

GUEST RESTAURANT QUALIFICATIONS CHECKLIST

GUEST RESTAURANT NAME: _____

LICENSING AND CERTIFICATIONS

- ☐ Valid food services and business permit (including food trucks)
- ☐ Valid Board of Health permit (if applicable)
- ☐ At least 1 restaurant employee on-site with a National Restaurant Association Manager's ServSafe Certification

RESTAURANT RATINGS

- ☐ Health Department Ratings (Grade A, ≥ 90 , pass/fail)
- ☐ High Rating on Restaurant Review Sites (Ex: 3.5/5.0 Stars on Yelp!)
- ☐ Aramark has visited location and premises is clean, in good condition with no visible food safety violations
- ☐ Aramark has visited restaurant and tasted food

MENU AND PRICING

- ☐ Menu mix and price point align with Aramark lunch offerings
- ☐ Will offer menu items at same portion sizes and pricing as on restaurant lunch menu

RESTAURANT FACILITIES, TRANSPORTATION AND EQUIPMENT

- ☐ Ability to cook/prepare menu items at restaurant location and transport to Aramark location for finishing and serving
- ☐ Ability to cook, transport and hold foods at appropriate temperatures (hot food transported and delivered $\geq 140^{\circ}\text{F}$ or cold food $\leq 41^{\circ}\text{F}$)
- ☐ Reliable transportation for staff and food transportation must be performed under sanitary conditions preventing cross-contamination
- ☐ Ability to process sales through Aramark POS or - if at a portable station - through restaurant POS/Credit Card reader (Square preferred)

STAFFING

- ☐ Ability to provide staffing to support location population
- ☐ Available Monday - Friday for your designated service time, set-up and clean-up (General rule is 1 hour prior to service and after for tear down and reconciliation)
- ☐ Staff has clean uniforms, slip resistant shoes and hair restraints

ABILITY TO MEET ARAMARK REQUIREMENTS

- ☐ Guest Restaurant Agreement
- ☐ Commissions
- ☐ Location site details
- ☐ Certificate of Liability Insurance

Aramark Reviewer Name/Signature: _____

Date: _____