

MY PIZZERIA WORKSHEET

Goal

Is everything ready to go before the shift?

Pre-shift checklist



1	Shop hardware POS and online ordering system live and in working order	
2	Timing ETAs set for the projected volume (pad them if you're expecting a big night)	
3	Supplies Make-line fully stocked with enough dough and toppings for your peak hour	
4	Staff Everyone on shift knows their role for the night before service starts	
5	All systems Cold side and box station ready	
6	Rip it! Prepare for an excellent shift	

