MANAGER

DAILY CHECKLIST

Date:	Manager:
Location:	

Review daily business objectives and priorities.	Ensure all opening procedures are completed (lights, music, signage, etc.).		
Check staffing levels and review schedule for coverage.	Touch base with team members for a morning huddle and feedback.		
Walk the entire location to assess:	Notes:		
Cleanliness and organization.			
Safety and maintenance.			
Supplies and other preparation.			
Operational Standards Check			
Ensure all areas (entrance, floor, etc.) meet cleanliness standards	restrooms, Inspect promotional materials and displays		
Verify all POS systems and softwoperational.	— Ofine		
Stock levels checked (retail, food beverage, supplies).			
Customer Experience	eractions at Identify any service bottlenecks or pain		
Greet customers and observe into key touchpoints.	points.		
Evaluate overall atmosphere (mu lighting, scent, temperature).	sic, Check feedback channels (reviews, complaints, compliments).		
Monitor customer wait times and efficiency.	Service Notes:		

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4	Employee Engagement		
	Check in with staff for any concerns or needs.		e conversations around company values daily goals.
	Check staff standards and operational efficiences.	Reco	ognize positive efforts and omplishments.
	Provide coaching and support as needed.	Notes:	
5	Mid-Shift Checkpoint		
	Assess traffic flow and customer engagement levels.		Check emails and ensure admin duties are being adhered to and completed.
	Be mindful of the time spent in the than with staff and customers.	e office	Adjust resources based on current demand.
	Monitor staff productivity and morale.		Notes:
6	End-of-Shift Review (Before Cl	osing or	Submit daily report/log to leadership if
	challenges. Ensure all closing duties are comp	aleted	applicable.Touch base with your team to provide
	(cash-out, cleaning, reporting).		updates, feedback, highlights, etc.
	Communicate any important updathe next shift.	ites for	Notes: