

Question #	Category	Scoring Tier	Assessment Questions	2026 Scoring Value	Explanation (anchor)
AF01	Food Safety	AF	Sanitizer is found in the store for cleaning food contact surfaces and tools	Auto-Fail	No Sanitizer present and/or in use for cleaning food contact surfaces and tools.
AF02	Food Safety	AF	Store free of pest activity(roaches and rodents)	Auto-Fail	1 or more Live or dead cockroaches(s) observed. 1 or more Live or dead rodents observed. Evidence of rodent droppings/visible nests. Evidence of chewed bags/damaged foods.
AS01	Food Safety	AS	No sewage backed-up into the store	Reschedule	Sewage backup is observed.
AS02	Food Safety	AS	Ensure the public is adequately protected such as operating with no ill employees, no electricity, no hot water, no potable or drinkable water, failure to follow a boil water advisory or operating during an Foodborne Illness outbreak	Reschedule	Operating with potable water. Operating with electricity. Operating during an active foodborne illness outbreak. Employees working with foodborne illness symptoms. Employee working with open, exposed sores on hands and forearms. Active boil water advisory is in effect and unit failed to comply. Operating with hot water in the entire store.
BOH01	Back of House	Minor	Is Brand Standard Workbook available and in use? (corporate only)	3	Brand Standard Workbook available. Brand Standard Workbook in use.
BOH02	Back of House	Info	Pest control inspection from the last 90 days available.	0	Pest control inspection from the last 90 days is available . - provide photo
BOH03	Back of House	Info	Does the store have any open work orders?	0	Yes documented work orders available for review
EC01	Exterior Cleanliness	Major	Landscaping, parking lot (including vacuum/air machine) and EV station free of litter, 5 or more different pieces of trash larger than a credit card.	20	Litter or multiple accumulations of litter was observed in the landscaping (5 or more different pieces of trash credit card or larger). Litter or multiple accumulations of litter was observed in the parking lot (5 or more different pieces of trash credit card or larger). Litter or multiple accumulations of litter was observed around vacuum/air machine (5 or more different pieces of trash). Litter or multiple accumulations of litter observed in the EV charging station area (5 or more different pieces of trash credit card or larger)
EC02	Exterior Cleanliness	Information	Parking lot, Fuel Islands and Electric Vehicle Charging Island (where applicable) are clean, no grease spills. No excessive dried spills or neglected new spills.	0	Fuel Island and EV Station area clean. Fuel Island and EV Station is free of oil/grease/fuel spills. Any grease or oily areas have been treated. Parking lot clean. Parking lot clean in front of store. Parking lot free of oil/grease/fuel and spills in front of store.
EC03	Exterior Cleanliness	Major	Fuel pumps, nozzles and hoses as well as EV charging ports (where applicable) are free of dust, dirt and grease	20	Fuel pumps EV charging ports are clean. Fuel hose/nozzles and EV charging port are clean. Fuel pump is free of tape residue and/or voided security seal Fuel pump and EV charging ports are free of graffiti or customer placed stickers

EC04	Exterior Cleanliness	Major	Exterior trash cans, both near the entrance to the store and at the Fuel island and EV Charging stations are in good condition and not overfilled, leaking, or emitting odors	20	Trash can are clean/not overflowing. Trash can has a liner. Trash can lid is present/good repair. Trash can in good repair. No offensive odor. Clean Ashtray(s)/cigarette snuffer(s) (if applicable). Filled with black silica, sand etc. Ashtray(s)/cigarette snuffer(s) (if applicable). Ashtray(s)/cigarette snuffer(s) present (if applicable). No Ashtray at Fuel island.
