

HOW DO YOU RATE? MEAT DEPARTMENT

Use this worksheet for self-evaluation with a holistic operational perspective.

Best Practices	Your Performance			
Check order for accuracy: weights, prices, quantity	Poor	Satisfactory	Good	Superior
Note shorts & out of stocks on the invoice	Poor	Satisfactory	Good	Superior
Double-check invoice is for my store	Poor	Satisfactory	Good	Superior
Compare invoice prices against quoted ones	Poor	Satisfactory	Good	Superior
Request credit for damaged products within 24 hours	Poor	Satisfactory	Good	Superior
Cover 4-5% from product shrink in pricing	Poor	Satisfactory	Good	Superior
Check POS pricing weekly	Poor	Satisfactory	Good	Superior
Evaluate invoice product costs and change POS pricing per invoice	Poor	Satisfactory	Good	Superior
Prioritize merchandising of top sellers	Poor	Satisfactory	Good	Superior
Cross merchandise to enhance overall store sales	Poor	Satisfactory	Good	Superior
Keep top sellers stocked so they do not run out	Poor	Satisfactory	Good	Superior
Establish variable margins	Poor	Satisfactory	Good	Superior
Evaluate vendors for best deals & product mix	Poor	Satisfactory	Good	Superior
Present a polished and professional look for all meat department staff	Poor	Satisfactory	Good	Superior
Huddle daily with staff: department & store	Poor	Satisfactory	Good	Superior

