



Restaurant Excellence Visit Guidebook

North America

July 2025
Quarter 3

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Overview

The Restaurant Excellence Visit (REV) is an objective look at our restaurants by a third party. The REV will be performed by a Specialist from our partner Steritech and will occur quarterly to ensure restaurants are following Subway® standards. As our number one goal is to provide an excellence guest experience with every guest every time, the REV will focus on four key parts of our business:

- Food Safety
- Food Quality
- Guest Experience
- Cleanliness and Maintenance

This *Guidebook* provides guidance for franchisees, field operations teams and REV Specialists on how to evaluate Subway® standards. During the REV, Specialists will review the notes and risk level for each item to evaluate and will mark opportunities as observed in restaurants. If an opportunity is observed during REV that is not specifically referenced in this Guidebook, the Operations Manual will serve as the tipping point in determining if the observation was assessed correctly.

For additional information on the standards outlined in this *Guidebook*, refer to the [Operations Manual](#).

This Guidebook also includes hyperlinks and QR codes to Operations Manual references as well as website for replacement parts.

Supporting Links



Scan to access REV resources on The Feed.

If local laws/regulations differ from the standards outline in this guidebook, the Franchise Owner is required to abide by the most stringent laws/regulations.



REV Scoring System

The scoring methodology for REV has been updated to reflect the changing needs of our restaurants. The score will be based on the risk observed during the REV. The scoring has been divided in three (3) risk levels, each with a point association:

- Critical – 5 points
- Major – 2 points
- Minor – 1 point

Letter grade	Number of risks observed by Specialist
A	100-90
B	89-80
C	79-70
D	69-60
F	59 and under

When reviewing the Guidebook, you will see that some line items have several risk levels associated with them. In this instance, only the highest risk level observed will affect the score. All the opportunities observed will be captured in the Leave Behind Report, but the highest risk will determine the score. See examples below:

Example 1: During the REV, the Specialist captured 3 observations in FS 1.1, two of them were **Critical** and one was a **Major**. They were all captured in the Leave Behind Report but only the score of the highest risk level will be reflected. The highest risk will determine the line-item score and will not be added up, resulting in a 5-point deduction for FS 1.1.

FS 1.1	Handwashing procedures and equipment	Highest risk will be scored
Item to Evaluate	Notes	Risk level
1	Hands washing requirements.	
2	Hands washing procedures.	Critical
3	Glove usage procedures.	
4	Handwashing sink requirements and accessibility.	Major
5	Handwashing sink condition.	Minor

Even if several **Critical** opportunities are observed during the REV the score is not added up. No tiered scoring.

FS1.1	Handwashing Procedures and Equipment	-5
Issue		
✗	Proper glove usage procedures are not followed	
✗	Hands are not properly washed	
✗	Handwash sinks are not properly stocked	

The opportunity for **Major** was captured but since the **Critical** is a higher risk the **Major** is not the score reflected in the Leave Behind Report.

Example 2: No Critical observations were captured during the REV and only a Major was marked. In this case, 2 points would be deducted instead of 5. If only a Minor was observed overall, then only 1 point would be deducted.



Definitions page

You will see words marked with an asterisk throughout this Guidebook. Refer to this page for clarity on what Specialists will be looking for during the REV.

Item	Definition
*Condition	<p>Defined as</p> <ul style="list-style-type: none"> • Damage • Rot • Sagging • Etched graffiti • Damaged paint • Missing or visibly loose pieces • Improper repair • Rusted • Tear/Ripped • Not functioning
*Unprofessional signage	<p>Defined as:</p> <ul style="list-style-type: none"> • Any signage that is NOT the approved materials available on the Subway Marketing Shop.

Item	Definition
*Cleanliness	<p>Defined as:</p> <ul style="list-style-type: none"> • Dust accumulation • Food splatter • Encrusted debris • Insect debris • Organic buildup • Removable graffiti • Soil buildup • Sticky residue • Tape residue • Trash litter
*Contaminated	<p>Defined as:</p> <ul style="list-style-type: none"> • Handling raw foods • Handling unwashed produce • Taking breaks • Handling money • Exiting the restroom and returning to their workstation • Arriving to work coughing, sneezing, or using a disposable tissue • Cleaning duties • After tobacco use, eating or drinking (unless cup is used once and discarded)



Guidebook Code updates

We have updated the line-item codes to be consistent across the REV Guidebook, Self REV and the On Brand 360 platform (including reporting). The flow of the Guidebook and the Self REV have also been updated to prioritize higher risk opportunities for increased visibility.

Refer to the index below for the new line-item codes and the codes from the previous quarter.

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Food Safety

Section 1



Food Safety

FS 1.1	Handwashing procedures and equipment		Highest risk will be scored
Item to Evaluate	Notes		Risk level
1	Hands washing requirements.	Specialist will look for hands not washed when: <ul style="list-style-type: none"> Starting workday, returning from the restroom, outside or break Hands become contaminated* Changing between Food Handling and Non-Food Handling tasks: Handling Cash, Cleaning Duties, using POS register, etc. 	Critical 5 points
2	Hands washing procedures.	Specialist will look for: <ul style="list-style-type: none"> Hands not scrubbed for at least 20 seconds with soap and hot water Hands not dried using disposable towel or hand dryer Paper towel not used to turn off the faucet Hand are not washed in Handwashing sink 	
3	Glove usage procedures.	Specialist will look for: <ul style="list-style-type: none"> New gloves are not used between food prep and after non-food related tasks Gloves being reused once removed Gloves are blown into prior to being used 	
4	Handwashing sink requirements and accessibility	Specialist will look for: <ul style="list-style-type: none"> Paper towels and soap not stocked and device not functioning Water does not reach 100° F (38° C) within 60 seconds Handwashing sink used for other reason than handwashing Handwashing sink is not clean and in good condition Handwashing sink is obstructed 	Major 2 points
5	Handwashing sink condition.	Specialist will look at condition of the following: <ul style="list-style-type: none"> Handwashing sink Faucet Other handwashing sink components 	Minor 1 points

Supporting Links for FS 1.1



Operations Manual Reference:
[Cross Contamination](#)



R&M - Broken paper towel dispenser/missing key:

US: [Paper Towel - QuickSupply Marketplace](#)

CAN: [Tissue Dispensers - S.T.O.P. Restaurant Supply](#)



R&M - Broken Soap Dispenser:

US: [Pure Foam Hand Soap Dispenser \(108962\) - CNA Marketplace](#)

CAN: [Details: Pure Foam Hand Soap Dispenser \(Assorted Sizes\) - S.T.O.P. Restaurant Supply](#)



R&M - Hand Sanitizer:

US: [Sanitizers - QuickSupply Marketplace](#)

CAN: [Other Chemicals - S.T.O.P. - Restaurant Supply](#)