EC05	Exterior Cleanliness	Major	The Fuel islands are stocked with clean solution, squeegee and paper towels	20	Paper towels are stocked. Squeegee's are present. Solution is clean and/or odor-free. Solution dispenser is Full. Hand sanitizers in pump area stocked (if present). Solution not frozen in winter months
EC06	Exterior Cleanliness	Major	Dumpster area is regularly cleaned, free of excess debris & equipment, totes and loitering. Dumpster has minimal odor, lids closed and in good repair. Dumpster corral doors closed when dumpster not in use.	20	Dumpster area is properly cleaned; free of debris (interior & exterior of dumpster). Dumpster is in good repair. Dumpster lid and side doors are not left open. Loitering not present. Equipment/shelving/totes/pallets not stored in dumpster area. Dumpster corral/enclosure doors closed when dumpster not in use.
EC07	Exterior Cleanliness	Minor	Landscaping, planters and fences clean and in good repair, no overgrown grass or weeds; or bushes touching building	3	Fence clean & in good repair. Bushes/trees are not touching the building nor creating a pest attraction. Grass trimmed and/or no excessive weeds in landscaping forecourt, apron, sidewalk, etc.
EC08	Exterior Cleanliness	Minor	Exterior Apron is free of excessive dried spills, litter or neglected new spills, gum (10 or more pieces of gum or gum stains in any 5'x5' area)	3	Apron maintained clean and free of litter, spills. 10 or more pieces of gum or gum stains in a 5'x5' along entire store front Apron is dry and/or melt has spread (if snow/ice conditions observed).
EC09	Exterior Cleanliness	Minor	Fuel and EV charging equipment working. Out of order pumps appropriately bagged with out of order pump bags. Handwritten signs not present.	3	Correct bags used for any out of order fuel pumps or EV Charging Station Ports Grocery type bags not used for any out of order fuel pumps or EV Charging Ports All fuel nozzles and Ev Charging Station ports are working. All Pay at pump on-line/working/good repair. No Handwritten signs.
EC10	Exterior Cleanliness	Minor	Front doors, windows and ledges are free from dust, smudges and tape residue, hand written signs and graffiti.	3	Entry doors are clean. Windows are clean. Ledges are clean. Free of tape residue. Free of graffiti No hand written signs

EC11	Exterior Cleanliness	Minor	All displays and equipment including 3rd party on store apron cleaned and well maintained	3	Third party equipment clean. Third party equipment in good repair. Ice Merchandiser Equipment clean. Ice Merchandiser Equipment in good repair. Propane Cage has the lock/cage is locked. Product displays are cleaned and organized. Cleaning tools not left unattended.
EC12	Exterior Cleanliness	Minor	Vacuum, air, and water machines clean and in good condition. Loitering is present in or around the air and water machines. Handwritten signs not present.	3	Vacuum is clean. Vacuum is in good condition. Air hose/machine is clean. Air hose/machine is in good condition. Water machine is clean. Water machine is in good condition. Credit card machine is working. No sticker, graffiti or tape residue Loitering not present in or around the air and water Hand written signs not present
EC13	Exterior Cleanliness	Major	Car Wash and kiosk clean (including pin pad), open and working. Loitering not present in or around the car wash bay. Bushes/trees not touching the car wash bay or impeding the entrance.	20	Car wash bay is clean. Car wash is open and working. Loitering not present in or around the car wash bay Bushes/trees are not touching the car wash bay or impeding the entrance. Kiosk/pin pad is clean and working
EC14	Exterior Cleanliness	Info	Dumpster plug or screen is in place (if applies).	0	Dumpster plug or screen is in place (if applies).
FS01	Food Safety	Critical	In-Use condiment station containers have dates applied directly to the container and sauce bottles /shakers and not expired. Back up condiments not expired per manufacturer date.	50	In-Use Condiment containers /sauce bottles/shakers are Individually dated. In-Use Condiment station products are within shelf life. Condiments are within manufacturer date.
