

SUPERVISOR PERFORMANCE REVIEW

NAME:	REST#	DATE:	ver: 1/2010
HIRE/PROMOTION DATE:	SHIFT LEVEL:	MANAGER	R NAME:
HAS COMPLETED SUPERVISOR	TRAINING MANUAL:YESNO		
	4= EXCEEDS STANDARDS 3=MEETS 3 2=SOMETIMES MEETS STANDARDS 1= BE		RDS
		SCORE	COMMENTS
OPERATIONAL		OOOKE	- Commercial
	ollowed, Menu Standards Correct		
\$6 Service- Practices and enfo			1
SOS- Maintains standards on D	·		1
Safe Food Handling- Enforces	•		1
Daily Activities- QA Log, Open			1
Food Cost Control- Understand			1
Labor- Manages correctly, cuts	•		1
ROS- knows how to use ROS c			1
	SUBTOTAL (OUT OF 32 PTS	5)	
SUPERVISION			
Training- Assists training new	employees		
Productivity- keeps employees busy stocking and cleaning			7
Policies- enforced when in control- appearance, meals, etc			7
Respect- works well with crew, maintains morale and productivity			
Discipline- takes proper action	when needed		
Opening Duties- leads and performs			
Closing Duties- leads and perf	forms		
Maintenance- Knows how to clean & maintain Char, Fryers, etc			
Safety- enforces safety procedu	ures- cones, lifting, cutting, etc		
Scores- OA, QA, Secret Shop,	etc when in charge		
	SUBTOTAL (OUT OF 40 PTS	S)	
<u>ADMINISTRATIVE</u>			
Daily Paperwork- completes al	ll tasks correctly, in timely manner		
	ocedures- drops, pulls, safe log, etc		4
Communication- communicates well with crew & manager			4
Goals- works with manager to achieve goals			4
Attendance- personal attendance- on time			4
Grooming- personal grooming & appearance up to standards Complaints- Handles guest issues in positive & prof. manner			4
Complaints- Handles guest iss	sues in positive & prof. manner SUBTOTAL (OUT OF 28 PTS	2)	
	30B101AL (001 OF 28 F13	9)	
	TOTAL (OUT OF 100 PTS	S)	
EMPLOYEE SIGNATURE:		_	Raises are not guaranteed and will
MANAGEMENT SIGNATURE:_		_	be awarded by the DM based on review score and personal
GIVE COPY TO EMPLOYEE, GIVE ORIGINAL TO DM			observation.