Food Safety

FS 1.2	Food Contact Surfaces and Smallware		Highest risk will be scored
Item to Evaluate	Notes		Risk level
1	Food Contact Surfaces Cleanliness	<p>Specialist will look for and assess:</p> <p>Cleanliness of all food contact surfaces including:</p> <ul style="list-style-type: none"> • Knife Sani-station (if applicable) • Cutting Boards • Deli Slicer • Bread Cabinet • Speed oven handle & paddle • Bread oven & proofer handle • Panini press (Canada only) 	<p>Critical</p> <p>5 points</p>
2	Food Contact Surfaces Condition	<p>Specialist will look for and assess:</p> <p>Condition of all food contact surfaces including:</p> <ul style="list-style-type: none"> • Knife Sani-station (if applicable) • Cutting Boards • Deli Slicer • Bread Cabinet • Speed oven handle & paddle • Bread oven & proofer handle • Panini press (Canada only) 	<p>Major</p> <p>2 points</p>
2	Smallware Handling and Storage	<p>Specialist will look for:</p> <ul style="list-style-type: none"> • Stacked items are not stored inverted • Items are stored on soiled surface • Utensils stored in buckets or Sani-station • Wet Stacking • Handle of utensil stored touching food 	<p>Minor</p> <p>1 points</p>

Supporting Links for FS 1.2



Operations Manual Reference:
[Restaurant Interior](#)



R&M - Chemical Bottle Holders:
 US: [Bottle Holders - QuickSupply Marketplace](#)
 CAN: Call Ecolab: 1-800-529-5458



R&M - Chemical Buckets:
 US: [Buckets - CNA Marketplace](#)
 CAN: [Back Room Supplies – Subway Customer Portal](#)



Food Safety

FS 1.3		Cross Contamination Prevention	Highest risk will be scored
Item to Evaluate		Notes	Risk Level
1	Actual Contamination	Specialist will look for: <ul style="list-style-type: none">Physical contamination (foreign items) in foodPest in food (fly, insect)Condensation dripping on food or food contact surfaceThawing products dripping into other foodJewelry or clothing in contact with foodTeam member with open wound or sore in handSpray Water bottled previously used for something else	Critical 5 points
2	Potential Contamination	Specialist will look for: <ul style="list-style-type: none">Roof leak in food prep area or service area or over sandwich unitChemicals stored over food /food contact surfaceApron worn when entering restrooms	
3	Food Condition	Specialist will look for: <ul style="list-style-type: none">Moldy or spoiled foodFood is not from approved Subway vendors (store bought)Damaged cans (if applicable)	
4	Chemical product labeling	Specialist will look for: <ul style="list-style-type: none">Chemicals not labeled; embossed labels acceptableSani-station stoked with unapproved chemical (if applicable)Bread spray water bottle is not labeled	Major 2 points
5	Food is protected from contamination	Specialist will look for: <ul style="list-style-type: none">Food held in storage not coveredFrost/Ice build-up on food packagingItem or food are stored less than 6" off the floorUnapproved items used in storage areas, such as cardboard used to line shelves	Minor 1 points

Supporting Links for FS 1.3



Operations Manual Reference:
[Cross Contamination](#)



Food Safety

FS 1.4	Sanitizing requirements		Highest risk will be scored
Item to Evaluate		Notes	Risk Level
1	Sanitizing Requirements	Specialist will look for: <ul style="list-style-type: none"> 3 compartment sink sanitizer solution does not meet concentration requirements: PPM (Quat 150-400) Knife Sani-station sanitizer solution does not meet concentration requirements: PPM (100-200) High temperature dish machine does not register 160°F (71°C) minimum when measured during a full cycle (if available) 	Critical 5 points
2	Hot Water requirements	Specialist will look for: <ul style="list-style-type: none"> 3 compartment sink water temperatures does not reach 110°F (44°C) Mop sink water temperature doe not reach 110°F (44°C) 	Major 2 points
3	Test Strips requirements	Specialist will look for: <ul style="list-style-type: none"> Test strips not available to Team Member during visit. Both Chlorine and Quat test strips are not available Test strips are damaged or unusable 	
4	3-compartment sink requirements	Specialist will look for: <ul style="list-style-type: none"> Basin not set up in correct order Sink used for dishwashing and food prep at the same time Clean items were drying at the sink while food prep occurred Wash, rinse & sanitize sequence is not used 	Minor 1 point
5	Sanitizer wiper towel requirements	Specialist will look for: <ul style="list-style-type: none"> Sanitizer wiper towel stored out of sanitizer Sanitizer wiper towel stored draped over bucket edge Sanitizer wiper towel stored draped over any spray bottle 	

Supporting Links for FS 1.4



[Operations Manual Reference](#)

[The Cleaning Process](#)



Food Safety

FS 1.5	Food temperature standards		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Hot Held Food items	Specialist will look for: <ul style="list-style-type: none"> Meatball Temperature not over 140° (60° C). Specialist will not stir the product. Soups (if available) not over 140° (60° C). Specialist will not stir the product. Hot held items are not heated to 165°F (74°) before placing in hot holding unit 	Critical 5 points
2	Cold Held Food items in Sandwich unit	Specialist will use thermometer to take temperature of : <ul style="list-style-type: none"> Temperature products in the veggie or protein side. Temperature not below 41°F (5° C) for any product temped. 	
3	Thermometer requirements	Specialist will look for: <ul style="list-style-type: none"> Approved Thermometer is not available or working Thermometer is not accurate Thermometer are not present, working and accurate in refrigerated units 	Major 2 points
4	Temperature Log	Specialists will look for: <ul style="list-style-type: none"> Temperature logs (paper or digital) not available and completed twice per day Full days are not completed for the previous 4 weeks Temperature logs are not dated 	Minor 1 point
5	Thawing procedures	Specialist will look for: <ul style="list-style-type: none"> Food being thawed at room temperature Food thawed in the microwave Food thawed in standing water Food thawed under running water 	

Supporting Links for FS 1.5



Operations Manual Reference:
[Product Temperatures](#)



[The Time and Temperature Principle](#)



R&M - Calibrated Thermometer:
 US: [Timers & Thermometers - CNA Marketplace](#)
 CAN: [Thermometers - S.T.O.P. Restaurant Supply](#)



Food Safety

FS 1.6	Food label requirements		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Cold Product Labels	<p>Specialist will look for:</p> <ul style="list-style-type: none"> Labels are not present on 3 or more proteins/cheeses in the sandwich unit (can be random) Labels are not present on 3 or more vegetables in the sandwich unit (can be random) Food thawing in refrigerated units are not labeled <p>All labels must include: Date of preparation, Time of Preparation, product name & Initials of preparer.</p>	<p>Major</p> <p>2 points</p>

Supporting Links for FS 1.6



Operations Manual Reference:
[Labeling Prepped Foods](#)

