



Top **Daily** Operational Best Practices for Your Pizza Shoppe

Ensure the success and profitability of your Hunt Brothers® Pizza program by adhering to these top daily operational practices that will streamline your procedures, cut costs, boost overall customer experience, and build a devoted customer following. Your TBHC Delivers® Account Manager (AM) will assist you in implementing best practices to deliver exceptional products and services that contribute to your business's growth.

Our Recommendations

FOOD SAFETY

- Follow health and food safety regulations set by your state and local authorities. Ensure your employees also adhere to the sanitation guidelines provided by Hunt Brothers Pizza.
- Allow for sufficient room in the freezer for all Hunt Brothers Pizza products.
- Utilize product preparation charts to minimize waste. This tool helps streamline the ordering process and ensures sufficient inventory. Additionally, it can help reduce expenses and maintain the freshness of your products.
- Adhere to the daily cleaning guidelines for your pizza equipment. Establishing a regular cleaning routine is key to extending the lifespan of your equipment and ensuring your pizzas are cooked evenly and without risk.

SALES

- Keep fresh Hunks stocked in warmers at key dayparts.
- Utilize promotions. Promotions can offer greater value to customers and increase sales. It is important to review and adjust them as needed to ensure their effectiveness.

QUICK TIPS



Is your waste more than 7%? Talk to your Account Manager about sales opportunities.



When rotating products, always put older products on top—never put new products on top of old ones.



Promote the Repeat Rewards program at checkout to generate repeat pizza & wings customers.



Use order pads to ensure Call Ahead order accuracy.



Keeping a well-stocked and updated inventory is crucial for satisfying customers and encouraging repeat business.