

# FLOOR WALKTHROUGH

TO BE COMPLETED EVERY SHIFT CHANGE

## MISSING DATA

Initial each box after inspection and take notes on any issues in the Supervisor Notes section below:

OPENING	MID-SHIFT	CLOSING	
			Proper inventory management
			Produce cull/Merchandising walk
			Load line walk
			Department waste separation station walk
			Date rotation spot check - sales floor and backstock

## TEMPERATURE CHECKS

Be sure to alert your line manager when cases are out of temperature.

DEPARTMENT				
DEPT	CASE	AM	MID	PM
	1	°F	°F	°F
	2	°F	°F	°F
	3	°F	°F	°F
	4	°F	°F	°F
	5	°F	°F	°F
	6	°F	°F	°F
	7	°F	°F	°F
	8	°F	°F	°F
	9	°F	°F	°F
	10	°F	°F	°F

DEPARTMENT				
DEPT	CASE	AM	MID	PM
	1	°F	°F	°F
	2	°F	°F	°F
	3	°F	°F	°F
	4	°F	°F	°F
	5	°F	°F	°F
	6	°F	°F	°F
	7	°F	°F	°F
	8	°F	°F	°F
	9	°F	°F	°F
	10	°F	°F	°F

TEMPERATURE GUIDANCE	
MEAT	< 41 °F
DAIRY	< 41 °F
FROZEN	-10 to 10°F
PRODUCE*	

\*Managers can fill in the temperature they select for produce coolers

DEPARTMENT				
DEPT	CASE	AM	MID	PM
	1	°F	°F	°F
	2	°F	°F	°F
	3	°F	°F	°F
	4	°F	°F	°F
	5	°F	°F	°F
	6	°F	°F	°F
	7	°F	°F	°F
	8	°F	°F	°F
	9	°F	°F	°F
	10	°F	°F	°F

## SUPERVISOR NOTES

Include notes below appropriate shift detailing the areas that need improvement or issues noted during check for the next supervisor here.

OPENING

MID-SHIFT

CLOSING