



Simplified Breakfast “Day Zero” Pre-Launch Checklist

(Complete 24-48 hours prior to your scheduled Model Restaurant/Seed Store Deployment)

Restaurant Name _____ NSN _____ Date _____

This checklist is designed to support your restaurant(s) preparation and implementation of all required tasks prior to launching Simplified Breakfast.

Instructions		
1. Complete all sections and use the comments section to provide any corrective action that is required.		
2. Use the Simplified Breakfast Website for additional resources		
Training	Completed	Comments
Grill Area <ul style="list-style-type: none"> • Breakfast Fundamentals Complete <ul style="list-style-type: none"> • Egg Cooking Procedures <ul style="list-style-type: none"> ○ Round/ Gelled Yolk/pinch- insert- release ○ Folded/ Minimal browning/mild egg flavor • Sausage Cooking Procedures • Burrito Rolling Procedures <ul style="list-style-type: none"> ○ One end open/tortilla not dry • New Manual Egg Scrambler Procedures <ul style="list-style-type: none"> ○ Uncomfortably wet/moist • Be Well Served – Stations Set up Correctly <ul style="list-style-type: none"> • GTO • UHC • Prep-Line • Combi Oven 		
Does the manager schedule provide adequate coverage for coaching and feedback?		
A training plan is developed for future days and weekends.		
Plan in place on how to reallocate labor		
Station Guides Posted		
Foundations	Completed	Comments
Completion of Fundamental training/Taste of Quality		
Technology / e-Production	Completed	Comments
Is eProduction set up correctly for Simplified Breakfast? <ul style="list-style-type: none"> • Manual - eProduction Website <ul style="list-style-type: none"> ○ Updated Simplified Breakfast content in red 		
eProduction Monitors are set up properly? <ul style="list-style-type: none"> • UHC monitor set up for inserts 		



<ul style="list-style-type: none"> • Bake Monitor set up correctly • Simplified Breakfast settings correct • Configurator settings checked 		
Staging Cabinet	Completed	Comments
Cabinet wheels locked in place w/drip pan		
Smallwares / equipment washed, rinsed & sanitized		
Colored rings on all inserts		
Shelves and Transfer trays are set up inside cabinet		
Verify the staging cabinet is working properly		
Moffat Cabinet food safety check is added to Jolt or Squaddle tablet		
Grills	Completed	Comments
Dial in start point cook time for round eggs (gelled yolk) <ul style="list-style-type: none"> • Completed Daily 		
Smallwares	Completed	Comments
Platen's setup - <ul style="list-style-type: none"> • 6 platens = 3 sausage, 3 eggs • 5 platens = 3 sausage, 2 eggs • 4 platens = 2 sausage, 2 eggs 		
Combi oven setup (If applicable) 6 sets of egg cups with release sheet lined bake trays,		
Manual Egg Scrambler/good condition		
Egg Rings for round eggs (assembled)		
Accu water dispenser (2) (Grey 4oz cap for cooking 12 round/ 18 folded on 2 platen grills) (White 2oz cap for cooking 8 round/12 folded 3 platen grills)		
Kitchen smallwares- minimum amount		
Qing ovens & amber pans w/false bottoms for burritos (2 sets per Qing oven)		
Kitchen space for storage of inserts (organization)		
Product Preparation	Completed	Comments
Prepare next day's burritos		
Additional Comments /Notes:	Completed	Comments