stored 6" off the ground.		
20.4 Brownies are of good quality and properly stored 6" off the ground.		
20.5 Corn is of good quality and properly stored 6" off the ground.		
21. Dry Storage: Storage and Quality		
21.1 Seasonings are of good quality and properly stored 6" off the ground.		
21.2 Worcestershire is of good quality and properly stored 6" off the ground.		
21.3 Sauces and cheese sauce are of good quality and properly stored 6" off the ground.		
21.4 Baking supplies are of good quality and properly stored 6" off the ground.		
21.5 Beer is of good quality and properly stored 6" off the ground.		
21.6 Coke products are of good quality and properly stored 6" off the ground.		
21.7 Shortening is of good quality and properly stored 6" off the ground.		
21.8 Starch wash is of good quality and properly stored 6" off the ground or in a container with wheels.		
21.9 Magnesol in use and of good quality and properly stored 6" off the ground or in a container with wheels.		
22. Personal items must not be stored near food items. All personal food and drinks are stored appropriately. Food must be stored in container marked employee food. Drinks must be in designated area with lids present.		
23. Approved new, temporary, or non-standard products (vegetables, bar food, bacon, chicken breasts, thighs, beef, and/or other additional items) are stored 6" off the ground.		
24. Recipe guide is current, present, and in use during preparation of food. Is clean and in good repair. Prep area should be free of foreign objects and cross contamination risk. Single use gloves used properly while preparing products.		
25. Regularly ordering and properly using the Managers Greenbook for the past 30 days.		
Order Accuracy		
Order Taking		
1. Orders are repeated to walk-in guests before the order is sent to the kitchen or tendered.		
2. Orders are repeated to call-in guests before the order is sent to the kitchen.		
Order Assembly		
3. Observed order 1 is assembled/packaged correctly and fully.		
4. Observed order 2 is assembled/packaged correctly and fully.		
5. Observed order 3 is assembled/packaged correctly and fully.		
6. Pilot is staging dips and veggie sticks for orders when appropriate.		
7. Pilot is checking hoagies for correct quantity and flavors.		
8. Correct delivery packaging guidelines are being followed.		
Order Fullfillment		
9. Dine-in order 1 is repeated to guest when food is received.		
10. Dine-in order 2 is repeated to guest when food is received.		
11. Carry-out order 1 is repeated to guest when they pick up their food.		
12. Carry-out order 2 is repeated to guest when they pick up their food.		
13. Delivery order 1 is confirmed at time driver arrives and closed with tamper resistant sticker.		
14. Delivery order 2 is confirmed at time driver arrives and closed with tamper resistant sticker.		
15. DoorDash sign in/accuracy form is being used. (30 day retention required)		
Speed Of Service		
Quote Time		
1. Quote time is appropriate for the level of business.		
2. Cashiers are informing guest of the current quote time.		
3. Quote time is adjusted as needed if level of business changes during visit.		
4. Food is prepared to meet current quote time and does not sit longer than 5 minutes in advance of quote time.		
5. Dine-in quote time is met.		
6. Dine-in quote time is met.		
7. Carry-out quote time is met.		
8. Carry-out quote time is met.		
9. Delivery quote time is met.		
10. Delivery quote time is met.		
Service Standards		
11. Digital Carry Out OSAT rating is 60% in the past 30 days.		
12. Delivery OSAT is 60% in the past 30 days.		
Friendliness		
Restaurant		
1. Ambiance of restaurant entrance, waiting area, and dining room smells appropriately.		
2. Temperature set to appropriate comfort level (ideally 68-78 F).		

3. Music is appropriate and set to volume that allows conversations at the table. (Including BOH music)		
4. Televisions set to sports programming without sound unless requested.		
5. All approved payment methods are being accepted.		
6. Menu item prices match the POS.		
7. Only WRI approved signage and logos used, and in good condition. No handwritten signs.		
8. Approved marketing materials are current and in good condition. Approved national marketing materials present and properly posted/set up in restaurant.		
9. To-go menus available with correct restaurant information and approved WRI design.		
10. Only using current WRI branded items and materials (hoagies, bags, cups, proprietary items, non-replacement items, etc.).		
