CHEF DAVID ARNOLD RESTAURANT OPERATIONS SERIES

MANAGER WALK CHECKLIST

Walk for readiness, bottlenecks, and follow-through - not just appearance.

Date: _____	Manager: _____	Shift: _____	Walk Time: _____

	BEFORE SERVICE - READINESS	Action / Owner
[ ]	Core prep at par / long-lead items complete	
[ ]	Stations stocked, labeled, and organized	
[ ]	Bar ready: garnish, ice, glassware, mixes, backups	
[ ]	Dining room / host stand guest-ready	
[ ]	Dish / utility prepared for projected volume	
[ ]	Staffing gaps / new hires / strong-position coverage identified	
[ ]	86 risks / shortages communicated	
[ ]	Food safety / sanitation risks controlled	

	DURING SERVICE - CONTROL	Action / Owner
[ ]	Current bottleneck identified	
[ ]	Managers are managing - not disappearing into one task	
[ ]	Critical stations protected from low-priority work	
[ ]	Avoidable interruptions redirected / batched	
[ ]	Backups replenished before they become emergencies	
[ ]	Guest issues escalated and closed	
[ ]	Handoffs among host, service, bar, kitchen, dish working	

	RECOVERY / LULL	Action / Owner
[ ]	Fast-moving mise en place rebuilt	
[ ]	Dish and glassware recovered	
[ ]	Stations reset before next wave	
[ ]	Team knows next priority	
[ ]	Manager looks forward - not only backward	

	CLOSE / HANDOFF	Action / Owner
[ ]	Closing work assigned and verified	
[ ]	Shortages / equipment issues logged	
[ ]	Tomorrow's prep / staffing risks communicated	
[ ]	Unfinished work has named owner and deadline	