



# RESTAURANT INSPECTION

## SERIES I

RESTAURANT # \_\_\_\_\_

RESTAURANT ADDRESS \_\_\_\_\_ FRANCHISE GROUP NAME / # \_\_\_\_\_ DATE \_\_\_\_\_

OEM / FBM / CBM / SUPERVISOR \_\_\_\_\_ MANAGER ON DUTY \_\_\_\_\_

DAYPART (PLEASE CHOOSE ONE) **B** **L** **S** **D** **LN** Time In: \_\_\_\_\_ AM PM Time Out: \_\_\_\_\_ AM PM  ANNOUNCED  UNANNOUNCED

EXTERIOR CLEANLINESS		
Signage/Lighting		Points
1	Directional signs clean, maintained	5
2	Road sign clean, maintained	5
3	Mansard roof sign clean, maintained	5
4	Parapet clean, maintained	5
5	Clearance sign clean, maintained & at proper height	5
6	Site lighting clean, maintained	5
Parking Area		
7	Adjacent properties free of BURGER KING® litter	5
8	Curbs in front of restaurant swept	5
9	<b>Lot swept, check corners for buildup</b>	<b>10</b>
10	Walls/Fences clean, maintained	5
11	Walkways clean, maintained	5
12	Curbs/Wheel stops anchored, maintained	5
13	Pay phones/newspaper display clean, maintained	5
14	<b>Lot &amp; Drive Thru pad free of pot holes and clean</b>	<b>10</b>
15	<b>Lot &amp; Drive Thru pad oil spots and gum removed</b>	<b>10</b>
16	Lot drains well	5
17	Handicapped stalls and ramps clearly marked, in code	5
18	Striping freshly painted	5
19	Guard posts aligned and painted	5
20	Drains and catch basins free of debris	5
21	Trash cans clean, liner tucked, maintained	5
22	Outside seating area clean, maintained	5
23	All flags clean, maintained, properly displayed	5
Drive Thru Area		
24	<b>Menu, pre-sell &amp; speaker post clean, maintained</b>	<b>10</b>
25	<b>Menu board glass not fogged, scratch free, lights work</b>	<b>10</b>
26	<b>Windows clean, maintained</b>	<b>10</b>
27	<b>Sound system &amp; OCU operable, audible, clear, clean, working</b>	<b>10</b>
28	<b>Drive Thru lane clean, maintained</b>	<b>10</b>
Landscaping		
29	Lawn, grassy areas & shrubs maintained, edged	5
30	Plants, flowers & planter boxes maintained	5
31	Bark/Mulch/Gravel maintained, litter free	5
Building Exterior		
32	Exterior finishes clean, maintained	5
33	Windows, mullions, doors clean, maintained	5
34	Roof ladder secured, clean, maintained	5
35	Mansard roof clean & free of damage	5
36	Roof gutters, down spouts and trim clean, maintained	5
37	Exterior lights clean, maintained	5
38	Doors clean, checked for mechanical defects, maintained	5
Dumpster Area		
39	Dumpster completely contained, area clean, maintained	5
40	Compactor / dumpster clean, odor free, maintained	5
41	Gates, hardware & door closer maintained	5
Roof		
42	Metal flashing & roof screens maintained	5
43	Roof free of leaks, debris, maintained	5
EXTERIOR CLEANLINESS SCORE		
Total Possible: 255 – (N/A) = Total Available		
Points Earned ÷ Total Available = %		

TOTAL SCORE		
Total Possible: 1065 – (N/A) = Total Available		
Points Earned ÷ Total Available = %		

MANAGER'S SIGNATURE \_\_\_\_\_

All **BOLD** 10 point items indicate a Customer Contact Area  
Top Copy – Fax to FBM/CBM Bottom Copy – RM