FS 1.7	Pest Control		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Restaurant Pest Activity.	<p>Specialist will look for:</p> <ul style="list-style-type: none"> Live or dead cockroach Rodent Droppings Ant trail Fly activity 	<p>Critical</p> <p>5 points</p>
2	Pest entry opportunities	<p>Specialist will look for:</p> <ul style="list-style-type: none"> Exterior doors have gap larger than ¼ inch Exterior door left open over 10 minutes Air curtains (if available) are not operational 	<p>Minor</p> <p>1 point</p>
3	Exterior Dumpster	<p>Steritech will look for the following:</p> <ul style="list-style-type: none"> Exterior dumpster door open or missing Dumpster plug missing Dumpster area with Subway bags on the ground 	

Supporting Links for FS 1.7



Operations Manual Reference:
[Preventing Pest Infestation](#)



Food Safety

FS 1.8	Team Member behaviors		Highest risk will be scored
Item to Evaluate	Notes		Risk Level
1	Team Member food safety requirements	Specialist will look for: <ul style="list-style-type: none"> Eating or gum chewing is observed in food preparation areas Tobacco use (including smoking and vaping) is observed in food preparation areas Team member drink is stored without a lid Team member observed drinking from a cup without a lid Personal food or beverage is stored with or above food Personal items are stored with or above food/food-contact surfaces 	Minor 1 point

FS 1.9	Expired Food		Highest risk will be scored
Item to Evaluate	Notes		Risk Level
1	Expired Products	Specialist will look for: <ul style="list-style-type: none"> Any expired products in restaurant Items waiting to be discarded not marked as so 	Critical 5 points

Supporting Links for FS 1.9



Operations Manual Reference:
[Labeling Prepped Foods](#)



[Franchisor Policies](#)



Food Quality

Section 2



Food Quality

FQ 2.1	Vegetables Quality		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Lettuce/Spinach/Cucumbers/ Green Peppers quality	Specialist will look for the following: <ul style="list-style-type: none"> Lettuce/Spinach/Cucumbers/ Green Peppers is frozen, limp, or discolored 	Major 2 points
2	Tomatoes quality	Specialist will look for the following: <ul style="list-style-type: none"> Tomatoes are frozen, limp, or discolored Tomatoes are not cored Tomato top and bottoms are not discarded 	
3	Onions quality	Specialist will look for the following: <ul style="list-style-type: none"> Onions are frozen, limp, or discolored Onions are not properly cored, or skin is visible 	
4	Other Vegetables quality	Specialist will look for the following: <ul style="list-style-type: none"> Vegetables are frozen, limp or discolored Products not removed from original packaging Liquid visible in vegetable containers Vegetables slices are "paper thin" or very thick Vegetables are over chill line 	

Supporting Links for FQ 2.1



Operations Manual Reference:
[Vegetables](#)



Food Quality

FQ 2.2		Proteins and cheeses quality	Highest risk will be scored
Item to Evaluate		Notes	Risk Level
1	Proteins /Sliced meats/ Patty products quality	<p>Specialist will look for the following:</p> <ul style="list-style-type: none"> Frozen proteins in sandwich unit Sliced meats are shredded in insert pan End of deli meat log are left in insert pan Roast beef is discolored (US only) <p>See Picture guide for additional details.</p>	Major 2 points
2	Cheeses quality	<p>Specialist will look for the following:</p> <ul style="list-style-type: none"> Frozen Dried out 	
3	Tuna quality	<p>Specialist will look for the following:</p> <ul style="list-style-type: none"> Separation between tuna and mayonnaise <p>See Picture guide for additional details.</p>	
4	Meatball/ Soup/Hot bulk item quality	<p>Specialist will look for the following:</p> <ul style="list-style-type: none"> Broken meatballs in hot well in guest view Meatballs/Soup/Bulk item is burnt <p>See Picture guide for additional details.</p>	
5	Products Displayed	<p>Specialist will look for the following:</p> <ul style="list-style-type: none"> Products are over the chill line <p>See Picture guide for additional details.</p>	
6	Hot Product Labels	<p>Specialist will look for:</p> <ul style="list-style-type: none"> No labels present for meatballs, soups, other bulk items Labels is expired Marked hold time is more than 4 hours Label is not placed near the temperature knob <p>All labels must include: Date of preparation, Time of Preparation & Initials of preparer.</p>	

Supporting Links for FQ 2.2



Operations Manual Reference:
[Food Preparation](#)



Food Quality

FQ 2.3	Bread Requirements		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Core Breads Available	<p>Specialist will look for the following:</p> <p>All breads are not available to guests at time of visit</p> <ul style="list-style-type: none"> • Italian • Italian Herbs and Cheese • Multigrain 	Critical 5 points
2	Other Core Bread Availability	<p>Specialist will look for the following:</p> <p>Other core breads are not available to guests at time of visit</p> <p>US</p> <ul style="list-style-type: none"> • Lavash <p>Canada</p> <ul style="list-style-type: none"> • Wraps • Ciabatta • Flatbread 	
3	Bread Baking tools	<p>Specialist will look for the following not available in restaurant:</p> <ul style="list-style-type: none"> • Bread Color wheel • Bread scoring template • Bread scoring knife • Proofing Template • Labeled Water Bottle 	Major 2 points
4	Bread Quality	<p>Specialist will look for the following:</p> <ul style="list-style-type: none"> • Bread color quality is not gold standard when compared with the Bread Color wheel • Bread is not scored with bread scoring template 	
5	Bread Storage	<p>Specialist will look for the following:</p> <ul style="list-style-type: none"> • Bread are stored in bags (US only) 	

Supporting Links for FQ 2.3



Operations Manual Reference:
[Carriers](#)



Food Quality

FQ 2.4	Sauce Bottles requirements		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Sauce bottle labeling	Specialist will look for the following: <ul style="list-style-type: none"> No labels present in sauces under bottle cap Expired sauces All sauce labels must include: Date of preparation, Time of Preparation & Initials of preparer & name of sauce.	Minor 1 points
2	Sauces bottles requirements	Specialist will look for the following: <ul style="list-style-type: none"> Full refrigerated sauce bottles are left out at room temperature Sauce bottles are left open or with no lid 	

FQ 2.5	Chip/Beverage requirements		
	Item to Evaluate	Notes	Risk Level
1	Core chips availability	Specialist will look for the following: <ul style="list-style-type: none"> Core chips not available (US/CAN) See required product guide for requirements by country.	Critical 5 points
2	Bottled beverages availability	Specialist will look for the following: <ul style="list-style-type: none"> Required bottles beverages are not available (US/CAN) See required product guide for requirements by country.	
3	Bottled beverages	Specialist will look for the following: <ul style="list-style-type: none"> Bottled beverages with expired manufacture date 	Minor 1 points
4	Chip expiration	Specialist will look for the following: <ul style="list-style-type: none"> Chips with expired manufacture date 	