FS02	Food Safety	Critical	Cleaning and sanitation systems along with proper cleaning supplies and chemicals in place. Chemicals properly labeled, stored and wash, rinse, sanitize (3 bottle system), and disinfectant available & ready for use. Sanitizer at the proper concentration, proper test strips available for use and not expired. Sponges are not in use. Cloth towels not used at the 3-compartment sink and in food service and beverage areas.	50	Spray bottles labeled correctly. Original container labeled. Chemical not missing cap. Chemical stored over food, food packaging or food gloves. Chemical stored over food prep/equipment or 3 compartment sink. Chemical stored less than 12 inches of food or food packaging. Chemical stored less than 3 feet from sources of heat/flammable. Wash bottle available/bottle not empty. Rinse bottle available/bottle not empty. Sanitizer bottle available/bottle not empty. Disinfectant bottle available/bottle not empty. Single use approved food service paper towels present Cloth towels not observed in the food or beverage areas. No sponges used for cleaning. Sponges not present in the store. Paper towels designated for pumps not being used for food service cleaning and sanitizing. 3-compartment sink sanitizer concentration must be between 150 - 400PPM. Sanitizer spray bottle concentration must be between 150 - 400PPM. Correct test strips are available and easily accessible. Test strips are not expired.

FS03	Food Safety	Critical	All Items in hot holding ≥140°F	50	All Hot food items are being held ≥140° F. (2 individual items to be checked per hot food case) Chili is being held ≥140° F. Cheese is being held ≥140° F. Other item is not being held ≥140° F.
FS04	Food Safety	Major	No expired packaged products in the center store. 3 or more different items found throughout the entire sales floor. (check 3 items in each of the following areas: Grocery, Seeds & Nuts, Meat Snacks, Package Bakery, and Snacks)	20	No expired packaged products present.
FS05	Food Safety	Major	TCS foods held in cold holding ≤ 40°F and a working functional thermometer present where TCS products are held. Open air cae is ≤ 40F while storing TCS food	20	Open air-case equipment is ≤40°F while storing TCS food. No equipment thermometer present or working Milk/Creamer is ≤40°F. Condiment station TCS food is ≤40°F. Any other TCS food in cold holding is ≤ 40°F
FS06	Food Safety	Critical	All TCS food is date labeled upon opening and refrigerated roller grill items properly labeled and not expired per manufacture date.	50	In-Use Condiment containers must be Individually dated. In-Use Condiment station products are within shelf life. Opened milk in the coffee machines are d date label and not expired Roller grill items in cold holding date labeled and not expired Opened milk/creamers in dispensers/cold wells are date labeled /not expired Milk/Creamer in code per manufacturer date. Nitro/iced coffee is date labeled or expired Thawed chili is date labeled /not expired Thawed chili is date labeled / not expired
FS07	Food Safety	Major	All items in dairy and juice vault doors are in code. (EcoSure to check 1 item per shelf)	20	All items in dairy door are in code All items in juice door are in code
FS08	Food Safety	Major	Approved food service and non-food service gloves available. No bare hand contact with ready to eat foods. Food service gloves worn, No Jewelry worn on arms or hands and approved hair restraints worn and proper procedures followed when handling unpackaged fresh food.	20	No bare-hand contact with ready-to-eat foods observed. Approved Gloves (on both hands) and tongs used appropriately for fresh foods. Gloves are never washed and reused. No hands “washed” with gloves on. Gloves are being changed between tasks or when interrupted from a task. Employees not wearing torn gloves. Employee with cast or brace using glove or handling food. Non-food gloves available. Food gloves not used for non-food tasks. Non-food gloves not used to handle food. No jewelry worn on arms or hands except plain ring when working with unpackaged food. Hairnets or hats worn while working with food

FS09	Food Safety	Critical	Employee handwashing sinks are clean, accessible , stocked- used for hand washing only. Required handwashing signage present, trash in close proximity to hand sink, Handwashing sinks have cold and hot water 100F. Hot water must be available within 60 seconds.	50	Hand washing sinks are clean and accessible, usable and used only for hand washing Hand soap dispenser in place and filled. Hand sanitizer dispenser in place and filled. Paper towel dispenser in place and filled. Handwashing reminder signage present. Current handwashing instructions job aid displayed. Trash can in close proximity to hand sink Handwashing sink is not obstructed by objects stored in the sink. Handwashing sink is not obstructed by items blocking access to the sink. No food, utensil or container rinsed/filled in hand washing sink. Handwashing sinks do not have excessive dust, dirt, and/or grime build up Hand sink reaches 100F within 60 seconds. Restroom hand sink reaches 100F within 60 seconds. Cold water available at hand sink.
