

BoomBozz Line Check Sheet



General Objectives

- *To ensure quality and proper prep of our product
- *Perform line check between at 10AM and 12PM everyday
- *Look for proper rotation, organization FIFO/Proper Daydot
- *Shelf life 100% NON NEGOTIABLE

- *Utilize all senses (touch, taste, smell, visual)
- *Ensure you have enough product for your shift
- *Don't assume it's right make SURE IT'S RIGHT

Date _____
Initials => _____

Makeline

Sauces	Shelf Life	Unit	What to look for:	Mon	Tue	Wed	Thu	Fri	Sat	Sun
BBQ	5	2oz spoodle	Check for dryness							
Buffalo Ranch	5	2oz spoodle	Proper mix of Franks Red & Ranch / Not to spicy							
Chipotle	4	2oz spoodle	Taste check / spice content / not dry							
Classic Red	4	2,3,6oz spoodle	Properly mixed with oil and spice pack							
Garlic Aioli	5	1oz spoodle	Consistent texture well mixed							
Garlic Cream	5	2oz spoodle	Consistent texture well mixed/ proper amount of garlic							
Oil Glaze	7	1oz spoodle	Brush & Spoodle							
Pomodoro	4	3oz spoodle	Properly mixed classic red w/oil glaze							
Vodka Sauce	5	2oz spoodle	Properly mixed/ check for dryness							
Meats	Shelf Life	Unit	What to look for:	Mon	Tue	Wed	Thu	Fri	Sat	Sun
Bacon	5	1/2 C	Not cooked							
Ground beef	5	1/2 C	Taste / Smell							
Ham	5	/	Fresh not dry							
Marinated Chx.	3	1 C	Make sure properly seasoned and marinated							
Meatballs	5	/	Fresh / sliced properly							
Pepperoni	7	/	Fresh not dry							
Pork	5	1 C	Pulled apart/ no large fat pieces							
Prosciutto	7	1/4 C	Properly chopped and separated							
Sausage	5	1 C	Cubed Properly							
Steak	5	1 C	Not dry or too wet/ smell							
Veggies	Shelf Life	Unit	What to look for:	Mon	Tue	Wed	Thu	Fri	Sat	Sun
Black Olives	5	1/2 C	Fresh not soaked							
Green Olives	14	1/2 C	Fresh not soaked / Not Overloaded							
Green Peppers	4	1/2 C	Fresh / Crisp, 1/4in cut							
Kalamatas	7	1/2 C	Fresh not soaked							
Mushrooms	3--4	1 C	Fresh / light in color not darkened							
O/P mix	4	1/2 C	1/2 cut, garlic and seasoning, carmelized							
Portobellos	4	1 C	Properly marinated not greasy / Evenly Marinated							
R. Red Peppers	5	1/4 C	Diced properly / Drained							
Red onions	4	1/2 C	Fresh / Crisp, 1/4in cut							
Potatoes	5	/	Well seasoned, Not Overcooked, 1/4in thickness							
Spinach	3	1 Qt	Fresh / Crisp / No slimey leaves							
Cheese Station	Shelf Life	Unit	What to look for:	Mon	Tue	Wed	Thu	Fri	Sat	Sun
Pepperoni	7	/	Fresh and moist							
Asiago	5	1/2 C	Dryness / clumping							
Feta cheese	5	1/4 C	Crumbled not dried out							
Fontina	5	1/2 C	Proper shred/ not clumped together							
Fresh Mozz.	5	/	Not dry / cut in 1/4 inch in cheese slicer (half slices)							

Continued	Shelf Life	Unit	What to look for:							
Goat Cheese	5	1/4 C	Crumbled and moist							
Mozz	5	1 C, 1/2 C	Not clumped together							
Vegan Cheese	30 days	1/2 C	Fresh/not clumped/moist							
Peppadew	7	1/4 C	Proper Size (Quartered)							
Roasted Red Pepper	5	1/4 C	Fresh/ properly diced/ partially drained							
Banana pep.	5	1/4 C	Moist							
Jalapenos	5	1/4 C	Moist							
Diced Tomatoes	2	1/2 C	Drip pan / Fresh / Color / Moist							
Pineapple	5	1/4 C	Moist							
Pizza Cookie	5	12oz	Check weight / Covered / Dated							
Pastas/ Other	Shelf Life	Unit	What to look for:	Mon	Tue	Wed	Thu	Fri	Sat	Sun
Mama's Ziti	4	each	Proper portion and dated. Check random plate for weight							
Penne Alla Vodka	4	each	Proper portion and dated. Check random plate for weight							
Alfredo	5	each	Proper portion and dated. Check random plate for weight							
Bread		each	Covered, not dry							
Salad station	Shelf Life	Unit	What to look for:	Mon	Tue	Wed	Thu	Fri	Sat	Sun
Feta	5	1/4 C	Crumbled							
Mozzarella	5	1/4 C	Not clumped together							
Goat cheese	5	1/4 C	Crumbled							
Balsamic	5	1oz ladle	Proper Recipe, Proper Consistency / Taste							
Caesar Dr.	5	1oz ladle	Dated, no glazed film on top							
Greek Ving	5	1oz ladle	Dated, no glazed film on top							
Bleu Cheese	5	1oz ladle	Dated, no glazed film on top							
Ranch	5	1oz ladle	Dated, no glazed film on top							
Cranberries	30	1/4 C	Fresh not dry or hard							
Croutons	7	/	Crisp whole pieces							
Walnuts	7	tbls	Properly coated / not burnt / small pieces not ground							
Diced Tomatoes	2	1/4 C	Fresh,drain insert/not translucent							
Diced Onions	4	1/4 C	Fresh crisp Diced							
Bacon/Salad	5	1/2 C	Cooked and not sitting in grease							
Kalamata	7	1/4 C	Sliced in half							
Pesto	7	tbls	Check for dryness							
Pesto Ranch	5	1oz ladle	Color							
Romaine	1	2 qt cambro	Crisp / Fresh, no brown cores							
Romaine/Sp Mix	1	2 qt cambro	1 bag Romaine, 2-2qt Spring Mix/ No Brown cores or slimy pieces							
Parsley		garnish	Shaker Full							
Romano	5	garnish	Shaker stocked, not clumped							
Carry Out Items		/	All containers, portion cups, etc. stocked							
App Station	Shelf Life	Unit	What to look for:	Mon	Tue	Wed	Thu	Fri	Sat	Sun
BBQ Sauce	5	2 oz ladle	Fresh							
Buffalo Sauce	5	2 oz ladle	Fresh							
Calabrian Chili	30 days	2 oz ladle	Fresh							
Boom Hot	5	2 oz ladle	Fresh							
Thai Sauce	5	2 oz ladle	Fresh							