11. No tip jar or tip line.		
Employee Appearance		
12. Approved nonslip shoes are clean and properly worn; no heels.		
13. Approved jeans are clean and properly worn.		
14. Approved FOH/BOH/Manager shirts are clean and properly worn.		
15. Approved undershirts are clean and properly worn.		
16. Approved hats or visors are clean and properly worn.		
17. Worn jewelry and piercings are approved.		
18. Visible tattoos are appropriate.		
19. Fingernails are free of polish, and unadorned.		
20. Employees are well groomed and practicing good hygiene.		
21. Hair is secured above the shoulders.		
22. Employee behavior and language are appropriate.		
Guest Interaction		
23. All complaints are addressed and resolved, with procedures in place to prevent reoccurrence.		
24. The restaurant is staffed appropriately for the volume of business.		
25. Employees are interacting with the guest in a positive and friendly manner.		
26. Employees are visible and accessible to the guests needs.		
27. Manager on duty responding to guest needs in a timely manner.		
28. Mgr/SL on duty is making full circuit walk throughs of restaurant to be aware of and address any needs in a timely manner (Figure 8's).		
29. Guest properly greeted within 5 seconds of entering.		
30. Appropriate phone greeting used.		
31. Phone is answered within 3 rings.		
32. The guests name is taking prior to order entry, and used at least once through the ordering process.		
33. Guest offered additional/upsell items.		
34. Guest is charged properly for their order.		
35. Special requests are handled appropriately.		
36. Parting statements must be used appropriately with every guest.		
37. All FOH employees are communicating the guest survey.		
38. GM/SL can identify how many surveys they have received quarter to date.		
39. GM/SL on duty can pull up open guest cases in the SMG portal.		
40. Non-Digital OSAT rating is 75% in the past 30 days.		
41. WingYou training modules being completed with minimum of 75%. Minimum of six employees. Wingnet Training Percentage		
42. Mgr/SL on duty has minimum of 85% training score. Training %:		
43. Currently have a social star rating of four or more stars quarter to date.		
Cleanliness		
Exterior		
1. Curb Appeal: Lot, curb, sidewalks, and patio area are kept clean, neat, free of trash, gum, cigarette butts, stains, and weeds. Approved furniture clean and in good repair.		
2. Building/ Front Sign(s), Outside Lighting: Signs in good repair, no nests, dust, or dead bugs present. Outside properly lit and turned on beginning at dusk.		
3. Front Door/Windows/Ledges/Decals: Clean and free of any fingerprints, smudges, tape, and dust build up. All decals are visible, readable, and in good condition.		
4. Dumpster/ Grease Collection Area: Clean, and maintained with lid closed. Gates are closed if present.		
Front Counter		
5. Point Area Awning and Menu Board: Clean and in good repair. All lights working.		
6. Menu Board and Menu Panels: In sequential order with no manual or noticeable corrections. Clean, with panels properly aligned.		
7. Sideboard/Merchandising Board: Current marketing message; neat, clean, no smudges, no blank spaces. No manual corrections and all graphics approved.		
8. Front counter area/storage in guest view/light switches/technology equipment: organized, clean, free of rust and build up, in good repair, and no handwritten markings. If Goose present, it's clean and properly attired.		
9. Register area free of misc. debris, including loose change, rubber bands, paper clips etc.		
10. Cash management being practiced: safe locked, cash drops being done at appropriate times.		
Dining Room		
11. Floor Mats: clean, present, and in good condition. Must have one in front of entry doors and soda machine.		
12. Bench/High Chairs: Approved, clean and in good repair. Strap between legs must be attached to front bar. Minimum 2 high chairs required.		

13. Beverage Station/Condiment station/Paper towel areas: clean, stocked appropriately, orderly, and in good repair. Only WRI approved dispensers and receptacles. Tongs present for lemon/lime.		
14. Beverage station/self serve: underneath and between dispensing nozzles, drain tray, ice chute, walls, and counter are clean and in good condition. Updated inserts and heads/flavors working properly.		
15. Tea urn and brewer/tea tower: clean, free of residue and in working condition. Brew pan, spout, cleaned daily. Wrap current, and in good condition.		
16. Tables/Chairs: 90% clean and non sticky. Damage free (rips/ tears and/or fading) including legs, bases, and tablecloths.		
17. TVs are properly mounted to the wall, free of dust; all in working condition.		
18. Lighting is at appropriate level for day part. 90% of light bulbs are working in the dining room. Light covers and cords are clean and free of dust.		
19. AC return and supply vents: Clean and free of dust, rust, and in good repair.		
20. Ceilings: Clean, free of dust, free of stains, and in good repair. No missing tiles.		
21. Windows are in good repair, clean, free of stains, and tape. Window ledges are free of dust.		
22. Restaurant decor/pictures: in good repair, replaced as they start fading, and meet WRI requirements.		
23. Walls and chair rails: clean, in good repair, free of graffiti, and has touch up paint as needed.		
24. Baseboards: Clean, in good repair with touch up paint as needed.		
25. Floors: Free of spills and debris, wet floor signs out only when floor is wet. In good repair and resealed as needed. No trash cans.		