FS10	Food Safety	Major	Approved hazardous waste cleanup kit/eye wash solution is available & in code. First aid kit is available and stocked, available at time of the assessment. Only 7-Eleven approved chemicals and Safety Data Sheets (SDS) available for all chemicals.	20	A fully stocked biohazard kit is available, or employees are able to find kit. Clean up Instructions sheet available in kits Biohazard kit is not expired. Eye wash solution available and easily accessible. Eye wash solution not expired or missing an expiration date. First aid kit available. Dressings/gauze available. Burn cream available. Band-Aids available SDS sheets are available for any approved chemical in the store. SDS sheets are readily available. Unapproved chemicals not observed and SDS sheets not present.
FS11	Food Safety	Major	Accurate, working digital food thermometer present	20	Digital thermometer available Digital thermometer working and if not then replacement available in the store Digital thermometer is calibrated and if not then replacement available in the store
FS12	Food Safety	Minor	Back Room Freezers held at proper temperatures. Freezers holding foods for Hot Food Program and Bake In Store program must be held at 0° F to 10° F. Functioning equipment thermometer or internal thermometer present and within in range. Ice cream and Frozen Retail products stored separately from BIS and hot food program.	3	Food Prep Reach-in freezer holding 0 to 10F. BOH Freezer holding 0 to 10° F. Ice Cream and frozen retail products not stored separately from BIS and hot food program Internal functioning thermometer present and within range (separate from digital display) Equipment thermometer present and within range
FS13	Food Safety	Major	Sufficient space is maintained to permit proper cleaning and inspection for pest activity. Food products not stored touching walls in back room All materials stored off the floor including inside vault.	20	Food/beverages/food contact items are stored off the floor. Food properly stored in packages, covered containers, and/or sealed Food products not touching the walls in back room Food/Food supplies are not stored in a moist/dirty location or in the restroom. Beverages not stored directly on sidewalk. Nesting materials (such as cardboard, paper etc.) stored on the floor

FS14	Food Safety	Major	Employees are observed washing hands and using proper washing procedures at appropriate times	20	Washing hands upon entering food areas. Washing hands when returning to food prep from a break. Washing hands after coughing or sneezing. Washing hands after touching face, hair, body, money, people, etc. Hands washed when changing tasks. Hands washed prior to food gloves applied. Paper-towel dispensed first (when automatic dispenser not present). Proper hand washing technique followed. Not only hand sanitizer used. Hands are properly dried. Paper towel used to turn off faucet. When gloves are required, place on washed and dried hands Sanitizer used only - without washing hands Other.