Continued	Shelf Life	Unit	What to look for:							
Garlic Parm	5	2 oz ladle	Fresh							
Green Chili Jam	30	2 oz spoodle								
Boneless Wings	30	/	Clumping / no freezer burn							
Trad Wings	4	full lexan	Dated, not dry							
Dry Rub Wings	3	full lexan	Drip pan, proper color, date							
Celery Sticks	4	4 in. cut	Fresh no spots							
Bleu Cheese	5	1oz ladle	Dated, no glazed film on top							
Ranch	5	1oz ladle	Dated, no glazed film on top							
Beer Cheese	4	2 oz ladle	Good consistency, heated properly							
Potato Chips	2	2 qt cambro	Cooked properly / Not burnt, well seasoned / Golden Brown							
Chipotle Red	4	1 oz ladle	Taste / Spice content							
Garlic Cream	5	1oz ladle	Consistent texture / Proper amount of garlic							
Cooked Bacon	5	1/2 C	Not burnt / Drained							
Parsley		shaker	Shaker Stocked, not clumped							
Romano	5	shaker	Shaker Stocked, not clumped							
Penne Pasta	4	1 C	Not Dry, thawed							
Tater Kegs	30 days	/	No freezer burn							
Pretzels	4	/	Fresh / No mold / not hard							
Ravioli	30 days	/	Properly stored / Rotated							
Cannoli Cream	5	Ice Cream Scoop	Proper Recipe, Mixed Well, Dryness							
Carry Out		/	All containers, portion Cs, etc Stocked							
Cut Station	Shelf Life	Unit	What to look for:	Mon	Tue	Wed	Thu	Fri	Sat	Sun
Parsley		shaker	Shaker Stocked, not clumped							
Romano		shaker	Shaker Stocked, not clumped							
Dried Basil		shaker	Shaker Stocked, not clumped							
Fresh Basil	3	1/9 lexan	Not dark, Fresh, 1/8 in cut							
Diced Celery	4	1/9 lexan	No brown spots							
Cilantro	3	1/9 lexan	Not dark, Fresh, fine chop							
Chips	2	2 qt cambro	Properly seasoned, not stale, not too many broken, crumby piece							
Pesto	7	squeeze bottle	Not separated							
Green Chili Jam	30	squeeze bottle	Full							
Calabrian Chili	30	squeeze bottle	Room temp							
Buffalo Sauce	5	squeeze bottle	Full							
Chocolate Sauce		bottle								
Pizza Cutting Board		2	Clean, not greasy							
Knives		2	Clean, not on food surface							
Pizza Cutters		3	Clean, 2 black, one green, not on food surface							
Boxes			Stocked, box toppers							
Small & Large Trays			Stocked							
Kids Trays			Stocked, lined with checker paper							
Opening Checklist:				Mon	Tue	Wed	Thu	Fri	Sat	Sun
All stations must have sanitizer buckets filled and set up										
Dish machine set up and working, fill up soak tubs										
Set out mats in appropriate areas										
All stations stocked with back up										
Garbage cans lined and at proper stations										

Temp Check		Mon	Tue	Wed	Thu	Fri	Sat	Sun
	Dish Temp (Wash: 90° - 115° Rinse: 110° - 140°)							
	Walkin Cooler Temp (Below 40°F)							
	Beer Cooler Temp (Below 40°F)							
	Freezer (10° to -10° F)							
	Upright Cooler (Below 40°F)							
	Upright Freezer (10° to -10° F)							
	Salad Line Cooler (Below 40°F)							
	Fry Line Cooler (Below 40°F)							
	Slap Cooler (Below 40°F)							
	Makeline Left Cooler (Below 40°F)							
	Makeline Right Cooler (Below 40°F)							
	Expo Cooler (Below 40°F)							
	Server Alley Pepsi Cooler (Below 40°F)							