



# THE RESTAURANT PROFIT LEAK CHECKLIST

**MOST RESTAURANTS DON'T FAIL BECAUSE OF SALES; THEY FAIL BECAUSE PROFIT LEAKS GO UNNOTICED.**

You can use this checklist to identify exactly where your money is leaking.

## **LABOR LEAKS**

- Schedules built without sales forecasts
- Too many people on slow shifts
- No clear labor targets by daypart
- Managers approve overtime without accountability
- No productivity standard per position

## **FOOD COST LEAKS**

- No standardized recipes
- Portion sizes not enforced
- High waste with no tracking
- Vendors not price-checked regularly
- Prep mistakes causing comped items

## **EXECUTION & SYSTEM LEAKS**

- No written SOPs
- Managers operate each shift differently
- Training is verbal and inconsistent
- No daily or weekly scorecards
- Owner is the "system."

## **REALITY CHECK**

If you checked more than 5 boxes, your profit problem is structural, not temporary.

The good news:  
These leaks are fixable with the right systems.

### **NEXT STEP**

If you want help fixing these leaks fast, Book a **Profit Assessment**.

**STOP GUESSING. FIX THE PROBLEM.**