

## DineMarginOps

# 15-Point Compliance Health Scorecard

Use this executive checklist to identify hidden compliance risk, protect EBITDA, and create a consistent multi-unit operating standard across the DMV region.

Section	Checkpoint	Score (1-5)	Owner / Notes
Food Safety	Daily temperature logs complete & verified		
Food Safety	Labeling, dating, and storage standards met		
Food Safety	Sanitation schedule completed and signed		
Labor Compliance	Clock-in/clock-out and break policies followed		
Labor Compliance	Manager-on-duty certifications valid		
Labor Compliance	Hiring file documentation complete		
Cash Controls	Cash reconciliation completed each shift		
Cash Controls	Voids/discounts approved per policy		
Cash Controls	Deposit process executed without variance		
Operational SOP	Opening checklist completed by role		
Operational SOP	Closing checklist completed by role		
Operational SOP	Critical incidents logged with corrective action		
Guest Experience	Service standards observed in peak dayparts		
Guest Experience	Complaint resolution SLA achieved		
Leadership Cadence	Weekly KPI review completed and documented		

Scoring Guidance: 65-75 = Strong | 50-64 = Watch List | <50 = Immediate Corrective Action.  
Recommended cadence: weekly at location level and monthly at executive level.

Contact DineMarginOps for a full compliance audit and 90-day remediation sprint:  
contact@dinemarginops.com | 202-816-0159