Food Quality

FQ 2.6	Snacks Requirements		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Cookies Availability.	Specialist will look for the following: • Core Cookies not available (US/CAN) See picture guide for requirements by country	Major 2 points
2	Cookie condition	Specialist will look for the following: • Broken cookies (snapped or missing pieces)	Minor 1 point



Guest Experience

Section 3



Guest Experience

GE
3.1

Team Member guest interaction

Highest risk will be
scored

Item to Evaluate		Notes	Risk Level
1	Guest greeting and farewell	<p>Specialist will observe for:</p> <ul style="list-style-type: none">• Guest is not greeted within entry to restaurant• Guest does not receive a farewell when transaction is completed	<p>Major</p> <p>2 points</p>

Supporting Links for GE 3.1



Operations Manual Reference:
[A.C.T. Service Steps](#)



Guest Experience

GE 3.2	Team Member Uniform & Hygiene Standards		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Approved Uniforms	<p>Specialist will look for the following:</p> <ul style="list-style-type: none"> • Unapproved/missing Subway shirt • Unapproved/missing hat/visor • Unapproved Manager shirt (if applicable) • Unapproved/missing apron <p>See Picture guide in this Guidebook for additional details.</p>	Minor 1 point
2	Uniform Condition	<p>Specialists will look for the following:</p> <ul style="list-style-type: none"> • Stained or discolored uniform components • Damaged, faded or ripped uniform components • Portable device used while working • Open toe/open back footwear" 	
3	Hair requirements	<p>Specialists will look for the following:</p> <ul style="list-style-type: none"> • Hair is not clean • Hair is not restrained • Mustaches and beards do not comply with local laws 	
4	Fingernail requirements	<p>Specialists will look for the following:</p> <ul style="list-style-type: none"> • Fingernails are not clean or well maintained • Fingernails contain any jewelry or add-ons • Artificial nails are not securely attached 	
5	Jewelry Standards	<p>Specialists will look for the following:</p> <ul style="list-style-type: none"> • More than one (1) ring is worn • More than one (1) bracelet and/or watch is worn • Necklace is not tucked into the shirt 	

Supporting Links for GE 3.2



Operations Manual Reference:
[Uniform Policy](#)



R&M - Uniforms
US: [Uniforms - CNA Marketplace](#)
CAN: [Staff Shirts - English - S.T.O.P. Restaurant Supply](#)



Guest Experience

GE 3.3	Restaurant Required items		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Required core proteins available	Specialists will look for: <ul style="list-style-type: none"> All required proteins not available in restaurant Refer to Picture Guide	Critical 5 points
2	Required core cheeses available	Specialists will look for: <ul style="list-style-type: none"> All required proteins not available in restaurant Refer to Picture Guide	
3	Required core vegetables available	Specialists will look for: <ul style="list-style-type: none"> All required proteins not available in restaurant Refer to Picture Guide	

Supporting Links for GE 3.3



[Items Offered for Sale Chart](#)

GE 3.4	Restaurant Hours of Operations		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Hours of Operations requirements	Specialist will observe for the following: <ul style="list-style-type: none"> Hours of Operation must be posted and legible in restaurant door and drive-thru (if available) Hours of Operation posted in restaurant door must match online hours US - Required Hours of Operations must be at least 91 hours Canada - Required Hours of Operations must be at least 99 hours 	Critical 5 points

Supporting Links for GE 3.4



Operations Manual Reference:
[Hours of Operations](#)



R&M - Hours of Operations Sign:
US: [Marketing Shop - Product: SW3483](#)
CAN: [Business Information Sign \(English\)](#)



Guest Experience

GE 3.5	Sandwich Artistry training		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	"Sandwich Artistry" - University of Subway required completion rate	<p>Specialist will look for the following:</p> <ul style="list-style-type: none"> Restaurant has one (1) or more overdue team members for New Sandwich Artistry <p>Overdue is measured as team member not having completed the training after 30 days of employment.</p> <p>Requirements are for the following: Primary franchisee, Sandwich Artists & all managers roles</p>	<p>Critical</p> <p>5 points</p>

GE 3.6	US Training requirements		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	University of Subway required training completion rate.	<p>Specialist will look for the following:</p> <ul style="list-style-type: none"> Restaurant has not completed requirements for "Restaurant Slicer Training" <p>Slicer training must be completed by at least one (1) team member over 18 years old.</p>	<p>Major</p> <p>2 points</p>

GE 3.7	Canada Training requirements		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	University of Subway required training completion rate.	<p>Specialist will look for the following:</p> <ul style="list-style-type: none"> Restaurant has not completed requirements for "Slicers - Canada" <p>75% completion rate for the following: Primary franchisee, Sandwich Artists & all managers roles</p>	<p>Major</p> <p>2 points</p>

Supporting Links for GE 3.5



Operations Manual Reference:
[The University of Subway](#)



[Sandwich Artist™ Training](#)



Cleanliness & Maintenance

Section 4



Cleanliness & Maintenance

CM 4.1	Building Exterior condition		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Building exterior condition	<p>Specialist will look at the exterior of the building for the lack of condition for the following:</p> <ul style="list-style-type: none"> • Exterior building walls • Exterior signage • Exterior light(s) • Awnings • Exterior trash cans <p>See picture guide for definition of condition</p>	<p>Minor</p> <p>1 point</p>

CM 4.2	Restaurant Drive Thru cleanliness* (if available)		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Drive thru cleanliness	<p>Specialist will be looking for the lack of cleanliness for the following:</p> <ul style="list-style-type: none"> • Menu Board • Speaker • Window • Awning <p>See picture guide for definition of cleanliness</p>	<p>Major</p> <p>2 points</p>

CM 4.3	Restaurant Drive Thru condition* (if available)		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Drive thru condition	<p>Specialist will be looking for poor condition of the following:</p> <ul style="list-style-type: none"> • Menu Board • Speaker • Window • Awning <p>See picture guide for definition of condition</p>	<p>Major</p> <p>2 points</p>



Cleanliness & Maintenance

CM 4.4	Building Exterior safety		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Building exterior safety	Specialist will look for the following: <ul style="list-style-type: none"> • Item improperly secured/falling items • Slip hazard outside building • Trip hazard outside building • Improper repair • Construction/repair work hazards • Electrical hazards • Structural deficiencies • Areas are not properly illuminated for safety 	Critical 5 points