INTERIOR CLEANLINESS		
Dining Room		Points
44	Ceiling & vents clean, maintained, no visible leaks or stains	5
45	Walls & décor clean, maintained	5
46	Divider walls/window sills clean, maintained	5
47	<b>Floor &amp; Baseboards clean, maintained</b>	<b>10</b>
48	<b>Seating clean, seat pads maintained</b>	<b>10</b>
49	<b>Tables &amp; support steel clean, maintained</b>	<b>10</b>
50	High chairs clean, maintained, straps intact	5
51	<b>Trash receptacles clean inside &amp; out, doors secured</b>	<b>10</b>
52	Menu board clean, no light leaks, proper layout & POP	5
53	<b>Condiment bar clean, maintained</b>	<b>10</b>
54	<b>Drink station clean, maintained</b>	<b>10</b>
55	Plants properly maintained	5
56	Light fixtures clean, maintained, all lights working	5
57	Music working, proper volume	5
58	Temperature comfortable, working properly	5
Restrooms		
59	<b>Floor &amp; Baseboards clean, maintained</b>	<b>10</b>
60	<b>Partitions clean, maintained, graffiti free</b>	<b>10</b>
61	<b>Walls, tile &amp; grout clean, maintained</b>	<b>10</b>
62	Ceiling & vents clean, maintained, no visible leaks or stains	10
63	<b>Fixtures, hand dryers, exhaust fans working properly</b>	<b>10</b>
64	<b>Odor free deodorizer working properly</b>	<b>10</b>
65	<b>Comfortable temperature, proper ventilation</b>	<b>10</b>
66	<b>Doors work properly, hand wash sign displayed</b>	<b>10</b>
67	<b>Soap, toilet paper &amp; paper towels available</b>	<b>10</b>
68	<b>Soap, toilet paper &amp; towel dispensers clean, maintained</b>	<b>10</b>
69	<b>All plumbing fixtures sanitary, working properly, maintained</b>	<b>10</b>
70	<b>Waste can clean, not overflowing, (ladies covered)</b>	<b>10</b>
71	<b>Lighting sufficient, clean, maintained</b>	<b>10</b>
72	<b>Exposed plumbing pipes polished</b>	<b>10</b>
Front Counter / Drive Thru		
73	<b>POS clean, surrounding area free of clutter</b>	<b>10</b>
74	<b>Counter top clean, maintained</b>	<b>10</b>
75	Service line posts, bars & rails clean, maintained	5
76	Under counter shelving organized, clean	5
77	Adjacent walls clean, free of clutter	5
78	<b>Drive Thru window &amp; POS clean, free of clutter</b>	<b>10</b>
79	Drive Thru under counter shelving organized for speed	5
80	<b>Drive Thru customer's line of sight clean &amp; uncluttered</b>	<b>10</b>
81	Drive Thru soda tower & area clean, maintained	5
82	Drive Thru walls, floor & ceiling clean, maintained	5
Play Area & Party Rooms		
83	Approved equipment (balls, netting, foam) clean, maintained	5
84	Ceiling & vents clean, maintained, no visible leaks or stains	5
85	Lighting sufficient, fixtures clean, maintained	5
86	<b>Floor, walls &amp; baseboards clean, maintained</b>	<b>10</b>
87	<b>Seating clean, maintained</b>	<b>10</b>
88	Approved surface clean, maintained	5
89	Fencing & railing clean, maintained, no climbable netting	5
90	No exposed metal surfaces, electronic/spring operated carousels	5
Manager / Team		
91	Team can recite/understand importance of Customer Promise	5
92	<b>Hands &amp; nails clean, well groomed, gloves used if required</b>	<b>10</b>
93	<b>Hair neat and properly restrained</b>	<b>10</b>
94	<b>Make-up neatly applied, not excessive</b>	<b>10</b>
95	<b>Facial hair neatly groomed, clean &amp; trimmed</b>	<b>10</b>
96	<b>Jewelry limited to BURGER KING® Ops standards</b>	<b>10</b>
97	<b>Shoes clean, shined, safe &amp; approved</b>	<b>10</b>
98	<b>Proper Hygiene, no heavy perfumes or strong aftershave</b>	<b>10</b>
99	<b>Uniforms approved &amp; complete</b>	<b>10</b>
100	<b>Uniforms worn in proper sizes</b>	<b>10</b>
101	<b>Slacks &amp; skirts hemmed at appropriate level</b>	<b>10</b>
102	<b>Uniforms clean and pressed</b>	<b>10</b>
INTERIOR CLEANLINESS SCORE		
Total Possible: 480 – (N/A) = Total Available		
Points Earned ÷ Total Available = %		

