

Operations Execution

Orchestrate operational tasks and audits in every store

Ensuring work is done correctly and on time every day in every store is daunting for multi-unit restaurants. Crunchtime Operations Execution helps teams prioritize and accomplish all of the tasks that keep operations running smoothly, from food safety to daily opening and closing activities, to create great experiences for both customers and employees.

Crunchtime Operations Execution is how restaurant operators:



Communicate faster and more effectively

Quickly deploy strategic initiatives, important announcements, and procedural updates – and ensure that stores are aligned with them.



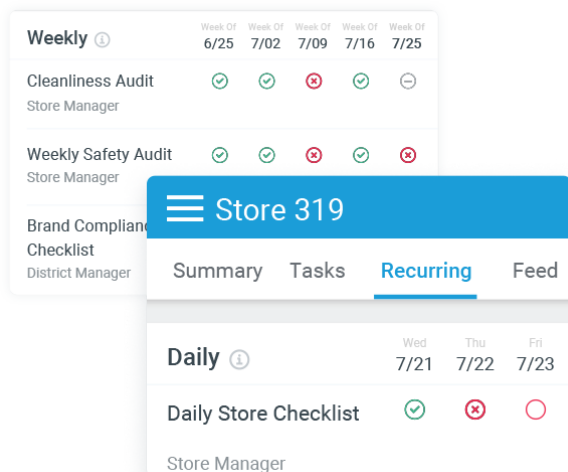
Improve in-store execution and compliance

Equip store teams to complete the right tasks and audits every day, and do quality work more productively.



Identify and address operational issues faster

With real-time insights into what's happening in your stores, ops leaders identify and address issues earlier in each store or operation-wide.



Weekly	Week Of	Week Of	Week Of	Week Of	Week Of
Cleanliness Audit Store Manager	6/25	7/02	7/09	7/16	7/25
Weekly Safety Audit Store Manager	6/25	7/02	7/09	7/16	7/25
Brand Compliance Checklist District Manager	6/25	7/02	7/09	7/16	7/25

Store 319					
Summary	Tasks	Recurring	Feed		
Daily	Wed 7/21	Thu 7/22	Fri 7/23		
Daily Store Checklist Store Manager	6/25	7/02	7/09	7/16	7/25

Orchestrate operational tasks and audits

Assign all of the tasks that stores need to get done each day and track completion from anywhere.

Automate manual, repetitive work to save employees time

With automated corrective actions, temperature monitoring, food prep labeling and more, employees can refocus time on critical work.

How it works

Task Management

Provide your stores the prescriptive guidance they need to operate smoothly, including how and when to get important tasks done.

Incident Management

Gather real-time information about incidents from employees out in the field, automate notifications to alert management and to track resolution.

Audits and Corrective Actions

Get real-time visibility into task completion rates, cross-store performance, and prevent issues from slipping through the cracks with automated follow-up tasks and resolution monitoring.

Operational Intelligence

Evolve your strategy and make informed decisions by analyzing employee, store, and team performance to identify strong performers and uncover potential areas for improvement.

“[Crunchtime] allows us to increase our visibility into what’s happening in our restaurants and then bubble that up to our above-restaurant leadership team so they can make decisions about the business in real time.”

Scott Boatwright
Chief Restaurant Officer,
Chipotle



Trusted by top brands in 100,000+ locations



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FIVE GUYS
BURGERS and FRIES



About Crunchtime

Crunchtime is how the world’s top restaurant brands achieve ops excellence in every location. Our software is used in over 100,000 locations in 100+ countries to manage inventory, staff scheduling, learning and development, food safety, operational tasks and audits.

For more information visit www.crunchtime.com

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