CM 4.5	Restrooms cleanliness*		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Fixtures cleanliness	Specialist will be looking for the lack of cleanliness of the following: <ul style="list-style-type: none"> • Toilets • Toilet seats • Urinals • Sinks • Mirrors • Toilet paper dispenser • Soap, sanitizer, and towel dispensers • Hand dryer • Infant changing station • Trash receptacle 	Major 2 points
2	Walls and doors cleanliness	Specialist will be looking for the lack of cleanliness of the following: <ul style="list-style-type: none"> • Walls • Doors and door frames • Stalls/partition 	Minor 1 point
3	Floors, drains and baseboards cleanliness	Specialist will be looking for the lack of cleanliness of the following: <ul style="list-style-type: none"> • Broken Floors/tiles • Ceiling 	
4	Ceiling, lights, vents cleanliness	Specialist will be looking for the lack of cleanliness of the following: <ul style="list-style-type: none"> • Ceiling tiles • A/C vents • Ceiling lights 	



Cleanliness & Maintenance

CM 4.6		Restrooms condition*	Highest risk will be scored
Item to Evaluate		Notes	Risk Level
1	Fixtures condition	<p>Specialist will be looking for poor condition of the following:</p> <ul style="list-style-type: none"> • Toilets • Toilet seats • Urinals • Sinks • Mirrors • Toilet paper dispenser • Soap, sanitizer, and towel dispensers • Hand dryer • Infant changing station • Trash receptacle 	Major 2 points
2	Walls and doors condition	<p>Specialist will be looking for poor condition of the following:</p> <ul style="list-style-type: none"> • Walls • Doors and door frames • Stalls/partition 	Minor 1 point
3	Floors, drains and baseboards condition	<p>Specialist will be looking for poor condition of the following:</p> <ul style="list-style-type: none"> • Broken Floors/tiles • Ceiling 	
4	Ceiling, lights, vents condition	<p>Specialist will be looking for poor condition of the following:</p> <ul style="list-style-type: none"> • Ceiling tiles • A/C vents • Ceiling lights 	



Cleanliness & Maintenance

CM 4.7	Dining Room Condition*		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Tables condition	Specialist will be looking for poor condition of the following: <ul style="list-style-type: none"> • Tabletop • Table base 	Major 2 points
2	Chairs, booths and all other seating condition	Specialist will be looking for poor condition of the following: <ul style="list-style-type: none"> • Chair legs • Chair seat • Booth seat • Booth legs • Highchair/booster seat (s) 	
3	Doors, frames, handles and thresholds condition	Specialist will be looking for poor condition of the following: <ul style="list-style-type: none"> • Door frames • Door handles • Door locks • Door closes; hinges 	Minor 1 point
4	Windows, sills, window coverings and frames condition	Specialist will be looking for poor condition of the following: <ul style="list-style-type: none"> • Windowsill • Window frame. • Window covering 	
5	Floor, walls and wallcoverings and décor condition	Specialist will be looking for poor condition of the following: <ul style="list-style-type: none"> • Walls • Wallcoverings • Wall art • Floor • Trash cans 	

Supporting Links for CM 4.7



Operations Manual Reference:
[Restaurant Interior](#)



Cleanliness & Maintenance

CM 4.8	Dining Room safety		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Dining Room safety	<p>Specialist will for the following:</p> <ul style="list-style-type: none"> • Item improperly secured/falling items • Slip hazard • Trip hazard • Improper repair • Construction/repair work hazards • Electrical hazards • Structural deficiencies • Areas are not properly illuminated for safety 	<p>Critical</p> <p>5 points</p>

CM 4.9	Beverage equipment cleanliness*		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Beverage Station cleanliness	<p>Specialist will be looking for the lack of cleanliness of the following:</p> <ul style="list-style-type: none"> • Countertop • Beverage station • Drip tray/drain rack/drain • Dispenser (exterior) • Beverage/condiment holder • Tea urns (exterior) • Tea/coffee brewer exterior • Air-pot exterior • Holders 	<p>Major</p> <p>2 points</p>
2	Bubblers cleanliness (US Only)	<p>Specialist will be looking for the lack of cleanliness of the following:</p> <ul style="list-style-type: none"> • Bubblers (exterior) • Filters and vents • Mold/build-up present in any area. 	
3	Bottled Beverage Cooler and components cleanliness	<p>Specialist will be looking for the lack of cleanliness of the following:</p> <ul style="list-style-type: none"> • Glass door • Door handles • Interior components • Grill covers/vents 	



Cleanliness & Maintenance

CM 4.10	Beverage equipment condition*		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Beverage Station condition	<p>Specialist will be looking for poor condition of the following:</p> <ul style="list-style-type: none"> • Countertop • Beverage station • Drip tray/drain rack/drain • Dispenser (exterior) • Beverage/condiment holder • Tea urns (exterior) • Tea/coffee brewer exterior • Air-pot exterior • Holders 	Major 2 points
2	Bubblers condition (US Only)	<p>Specialist will be looking for poor condition of the following:</p> <ul style="list-style-type: none"> • Bubblers (exterior) clean • Filters and vents clean • No mold or build-up is present in any area 	
3	Bottled Beverage Cooler and components condition	<p>Specialist will be looking for poor condition of the following:</p> <ul style="list-style-type: none"> • Glass door • Door handles • Interior components • Grill covers/vents 	

Supporting Links for CM 4.10



R&M - Hot Well Thermostat:
[Duke Refrigeration | Parts Town](#)



R&M - Bubbler Parts: [Crathco](#)
[Simplicity Bubbler Series](#)
[\(Subway\) Parts & Manuals |](#)
[Parts Town](#)



Cleanliness & Maintenance

CM 4.11	Digital equipment cleanliness*		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Digital equipment cleanliness	<p>Specialist will be looking for the lack of cleanliness of the following:</p> <ul style="list-style-type: none"> • POS • POS countertop • Menu Board • Menu Board lighting • Digital Kiosk (if available) 	<p>Major</p> <p>2 points</p>

CM 4.12	Digital equipment condition*		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Digital equipment condition	<p>Specialist will be looking for poor condition of the following:</p> <ul style="list-style-type: none"> • POS • POS countertop • Menu Board • Menu Board lighting • Digital Kiosk (if available) 	<p>Major</p> <p>2 points</p>



Cleanliness & Maintenance

CM 4.13	Dining Room ambiance		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Music requirements	Specialist will look for the following: <ul style="list-style-type: none"> • Music is turned off • Music is not playing from restaurant speakers 	Minor 1 point
2	Dining room temperature	specialist will look for the following: <ul style="list-style-type: none"> • Dining room A/C is off • Dining room temperature is not set between 66F & 78F 	
3	Handwritten signage	Specialist will look for the following: <ul style="list-style-type: none"> • Handwritten signs • Unprofessional signage* • Non-Subway marketing material 	

CM 4.14	Baking & sandwich equipment cleanliness*		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Bread baking equipment cleanliness	Specialist will be looking for the lack of cleanliness of the following: <ul style="list-style-type: none"> • Proofer • Bread oven • Bread cooling racks • Bread storage cabinet • Frontline bread display • Oven mitts 	Minor 1 point
2	Heating equipment cleanliness	Specialist will be looking for the lack of cleanliness of the following: <ul style="list-style-type: none"> • Speed oven • Speed oven paddle • Microwave • Panini press (Canada) 	



Cleanliness & Maintenance

CM 4.15	Baking & sandwich equipment condition*		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Bread baking equipment condition	<p>Specialist will be looking for poor condition of the following:</p> <ul style="list-style-type: none"> • Proofer • Bread oven • Bread cooling racks • Bread storage cabinet • Fresh Start bread cabinet • Oven mitts 	Minor 1 point
2	Heating equipment condition	<p>Specialist will be looking for poor condition of the following:</p> <ul style="list-style-type: none"> • Speed oven • Speed oven paddle • Microwave • Panini press (Canada) 	

Supporting Links for CM 4.15

	R&M - TurboChef Legacy Bullet: TurboChef Bullet Parts & Manuals Parts Town		R&M - MerryChef e4S: e4s Parts Town
	R&M - Microwave: Microwaves Parts Town		R&M - NuVu NVT: Nu-Vu NVT-3-9 Parts & Manuals Parts Town
	R&M - NuVu X5: Nu-Vu X5 Parts & Manuals Parts Town		R&M - Speed Oven: Ovens & Toasters Parts Town
	R&M - Duke FlexBake 5: Duke 5R-DBPS Parts & Manuals Parts Town		R&M - Bread Cabinet Door Gasket, Magnetic: New Message - Lockwood GASKETMAG2141 Door Gasket, Magnetic, Bottom Door, 21" x 41" Parts Town
	R&M - Sandwich Paddle Handle Countertop Ovens: Details: 12" x 13" Sandwich Paddle with 6" Handle for Countertop Ovens (108650) - CNA Marketplace		R&M - Weave Mesh Non-Stick Basket for Rapid Cook Ovens: Details: Assure Parts 13 1/2" x 11" Loose Weave Mesh Non-Stick Basket for Rapid Cook Ovens - CNA Marketplace



Cleanliness & Maintenance

CM 4.16	Sandwich unit cleanliness*		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Sandwich unit cleanliness	<p>Specialist will be looking for the lack of cleanliness of the following:</p> <ul style="list-style-type: none"> • Sneezeguards / Glass • Exterior • Interior • Gaskets • Shelving • Storage area under the unit • Fan Unit/Condenser • Lights • Fresh Loc Lids (US Only) 	Major 2 points
2	Sandwich unit components cleanliness	<p>Specialist will be looking for the lack of cleanliness of the following:</p> <ul style="list-style-type: none"> • Wrapping Station • Cookie Case • Cookie Riser • Hot Well 	



Cleanliness & Maintenance

CM 4.17	Sandwich unit condition*		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Sandwich unit condition	<p>Specialist will be looking for poor condition of the following:</p> <ul style="list-style-type: none"> • Sneezeguards / Glass • Exterior • Interior • Gaskets • Shelving • Storage area under the unit • Fan Unit/Condenser • Lights • Fresh Loc Lids (US Only) 	Major 2 points
2	Sandwich unit components condition	<p>Specialist will be looking for poor condition of the following:</p> <ul style="list-style-type: none"> • Wrapping Station • Cookie Case • Cookie Riser • Hot Well 	

Supporting Links for CM 4.17



R&M - Hot Well Thermostat:
[Duke Refrigeration | Parts Town](#)



R&M - Hot Well Knob:
[Duke 223590 Knob, Thermostat, 1 to 10 | Parts Town](#)



R&M - Hot Well Light:
[Duke 215550 Indicator Light, Amber, 125V | Parts Town](#)



R&M - Hot Well Bain Marie:
[Duke 230372 Pan Assembly, Sealed Well with Drain | Parts Town](#)



R&M - Shock, Drop Glass Support:
[Duke 224345 Gas Ram/Shock, Drop Glass Support, 500N | Parts Town](#)



Cleanliness & Maintenance

CM 4.18	Deli slicer & smallware cleanliness*		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Deli meat slicer smallware cleanliness	Specialist will be looking for the lack of cleanliness of the following: <ul style="list-style-type: none"> • Measuring Scale • Cut resistant gloves • Slicer cleaning brush • Blade sharpener tool 	Major 2 points
2	Deli meat slicer cleanliness	Steritech will look for the lack of cleanliness for the following: <ul style="list-style-type: none"> • Slicer body • Pusher plate • Green food bin • Slicer blade • Under slicer 	

CM 4.19	Deli slicer & smallware requirements and condition*		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Deli meat slicer requirements	Steritech will look for availability of the following: <ul style="list-style-type: none"> • Measuring scale 	Critical 5 points
2	Deli meat slicer smallware's condition	Specialist will be looking for poor condition of the following: <ul style="list-style-type: none"> • Measuring Scale • Cut resistant gloves • Slicer cleaning brush 	
3	Deli meat slicer condition	Specialist will be looking for poor condition of the following: <ul style="list-style-type: none"> • Slicer body • Pusher plate • Green food bin • Slicer blade • Under slicer 	Major 2 points

Supporting Links for CM 4.19



R&M - Meat Slicer:
[Bizerba Parts & Manuals | Parts Town](#)



Cleanliness & Maintenance

CM 4.20	Backroom Prep tables and storage cleanliness*		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Backroom non-food contact surfaces cleanliness	Steritech will look for the lack of cleanliness of the following: <ul style="list-style-type: none"> • Prep tables • Dry storage shelves • nonfood-contact surfaces of smallware's 	Minor 1 point

CM 4.21	Backroom Prep tables and storage condition*		Highest risk will be scored
	Item to Evaluate	Notes	Risk Level
1	Backroom non-food contact surfaces condition	Specialist will be looking for poor condition of the following: <ul style="list-style-type: none"> • Prep tables • Dry storage shelves • nonfood-contact surfaces of smallware 	Minor 1 point



Cleanliness & Maintenance

CM 4.22	Backroom sinks cleanliness*		Highest risk will be scored
Item to Evaluate		Notes	Risk Level
1	Backroom sinks cleanliness	Steritech will look for the lack of cleanliness of the following: <ul style="list-style-type: none"> • Three compartment • Prep sink • Utility (mop) sink 	Minor 1 point

CM 4.23	Backroom sinks cleanliness*		Highest risk will be scored
Item to Evaluate		Notes	Risk Level
1	Backroom non-food contact surfaces condition	Specialist will be looking for poor condition of the following: <ul style="list-style-type: none"> • 3-compartment sink • Prep sink • Utility (mop) sink • Mop sink drain cover is missing 	Minor 1 point

Supporting Links for CM 4.23



R&M - 3-Comp Sink Faucet:
[Fisher UTILITY SPRAY-DECK](#)
[MOUNT Parts & Manuals | Parts](#)
[Town](#)



Cleanliness & Maintenance

CM 4.24	All coolers/freezers and components cleanliness*		Highest risk will be scored
Item to Evaluate		Notes	Risk Level
1	Refrigerated equipment cleanliness	Steritech will look for the lack of cleanliness of the following: <ul style="list-style-type: none"> • Cold holding equipment • Walk-in/reach-in coolers • Walk-in/reach-in freezers • Ice machine 	Minor 1 point

CM 4.25	All coolers/freezers and components condition*		Highest risk will be scored
Item to Evaluate		Notes	Risk Level
1	Refrigerated equipment condition	Specialist will be looking for poor condition of the following: <ul style="list-style-type: none"> • Cold holding equipment • Walk-in/reach-in coolers • Walk-in/reach-in freezers • Ice machine 	Minor 1 point

Supporting Links for CM 4.25



R&M - Ice Machine: [Ice Machines](#) | [Parts Town](#)



Automatic Failures

Evaluation Failed:

AF	AUTOMATIC FAIL CRITERIA	FAIL
	Item to Evaluate	Tipping Point
1	<ul style="list-style-type: none"> Restaurant did not open within 30 minutes of their posted hours. Restaurant closed longer than 5 minutes before their posted hours. 	Specialist will call restaurant, check the hours on Subway.com and gain permission from their manager before issuing an auto fail for a restaurant not opening on time.
2	If Specialist is refused entry to restaurant.	Team member/Franchise Owner/Manager will not allow evaluator to begin or complete their evaluation in a timely manner.
3	If team member / manager / restaurant owner creates a hostile work environment for the Specialist.	If Specialist feels as though it is a hostile work environment, they will not conduct the REV. Verbal abuse, physical abuse, being disruptive, or confrontational will be grounds for AF.

Plumbing:

These opportunities represent substantial risk to guests or team members. Opportunities for auto failures are not limited to what is listed in this section.

AF	Substantial Risk is Present and will be reported as grounds for an AF	
	Item to Evaluate	Tipping Point
1	No Water	No running, potable water.
2	No Hot Water	No hot water (less than 85° F/29° C) for periods longer than temporary disruptions.
3	Sewage Present	Presence of any raw sewage.
4	Critical Plumbing not Functioning	Plumbing damage or malfunction that affects any food safety or preparation tasks.
5	Restrooms Unavailable	No restrooms/toilets or restrooms/toilets without functional plumbing.



Automatic Failures

Food Safety:

These opportunities represent substantial risk to guests or team members. Opportunities for auto failures are not limited to what is listed in this section. If any substantial risk or danger exists for guests or team members, take the opportunity and report it immediately.

AF	Substantial Risk is Present and will be reported as grounds for an URGENT CLOSURE.	
	Item to Evaluate	Tipping Point
1	Incorrect storage/use beyond shelf life or cross contamination with potentially harmful substance	Expired products would only warrant closure if there is evidence that all product is out of date and there is no suitable replacement stock available.
2	Severe Temperature Abuse	Walk-in/Reach-in cooler, refrigerated back counter or sandwich unit with an ambient temperature of 48° F (9° C) or above and 5 or more product temperatures at 48° F (9° C). Recheck after a 30-minutes.
3	Illness	Any sign or evidence of illness of a communicable symptom of the following viruses: Salmonella spp. (nontyphoidal), Norovirus, Hepatitis A, Shigella spp., Shiga toxin-producing E. coli, Typhoid fever (caused by Salmonella Typhi), or Listeria displayed by any person working in the restaurant.

Other Risks:

These opportunities represent substantial risk to guests or team members. Opportunities for auto failures are not limited to what is listed in this section. If any substantial risk or danger exists for guests or team members, take the opportunity and report it immediately.

AF	Substantial Risk is Present and will be reported as grounds for an URGENT CLOSURE.	
	Item to Evaluate	Tipping Point
1	No Electricity	No electricity/electricity only available periodically.
2	Pest Infestation	Pest infestation is present in restaurant
3	Building Damage	Any building damage that impacts the ability of restaurant to operate or impacts safety of occupants.
4	Local Health Department/Regulatory Agency has issued closure notice	A government or administrative agency requires closure due to failed health and/or safety violations (including occupational safety).
5	A substantial risk was recorded and reported as grounds for urgent risk remediation.	



