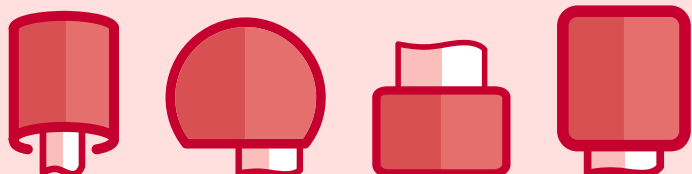


4 common restaurant time thieves and how to eliminate them

1 Running out of supplies



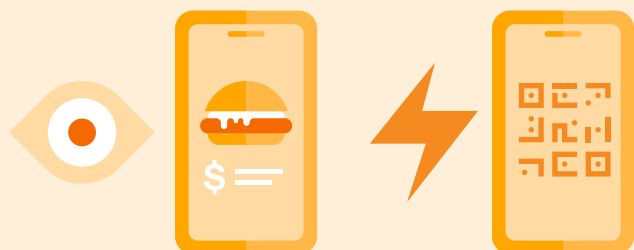
- ✓ Make sure that all of your dispensers have enough capacity for your daily needs and are completely filled before opening.

2 Restroom cleaning and stocking



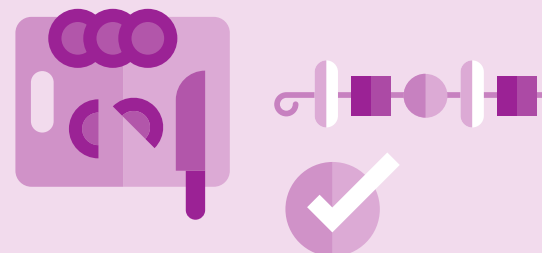
- ✓ Schedule checkups at regular intervals throughout the day and provide staff with a checklist to make sure they cover all required tasks.

3 Long waits to order



- ✓ Design and display menus to be easy to read and post on your website or use a scannable QR code to speed up the ordering process.

4 A kitchen that's too slow



- ✓ Ensure that kitchen staff take care of food prep in advance of each shift sets everyone up for speed and productivity.

When you run a restaurant, you really understand that time is money. If you're struggling with efficiency, you might want to look for restaurant time thieves. Time thieves are routine tasks that take more time than they should, cutting down on productivity and causing delays.