Kitchen/BOH		
26. Chicken Cooler : Working, clean and in good repair. (vents, shelving, seals, lights, hardware etc.) Working thermometer present.		
27. Sandwich cooler: Working, clean and in good repair. (vents, shelving, seals, lights, hardware etc.) Working thermometer present.		
28. Visi-cooler/keg: Working, clean and in good repair. (vents, shelving, seals, lights, hardware etc.) Working thermometer present.		
29. Boneless freezer: Working, clean and in good repair (vents, shelving, seals, lights, condenser(no leaks), lights, hardware. No ice build-up.) Working thermometer present.		
30. Fryers are in good condition: no leaks, clean/free of excess carbon or grease build up.		
30.1 Fryer 1 (Classic) is clean inside and out, with no excess grease build up.		
30.2 Fryer 2 (Classic) is clean inside and out, with no excess grease build up.		
30.3 Fryer 3 (Classic and Boneless) is clean inside and out, with no excess grease build up.		
30.4 Fryer 4 (Boneless, Fries, and Corn) is clean inside and out, with no excess grease build up.		
30.5 Fryer 5 (Fries and Corn) is clean inside and out, with no excess grease build up.		
30.6 Additional Fryer is clean inside and out, with no excess grease build up.		
30.7 Filter Machine/grease drum, drawer, filter hose, and tools: Clean and in good repair.		
31. Fryer basket supports are in good condition, and keep baskets from hanging into shortening.		
32. Fryer baskets: Clean and in good repair (no broken welds or wires).		
33. Oven/Range: Working, clean, calibrated and in good repair. Working thermometer present.		
34. WIC: Working, clean and in good repair (vents, shelving/dunnage racks, floors, ceiling, walls, curtain, seals, lights, condenser(no leaks) lights, hardware. Working thermometer present.		
35. WIF: Working, clean and in good repair (vents, shelving/dunnage racks, floors, ceiling, walls, curtain, seals, lights, condenser(no leaks), lights, hardware. No ice build-up. Working thermometer present.		
36. Equipment: All food service equipment is approved, in good repair, clean, and functioning as designed.		
36.1 Additional cooler/freezer: Working, clean and in good repair (vents, shelving/dunnage racks, floors, ceiling, walls, curtain, seals, lights,		
36.2 Additional cooler/freezer: Working, clean and in good repair (vents, shelving/dunnage racks, floors, ceiling, walls, curtain, seals, lights,		
36.3 Additional warmer, cvap, grill, griddle, etc: Working, clean and in good repair.		
36.4 Only authorized equipment present.		
37. Technology box properly secured.		
38. Exhaust hood/vents: clean, in good repair, and properly working. Professional cleaning up to date (Qtrly). All bulbs working.		
39. Timer: clean, in good repair, and buttons properly labeled with minutes.		
40. Wall/Window: Clean behind bowl shelves, with no sauce build up.		
41. Sauce table and shelves: Clean and in good repair. No foreign object danger.		
42. Ticket rail: Clean and in good repair. No foreign object danger.		
43. Small wares/Seale/Utensils/Cookware: Clean and in good repair. NSF and WRI approved. Blades kept on knife rack, tips facing upward. Clean smallwares are free of date dots and residue.		
44. Potato Cutter: Clean, in good repair, no missing or broken blades, no paint chipping, back-up blades available.		
45. All storage areas in guest view are to be neat, clean, and organized.		
46. Fire extinguishers and fire suppression system: Inspections up to date. Inspection tags present.		
47. No sewage backed up into facility; no water service. Back flow prevention or air gap is present at all sinks and drains.		
48. Paper towel dispensers are stocked, clean and in good repair.		
49. Hand sinks/fixtures/soap dispensers: Accessible, clean and in good repair. Hot water available (100F) and only used for handwashing. Caulking clean, present and in good repair. Employees must wash hands sign present.		
50. Prep Sink/3-Compartment Sink/ Faucets/ Drain/ Pipes: Clean and in good repair with no leaks. Caulking clean, present and in good repair.		
51. Prep Sink/3-Compartment Sinks: Properly set up or not at all. Proper sanitation levels (Quaternary: 200 - 400 ppm) Hot water (110F) available at all times.		
52. Sanitizer Buckets for FOH/BOH: Filled with clean, cool water maintaining proper sanitation levels, with wiping cloths stored inside. Test strips available and not expired.		
53. Ice Machine and Bin: Clean inside and out and in good repair. Filter maintained and changed as needed.		
54. Ice Scoop/Ice Scoop Holder/Bucket: Clean and in good repair, with ice scoop stored outside the bin and buckets upside down.		
55. Cheese Dispenser: Clean and in good repair. Decal is visible, neat, and up to date.		
56. Mop Sink: Clean and in good repair, with no leaks. Caulking clean, present and in good repair. Area around mop sink is cleaned.		