FS15	Food Safety	Major	Employee(s) following proper guidelines for food safety/hygiene. No drinking/eating or tobacco/ vaping products used in food service area or evidence of drinking/eating or tobacco/vaping products used in food service and customer service area. Only covered cup with straw is allowed on shelves away from food area. Personal food, beverages, clothing and belonging properly stored. Employee nametag visible.	20	Employees are not eating, tasting, drinking or using tobacco/vaping use in food prep and customer service areas Employee clothing, food and personal items are properly stored No evidence of drinking or eating in food service area. Employee drinks/food and personal belongings are stored properly. Employees drinks are stored capped or with lid and straw. No employee observed chewing gum while preparing food. Employee nametag visible
FS16	Food Safety	Minor	3-compartment sinks clean/set up/labeled/used/dispensing properly. Drain stoppers/drain lock available. Hot water at 3-compartment sink. Drip wire shelving present at 3-compartment sink only used for drying clean/sanitized equipment/utensils; cleanable barrier used when cardboard is stored above 3-compartment sink. All equipment/utensils are air-dried before stacking.	3	Compartments are clean and properly labeled WASH-RINSE-SANITIZE. Complete all three steps (wash, rinse, sanitize) while washing dishes/utensils. The 3-part sink is set up in the correct order (wash-rinse-sanitize) when in use. The 3-part sink chemical dispensing system installed and working properly Drain stoppers are available and in good repair. Hot water available at 3-compartment sink. Drip wire shelving over 3-compartment sink or on sanitizer side of sink are being correctly used. No other items stored on drip wire shelves. Clean utensils air dried. Any packaged items/cardboard boxes stored above sink without a cleanable barrier. 3 compartment sink clean and ready to use
FS17	Food Safety	Minor	Pesticides applied by approved personnel only. Consumer pesticides not present. Exterior rodent bait is contained, tamper-resistant bait station. Bait used only at store exterior. Only approved insect devices installed to prevent contamination. All pest control devices are clean, functioning, and placed properly	3	No one other than the PCO (pest control operator) applies pesticides. No Consumer pesticides are present and used by store team No rodent bait found in open bait area/store interior. Bait/insect control devices not stored against the wall (interior and exterior). Insect control devices are designed to retain the insect within the device. Insect control devices are not installed over food prep/food storage areas. No unapproved pest control devices located within the store. Pest activity is prevented by the sealing of outer opening (ex. exterior doors and walls) and thresholds.

FS18	Food Safety	Minor	No other live or dead pest activity observed in the store. No evidence of decomposed pests in exterior areas. Fly lights emptied or cleaned frequently.	3	No Live or dead flies observed in the store. (5 or more) No dead and decomposing pest in the dumpster area/10 foot exterior perimeter. Fly light devices are frequently emptied of dead or trapped insects. Other
IC01	Interior Cleanliness	Major	Sales Counter, including equipment and fixtures, organized & free from dust, dirt, and debris. No handwritten signs.	20	Credit card readers are clean. Customer sales counter is clean. Customer sales counters are free of clutter/organized, with adequate space for transactions. No handwritten signs present Candy rack is clean (Selling Point Rack). All counter racks/displays are clean. Sales counter shelving clean and free of dust Self-Checkout is clean w/Receipt Paper & Bags.
IC02	Interior Cleanliness	Major	Sales Counter, including equipment and fixtures, organized & free from dust, dirt, and debris. Price tag molding is present, clean and in good condition. No handwritten signs.	20	Shelving/Gondolas are clean. Merchandise is not dusty. End Cap free of trip hazards. Price tag molding is present and clean and in good condition
IC03	Interior Cleanliness	Critical	Customer and Employee Restrooms Clean and Stocked and customer ready	50	Soap, Sanitizer toilet tissue and paper towel dispenser empty/missing/not dispensing. (hand dryer working if present) Trash can missing or overflowing Women's restroom missing covered waste container (1 per stall). Seat covers dispenser empty/missing (when applicable). Restroom ceiling/vents/lights are clean. Restroom wall/door/floors are clean (handles, kick plate, door, walls, handrails, wall decor) Restroom stalls/stall doors are clean. Hand sink/mirror are clean. Toilet/urinal are clean. Sanitary napkin bin or trash receptacle are clean. Changing table are clean. Free of tape Residue. Free of graffiti. Hand written sign present.
IC04	Interior Cleanliness	Major	Fresh and BIS Bakery case interior/exterior clean and single use tissues available for customers and stored correctly and tongs not used in bakery case	20	Bakery and Bake IN Store case is clean. Bakery and Bake IN Store case shelving is clean Bakery and Bake IN Store case price tags and calorie information clean and legible. Tissues are available / Tongs not present Tissues not stored inside bakery case. Excessive crumbs or debris inside of bakery case.
