# **STORE MANAGER AUDIT**

**REVIEWED WEEKLY** 

#### **MISSING DATA**

# Reports missing: \_\_\_\_\_ Dates and types of reports missing:

Shifts/items not checked:

#### DATA ACCURATELY ENTERED INTO LOGS: Y / N

If no, list areas of inaccuracy and reasons

Noted areas of anomalies in data

## AREAS OF STORE WHERE FOOD WASTE PREVENTION AND REDUCTION PROCEDURES ARE INCONSISTENT

Inventory Management

Waste separation

Produce cull/Proper merchandising

Date Rotation

Load Lines

Markdowns/Dynamic Pricing

#### **EQUIPMENT ISSUES NOTED**

#### # OF TEMPERATURE CHECK ISSUES FOUND: \_\_\_\_

Resolved in store: Y / N

Escalated to outside vendor: Y / N

Reasons:

Please note any ongoing issues

#### IMPORTANT NOTATIONS FROM FOOD WASTE TEAM

FOLLOW UP ACTIONS FROM PREVIOUS WEEK FOOD WASTE PREVENTION NOTES

### PLANNED IMPROVEMENT OBJECTIVES TO BE DISCUSSED WITH STORE TEAM FOR FOLLOWING WEEK