57. Mop Bucket/Mops/Brooms/Wet Floor Signs/Cleaning Tools: Area is clean and organized away from guest view. Clearly marked FOH/BOH.		

58. Spray Bottles: Clean and properly labeled with the name matching the chemical inside the bottle. No sanitizer spray bottles.		
59. Trash Cans: Clean and in good repair.		
60. Prep table/storage/kitchen shelves: Clean, rust free, and in good repair.		
61. All items stored 6" off the floor.		
62. Chemicals are stored away in a designated area, and are WRI approved. Closed securely with lids. No bleach allowed.		
63. Safety Data Sheets (SDS) available for all chemicals.		
64. Cleaning agent/disinfectants and sanitizers are present and readily available for use.		
65. Pesticides applied by approved personnel. Rodent bait is contained in a covered, tamper-resistant bait station.		
66. Kitchen Door/Back Door: Door and frame free of scratches, rust, paint chips, and hardware is clean. Peep hole present and functional. No trash or debris blocking entry or exit way. Door handle, locks, peep hole, and other hardware are working properly and of commercial grade.		
67. Chicken bucket system is being handled correctly in terms of disposal and cleaning. Empty chicken boxes are being disposed of correctly (double bagged).		
68. Area outside of back door is clean, free from debris and grease build up is being addressed.		
69. Floors: Clean, free of spills and debris, in good repair and resealed as needed.		
70. Floor Drains/ Grates: Clean, operational, not blocked, and free of buildup.		
71. Ceiling: Clean, free of stains, and in good repair.		
72. Walls: Clean, free of stains, and in good repair.		
73. Lights: Clean and in good, working condition. Appropriately shielded or shatter-proof and there is no presence of bugs. Light coverings in good repair.		
74. AC Vents: Clean and free of dust, no rust, and in good repair.		
75. The order/delivery staging area is clean, stocked properly and in good repair.		
76. All delivery/catering equipment is clean and in good repair.		
77. A fully stocked bio-hazard kit with proper written procedures for use is available for clean-up of vomiting and diarrhea events.		
78. A fully stocked first-aid kit and blue bandages, medical burn cream, and medical gloves, available.		
Restrooms		
79. Floors/ Baseboards: Clean and in good repair. Grout must be one color.		
80. Drains: Clean and free of debris and buildup. Drains are not backed up.		
81. Walls and Ceilings: Clean, in good repair, no tape or handwritten signs. Paint is in good condition.		
82. Baby changing station: Clean and in good repair. All clasps working.		
83. Lights: Lenses in good repair, free of dust and dead bugs and all bulbs working.		
84. Air/ Exhaust: Clean, operational and dust/ rust free.		
85. Bathroom is fully stocked and equipment is operational. Hot water (100F) must be available.		
86. Hand sinks, fixtures, and soap dispensers are accessible, clean, functioning and only used for handwashing.		
87. Paper towel dispensers are in good repair, clean and free of build up.		
88. Toilet Paper Dispenser is clean, rust free, and in good repair.		
89. Feminine hygiene receptacle: Clean, rust free, in good repair, must have a liner and not be overflowing.		
90. Trash Can is clean with a trash bag. Not overflowing.		
91. Mirror is clean, free of residue or build up, and in good repair.		
92. Odor and Clutter Free: No foul odors (Clean smelling) and no cleaning supplies (plungers, brushes, sprays, etc.) stored in restroom.		
93. Men's/Women's toilets, urinals, and seats: Clean inside/out, no stains, no buildup around the base/ connecting bolts, and toilet seat secure (Min. 1 working).		
94. Door/Handle: Operational, working properly, clean and in good repair.		
95. Bathroom Signage: Clean and in good repair. Must have "employees must wash hands" sign present.		
96. Graffiti: no excessive graffiti or foul language.		
Criticals		
Critical Violations		
1. Adhering to WRI approved posted hours of operations.		
2. Music and TV sources approved by WRI.		
3. No presence of Bugs or Rodents.		
4. Cross Contamination Prevented. Hot Water Available.		
5. Green Book Time and Temperature Log available and in use properly with corrective actions being recorded. (all chicken products temped daily, Morning, Mid-Day, and Night Temps Required).		
6. Calibrated thermometer(s) present, working, clean, sanitized, and available.		
7. Out of temp food posing increased food safety risk.		
8. All products available for sale, including Gift Cards. Only selling approved items.		
9. Pre-orders are being started in the kitchen immediately when received (not including future orders).		
10. Operations Manual is accessible on WingYou.		
11. Online Orders Working (appropriate internet service to support online ordering).		