IC05	Interior Cleanliness	Minor	All interior floors are and clear of tripping hazards and dry. In-use wet floor signs are clean and in place when floors are wet	3	All interior floor areas are clear of tripping hazards e.g. boxes, totes, debris, etc. All interior floor dry. Wet Floor Signs in place when floors are wet. Wet floor sign are clean. In-use wet floor sign used correctly.

IC06	Interior Cleanliness	Minor	Interior trash cans are clean, lined with plastic liners, in good repair and not overflowing and odor free. Trash collar & lid in place on sales floor	3	Trash receptacle are clean/odor free. Plastic liner in place. Trash can not over-flowing. Trash collars and/or underneath are clean. Trash cabinet are clean. Sales floor trash cans are covered Trash can/lid are in good repair.
IC07	Interior Cleanliness	Minor	Sales floor walls, floors, doors, ceilings and lights are free of dirt, dust and debris (customer and food prep). Interior floors, shelving, and counters are clean.	3	Sales floor ceiling/vents are clean. Sales floor lights are clean. Sales floor interior doors are clean. Sales floor interior walls are clean. Sales floor interior floors clean, free of spills
IC08	Interior Cleanliness	Minor	All equipment lighting is working, clean and properly shielded or shatter-proof.	3	Bakery Case lighting working and clean Hot Food Case lighting working and clean Proprietary beverage equipment lighting working and clean Open air case lighting is working and clean. Other food case lighting working and clean Lighting is shielded or shatter-resistant.
IC09	Interior Cleanliness	Minor	All Restrooms on the sales floor available for customer use (When cited for out compliance IC3 will automatically be cited for out of compliance)	3	All Restrooms on sales floor are available for customer use. All Restroom(s) located outside or on exterior of building are available for customer use.
IC10	Interior Cleanliness	Major	BOH/FOH Freezer/Cooler surfaces cleaned, sanitized and disinfected:No Ice build up present	20	BOH/ FOH Freezer/Cooler is clean. Food prep coolers clean. Reach in coolers clean No Ice Build-up present All ice cream displays are clean - Stand alone or in vaults All frozen food displays are clean - Stand alone or in vault Gaskets are clean Cold Open-air grab n go refrigerated case clean.
IC11	Interior Cleanliness	Major	All beverage cups/lids/straws/napkin holders stocked, clean, not broken, underneath cabinets cleaned and maintained.	20	Beverage holders are clean. Beverage holders are in good repair. Beverage supplies are stocked with condiments. Beverage supplies are stocked in holders/dispensers. Cabinets/Drawers are clean. Counters for beverage equipment are clean
IC12	Interior Cleanliness	Minor	Hot Food Prep station is clean, sanitized and free of clutter. Turbo Chef clean, filter clean, drip pan filled with 32oz water and clean.	3	Hot Food prep table/station is clean and sanitized. Hot Food prep area has visible build up. Hot food prep area is cluttered. TurboChef/Ovens not clean including filter. Drip Pan is filled with 32 oz of water. Drip Pan is clean (pans with burns, mold build up). Other.

