Multi-Unit Restaurant Consistency Audit Checklist

Quality Control

DATE	LOCATION	AUDITOR	VISIT TYPE
____ / ____ / _____			

FOOD QUALITY & EXECUTION

	5	3	1		5	3	1
Dishes match recipe spec (taste)	○	○	○	Food temperature correct on delivery	○	○	○
Plating matches brand photos	○	○	○	Specials executed correctly	○	○	○
Portion sizes consistent	○	○	○	Beverage quality (coffee, cocktails)	○	○	○

SERVICE & HOSPITALITY

	5	3	1		5	3	1
Greeting within brand time standard	○	○	○	Service pace appropriate	○	○	○
Server knowledgeable about menu	○	○	○	Check-back / quality touch performed	○	○	○
Order accuracy	○	○	○	Bill presentation and farewell	○	○	○

CLEANLINESS & AMBIENCE

	5	3	1		5	3	1
Entrance and exterior clean	○	○	○	Kitchen visible areas clean	○	○	○
Dining area — tables, floors, windows	○	○	○	Music volume and lighting per brand	○	○	○
Restrooms clean and stocked	○	○	○	Odour-free — no unpleasant smells	○	○	○

BRAND STANDARDS

	5	3	1		5	3	1
Signage and menus match brand spec	○	○	○	Promotional materials correctly placed	○	○	○
Staff uniforms and grooming	○	○	○	Branded packaging / takeaway items	○	○	○

AUDIT SCORE

Total score (out of 110) _____

Percentage _____

Top strengths

Priority improvements

Auditor signature _____

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Location manager sign-off

Notes

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