Limiting Food Waste **D.R.I.P Model**

Deliveries



Verify our Truck deliveries

- Chicken cases
 - Mark cases to separate current order from the next order
- Waffle fry cases
 - Verify current delivery with Fry Count on #Truck channel
- Review Invoice with what was received after order has been put away



Produce is checked for quantity, quality, and weight if applies

 Unusable product is set aside and tracked holding Produce accountable

Shorted or damaged product is reported for Supplier Credits

Registers



Positive Effect **Higher sales lowers** overall food cost

Leadership needs to ensure:

- All food is accounted for whether it is sold, employee meal, sampled, promo'd, or considered waste
- Prevent unauthorized refunds and promo's
- Review the Cashier Keystroke Summary report

Inventory



- Record Transfers daily on InForm & Borrow/Lend Log
- Use the Inventory Activity Report on InForm
 - Frequent Spot Checks on Products w opportunity
- Accurate End of Month
- Correct Inventory Management Systems [Right amount, for the right time]

Prep – Food Preparation

- · Follow proper recipes and procedures
- Leverage Lean Chicken Entrees (LCE)
- LEAN Prep
- Record waste in InFORM or at the POS



LEAN

- Chicken
- lpads: Chutes/Breading
- **Timers AHA Quality**
- **Kanbans**
- Less More Often
- Coater procedures
 - Oil Let chicken drain



Prep

- **Proper Portions** • Weight/Count per item
- Kanban/Trays
 - Ensure not to overproduce [Aware of Expiration /Use By time]; Saturday Nights
- FIFO (First In, First Out)



Desserts

- **Proper Portions**
- IceDream
- Milkshakes
- Shakebase
 - Diet Lemonade
 - Every Night
 - IceDream
 - Wed/Sat

WASTE/DONATED

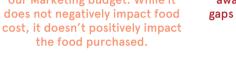
Negative Effect

Food wasted is tracked for awareness on opportunities and gaps in waste. Any food wasted is a negative impact.

- These foods are accounted for in our Marketing budget. While it

SAMPLE/PROMO

Neutral/Negative Effect





Borrow/Lend Log

- SOLD