IC13	Interior Cleanliness	Minor	Food utensils are present, in use and are stored properly. Single use utensils are not in use.	3	Condiment station utensil handles contacting food are clean and sanitized. Equipment, utensils and food contact surfaces cleaned and sanitized Utensils stored on a clean surface and sanitized. Utensils stored between pieces of equipment or wall. Utensils should not be stored in sanitizer or water between uses. Serving utensils present in condiments (when applicable) No single use/disposable utensils present in condiment station
PA01	Product Availability	Minor	Vault doors fully stocked - Four (4) or more empty rows in any one of the following doors (Energy, CSD, Water, Isotonic, Single Beer)	3	4 empty rows in a single vault door 5-8 empty rows in a single vault door 9+ empty rows in a single vault door
PA02	Product Availability	Info	Hot food case (including SPW pizza tower) stocked with 4 or more unique items	0	2 ea of each SKU present Only 3 roller grill SKUs available Only 2 roller grill SKUs available Only 1 roller grill SKUs available Zero roller grill SKUs available
PA03	Product Availability	Minor	Open-Air food case stocked.	3	4 or more holes per 1 vertical section - excluding the base shelf
PA04	Product Availability	Info	Roller grill stocked with 4 or more individual SKUs available - Minimum 2 ea. per SKU	0	Only 3 roller grill SKUs available Only 2 roller grill SKUs available Only 1 roller grill SKUs available Zero roller grill SKUs available
PA05	Product Availability	Minor	Fresh bakery case stocked with 3 or more individual SLIN'S	3	Only 2 SLINs available Only 1 SLINs available Zero SLINs available
PA06	Product Availability	Minor	Proprietary Beverage Fountain In-Stock with no more than 1 flavor Out of Stock (Verified by Out of Stock signage & pushing the button for each flavor for availability and accuracy).	3	2 or more fountain out of stock 3-5 or more fountain out of stock 6 or more fountain out of stock
PA07	Product Availability	Minor	Proprietary Beverage Slurpee in-Stock with no more than 1 flavor Out of Stock (verified by Out of Stock signage and barrel color/flavor card comparison).	3	2 or more Slurpee out of stock 3 or more Slurpee out of stock 4 or more Slurpee out of stock
PB01	Proprietary Beverage	Critical	Fountain Fountain and Frozen beverage equipment (including nozzles, ice chutes, interior and exterior components) clean and sanitizedand	50	Frozen beverage equipment is clean and sanitized. Fountain equipment is clean and sanitized. Frozen nozzles are clean and sanitized. Fountain nozzles are clean and sanitized. Ice Chute clean.

PB02	Proprietary Beverage	Critical	Hot beverage equipment including the Franke machine and bean to cup interior clean. Coffee timers are set and not expired. Traditional coffee pots have "warning-hot" signage. Coffee available 24/7	50	Coffee available 24/7. PIC cannot identify 20 minutes hold time for fresh coffee standard (glass pots) Coffee timers not set and in code All Coffee Equipment including is clean and sanitized. Tea Equipment is clean and sanitized. Other Equipment is clean and sanitized. Proper "warning-hot" signage available. Coffee equipment operational Franke, Bean to Cup, etc. equipment clean and sanitized - hoppers, nozzles, drip trays, interior and exterior cleanliness.
PB03	Proprietary Beverage	Major	No expired BIBs .BIB rack components / equipment and surrounding area clean and free of syrup buildup.	20	BIBs are in code per the "best by" date. BIB rack clean free of any sryup buildup BIB hoses clean and free of sryup buildup BIB connectors clean and free of sryup buildup BIB rack area floor and walls clean and free of syrup spillage/buildup BIB pumps are clean and free of syrup buildup
PB04	Proprietary Beverage	Minor	Fountain, Frozen beverage and Hot beverage products properly name labeled, calorie sheets posted and customer facing. No handwritten signage present.	3	Fountain/Hot Bev/Frozen products name labeled. Fountain/Hot Bev/Frozen products do not have faded/torn labels. Fountain/Hot Bev/Frozen do not have faded/torn labels. Fountain/Hot Bev/Frozen Calorie Sheets are posted. No Hand written labels. Other.
PF01	Proprietary Fresh	Critical	All products available for sale are date labeled and within code date in the Open Air Case. (EcoSure to check 1 items per horizontal shelf)	50	Open Air Case items date labeled and in code Product does not have signs of visible mold. Cold pizza for sale is date labeled /not expired Cold Wings/Taquitos for sale date labeled / not expired.