Picture Guide

BREAD BAKING TOOLS



**Scoring
Template**



Proofing Template



Bread Color Wheel



**Scoring
Knife**



Water Bottle

Labeling requirements

Product Name: Ham

Today's Date: 4 / 21 / 25

Today's Time: 10 : 38 AM Init: AMD

Use by Date: _____

M T W TH F SA SU

Legible product name

Prep date w day, month & year

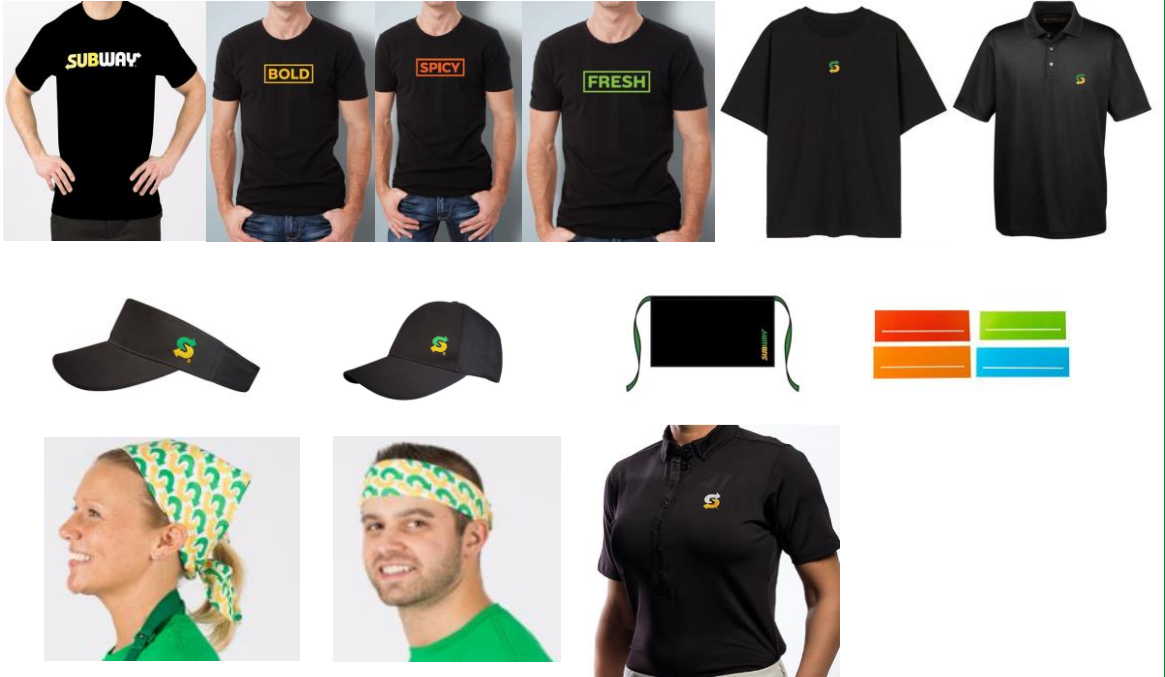
Preparer's initials

Time of prep, must include am or pm



Picture Guide

Approved Uniform



Previous version of the uniforms are approved while supplies last

Approved Shoes



- **Closed toe**
- **Enclosed back**

NOT Approved shoes



- **Holes in toe area**
- **Open back**



Picture Guide

Sanitizing requirements

Tests strips knife Sani
station and slicer bottle



Tests strips for sanitizing
buckets and 3
compartments sink



3 compartment sink set up requirements



Washing

Rinsing

Sanitizing



Picture Guide

Gold Standard

Onions



Green peppers



Tomatoes



Avocado



Pepper Jack



Tuna



All products need to be below the chill line



Picture Guide

Gold Standard

Turkey



Ham



Rotisserie Style Chicken



Steak



Pepperoni



Salami





Picture Guide

Gold Standard

Meatballs 1/3 pan



Meatballs 1/6 pan



Roast Beef





Required Products Guide

US available product requirements

Proteins	Cheese	Veggies & Toppings	Bread	Other Bread	Cookies	Chips
Bacon	Provolone	Lettuce	Italian	Lavash	Chocolate Chip	Lays Classic
Turkey	Pepper Jack	Tomatoes	Multigrain		Oatmeal Raisin	Baked Lays Original
Chicken Strips	American	Onions	Italian Herbs & Cheese		White Chip Macademia Nut	Doritos Nacho Cheese
Ham	Shredded Monterey Cheddar	Spinach			Raspberry Cheesecake	SunChips Harvest Cheddar
Meatballs		Green Peppers			Double Chocolate	Miss Vickie's Jalapeno
Pepperoni		Cucumbers			Footlong Cookie	
Roast Beef (US only)		Smashed Avocado				
Rotisserie Style Chicken		Pickles				
Salami		Bannana Peppers				
Steak		Jalapenos				
Tuna		Olives				
Cold Cut Combo		SubKrunch				
Chicken teriyaki		Salt				
Pizza (Walmart only)		Pepper				
		Oregano				
		Parmesan Cheese				



Required Products Guide

Canada available product requirements

Proteins	Cheese	Veggies & Toppings	Bread	Other bread	Cookies	Chips
Beef Brisket	Habanero Jack	Crispy Onions	Italian Herbs & Cheese	Ciabatta	White Chip Macademia Nut	Doritos Nacho Cheese
Chicken Teriyaki	Processed Cheddar	Cucumbers	Multigrain	Flatbread	Chocolate Chunk	Lay's Classic
Bacon	Canadian Cheddar	Bannana Peppers	Italian	Wraps	Chocolate Chip w M&M	Lay's Oven Baked
Cold Cut Combo	Shredded Monterey Cheddar	Green Peppers				Miss Vickie's Sea Salt & Malt Vinegar
Ham		Jalapenos			Chicken Noodle Soup	Miss Vickie's Sour Cream Herb & Onion
Meatballs (English CDA only)		Lettuce			Potato Rings	Miss Vickie's Sweet Chili & Sour Cream
Pepperoni		Olives				Ruffles All Dressed
Rice		Onions				Ruffles Spicy All Dressed
Rotisserie Style Chicken		Pickles				SunChips Harvest Cheddar
Salami		Smashed Avocado				Miss Vickie's Harvest Cheddar & Jalapeno
Sausage Patty		Spinach				
Scrambled Egg Patty		Tomatoes				
Steak		Salt				
Tuna		Pepper				
Turkey		Parmesan Cheese				
Veggie Patty						



Required Products Guide

Canada available product requirements (Quebec)

Proteins	Cheese	Veggies & Toppings	Bread	Other bread	Cookies	Chips
Beef Brisket	Habanero Jack	Bannana Peppers	Italian Herbs & Cheese	Ciabatta	White Chip Macademia Nut	Doritos Nacho Cheese
Chicken Teriyaki	Processed Cheddar	Crispy Onions	Multigrain	Flatbread	Chocolate Chunk	Lay's Classic
Bacon	Canadian Cheddar	Cucumbers	Italian	Wraps	Chocolate Chip w M&M	Lay's Oven Baked
Cold Cut Combo	Shredded Monterey Cheddar	Green Peppers				Miss Vickie's Sea Salt & Malt Vinegar
Grilled Chicken Patty (QC only)		Jalapenos			Chicken Noodle Soup	Miss Vickie's Sour Cream Herb & Onion
Ham		Lettuce			Potato Rings	Miss Vickie's Sweet Chili & Sour Cream
Pepperoni		Olives				Ruffles All Dressed
Rice		Onions				Ruffles Spicy All Dressed
Rotisserie Style Chicken		Pickles				SunChips Harvest Cheddar
Salami		Smashed Avocado				Miss Vickie's Harvest Cheddar & Jalapeno
Sausage Patty		Spinach				
Scrambled Egg Patty		Tomatoes				
Steak		Salt				
Tuna		Pepper				
Turkey		Parmesan Cheese				
Veggie Patty						



Required Products Guide

US Beverage requirements	
Bottled Beverages	Fountain Beverages
Pepsi	Pepsi
Pepsi Zero Sugar	Pepsi Zero
Diet Pepsi	Mountain Dew
Aquafina Water	Starry Lemon Lime
Gatorade Cool Blue	Tropicana Lemonade
Gatorade Fruit Punch	Dr Pepper or Diet Dr Pepper
Gatorade G Zero Orange	
Dole Lemonade	
Mountain Dew	
Starry Lemon Lime	
Shamrock 1% low fat white milk	
Honest Kids Super Fruit Punch	
Tropicana Orange Juice	
Pure Leaf Sweet Tea	
Icee (Walmart only)	

Canada Beverage requirements	
Fountain Beverages	Bottled Beverages
Pepsi	Pepsi
Diet Pepsi	Diet Pepsi
7UP	Pepsi Zero Sugar
Brisk Iced Tea Lemon	Pepsi Zero Sugar Cherry
Brisk Iced Tea Lemonade	Dr. Pepper
Dr Pepper	Tropicana Apple Juice
Mug Root Beer	Tropicana Orange Juice
Crush Orange	Aquafina Water
	1% White Milk
	Gatorade G2 Fruit Punch
	Gatorade Perform Cool Blue
	Gatorade Zero Berry
	Brisk Lemonade
	Brisk Lemon Iced Tea
	Pure Leaf Lemon Iced Tea
	Pure Leaf Peach Iced Tea
	Pure Leaf Zero Sugar Lemon
	Bubly Blackberry