KITCHEN CLEANLINESS		
Shake Machine		Points
103	Gaskets seals, are clean, maintained	5
104	Parts tray available, clean, maintained	5
105	Brushes in use, clean, maintained	5
106	Stainless steel clean, polished	5
107	Drip pan & condenser clean, maintained	5
Fryers/Fry Station		
108	Fryers cleaned properly	5
109	Computers clean & operating properly	5
110	Inside doors, wheels & beneath clean, maintained	5
111	Fry station clean, maintained (bulbs working)	5
112	Stainless steel clean, polished	5
113	Filters - clean, maintained	5
114	Storage area under fry station clean, organized	5
115	Reach in freezer & condenser clean, maintained	5
116	Automatic fry dispenser clean, maintained	5
117	French fry and tacos baskets clean, maintained	5
Preparation Boards		
118	Stainless steel clean, polished	5
119	Bun toaster belts and Teflonsheets clean, maintained	5
120	PHUs (inc. pans & racks) labeled properly, clean, maintained	5
121	Timer bars labeled properly, clean, maintained	5
122	Steamer and bun shuttles clean, maintained	5
123	Chili warmer clean, maintained	5
124	Crescor unit clean, maintained	5
Broiler		
125	Electrical control system maintained	5
126	Chains clean, proper tension	5
127	Burners, screens, shields - clean, maintained weekly	5
128	Broiler maintenance executed daily/weekly/monthly	5
Microwaves		
129	Microwave surfaces & filters clean, maintained	5
130	Labels current and attached properly	5
131	Door & latches clean, maintained	5
Service Area		
132	Stainless steel clean, polished	5
133	Cup & lid dispensers clean, maintained	5
134	Heat chutes & bulbs clean, maintained	5
135	Ice bin clean, sanitized weekly	5
136	Equipment legs clean	5
137	Drink systems clean, maintained	5
138	Coffee/Hot Chocolate/Iced Tea equipment clean, maintained	5
139	<b>Line of sight for customers clean and uncluttered</b>	<b>10</b>
Kitchen		
140	Floor & Baseboards clean, maintained	5
141	Walls & grout clean, maintained	5
142	Ceiling & vents clean, maintained, no visible leaks or stains	5
143	Kitchen organized, clutter free	5
144	Lighting sufficient, fixtures clean, maintained & all bulbs working	5
145	Waste baskets clean & odor free	5
146	Temperature comfortable, HVAC maintained	5
147	Ice machine clean, maintained	5
148	Walk-in refrigerator clean, neat, organized, stock rotated	5
149	Walk-in freezer clean, neat, organized, stock rotated	5
150	Gaskets & condensers on Walk-Ins clean, maintained	5
151	Can wash clean, maintained	5
152	Three compartment sink clean maintained, labeled	5
153	Filter machine clean, maintained	5
154	Stainless steel clean and polished	5
Office / Break Area / Stock Room		
155	Safe, file cabinets & shelves clean, organized	5
156	Lighting sufficient, fixtures clean, maintained	5
157	Bulletin boards display required posters, neat, organized	5
158	Area clean, free of clutter, waste receptacle clean	5
159	Tables, chairs & lockers clean, maintained	5
160	CDi/DVD training area & materials organized, maintained	5
161	Floor & Baseboards clean, maintained	5
162	Walls & grout clean, maintained	5
163	Ceiling & vents clean, maintained, no visible leaks or stains	5
164	Stock neat, organized, dated & rotated	5
165	Hot water heater area clean & free of clutter	5
166	Drink system condensers & compressor clean, maintained	5
167	CO2 tanks chained 2/3 way up	5
KITCHEN CLEANLINESS SCORE		
Total Possible: 330 – (N/A) = Total Available		
Points Earned ÷ Total Available = %		

### Comments:

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