PF02	Proprietary Fresh	Critical	All proprietary hot food products available for sale are within expiration date and properly held in unit (grates used when applicable) - Printed labels used when code dating as per job aids	50	Hot food item not expired; product not offered for sale after expiration Hot food items are all date labeled Wire grates present when holding hot sandwiches Printer labels in use for code dating hot food as per job aids
PF03	Proprietary Fresh	Major	Hot food display cases, grab n go cases, and microwaves cleaned, sanitized and disinfected. Handwritten name labels or signs not present.	20	Hot Food Display or Grab n Go case not clean. Microwaves not clean. Hot holding unit not clean. Only approved POP present (no handwritten signs.)
PF04	Proprietary Fresh	Major	All BIS (Bake-In-Store) and multi-day bakery products are properly dated and not expired	20	Multi-day products are not-expired. Multi-day products are dated. Bake In-Store bagged/boxed products are dated/not expired. Other Regional products are not expired.

PF05	Proprietary Fresh	Critical	Roller grill products held at 140°F or higher and meeting visual standards (not shriveled, dry, etc.). Roller grill products are code dated and not expired.	50	Roller grill item observed below 140F. Roller grill items observed shriveled/dried/not presentable. Roller grill items are code dated for 4 hours and not expired
PF06	Proprietary Fresh	Major	Individually wrapped hot dog buns are coded and not expired. All roller grill equipment, Hot Dog Bun drawer, HDAT are clean, sanitized and in good condition.	20	Roller grills are clean and sanitized. HDAT elements are clean/legible and in good condition Sneeze Guard/Shroud cover are clean and sanitized. Bun storage drawer is clean and sanitized. Roller Grill area is clean and sanitized. Sneeze Guard/Shroud cover in good condition. Roller grill Teflon is in good condition No handwritten signs Hot dog buns have 15 day ambient temperature date label from case. (Ambient buns in storage or in use not expired) Individual buns are labeled and not expired
PF07	Proprietary Fresh	Major	Chili/Cheese equipment maintained clean, with date and time labels applied and not expired. Nacho chips are in code. No handwritten signs present.	20	Chili observed with code date and time label within code. Cheese observed with code date and time label within code. Chili/Cheese equipment observed clean and sanitized. Chili/Cheese decal present and in good repair. Only approved POP present (no handwritten signs). Nacho chips are in code.
PF08	Proprietary Fresh	Minor	Bakery case items have name labels, calorie information (unless LTO). Bakery items stored properly, no packaged items stored over fresh bakery items.	3	Bakery case items are labeled with calorie information (unless LTO). Bakery items stored correctly. Only approved POP present (no handwritten signs).
PF09	Proprietary Fresh	Minor	All roller grill products properly name labeled and with calorie information (unless LTO) Tongs & tong holder in place and clean and sanitized, not hand written signs present	3	Roller grill products are labeled with calorie count (unless LTO). Tongs/tong holder are available. Tongs/tong holder are clean and sanitized. Only approved POP present (no handwritten signs).
V01	Vault	Critical	Customer facing (FOH) vault fixtures are clean and in good condition	50	Vault glide racks and shelving clean and free of organic matter Vault doors' glass clean (both interior and exterior) Vault door handles clean Vault door gasketss clean Vault threshold clean Vault door frame clean Vault price tag moldings clean Vault price tag moldings not damaged Vault price tag moldings missing Customer-facing vault floors clean and free of debris Beer cave glide racks are clean. Beer cave gaskets are clean. Beer cave doors (exterior and interior) are clean. Beer cave ceilings are clean. Beer cave floor are clean. Beer cave shelving are clean. Beer cave walls are clean.

V02	Vault	Major	Back of house (BOH) vault surfaces	20	BOH Vault floor clean. BOH Vault back stock/storage shelving clean. BOH Vault ceiling clean. BOH Vault walls clean. BOH gaskets clean BOH door clean BOH Vault glide racks and shelving clean and free of organic matter
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