

CHECK SHEET – PIZZA QUALITY

Complete example for Food/Restaurant industry

COLLECTION INFORMATION

Collection ID: CS-PZ-2025-001
Date: 01/20/2025
Area: Pizza Production Line 1
Responsible: Marco Rossi
Result: 62 defects in 10 days | Main: Delivery cold (23%)

COLLECTED DATA

DEFECT TYPE	Mon	Tue	Wed	Thu	Fri	Mon	Tue	Wed	Thu	Fri	TOT	%	COMMENT
Dough undercooked	2	1		3			2		1	1	10	11.1%	Check oven temperature
Topping uneven	1		2		1	2		1			7	7.8%	Topping training needed
Cheese not melted		1				2			1		4	4.4%	Test cheese type
Crust burnt	1			2	1			1		2	7	7.8%	Timer defective?
Wrong ingredients			1				1				2	2.2%	Check order system
Delivery cold	2	3	2		1	2	1		2	1	14	15.6%	Insulation bags needed
Packaging damaged				1				2			3	3.3%	New boxes ordered
Size incorrect		1					1				2	2.2%	Portioning training
Sauce too thin	1		1		1			1		1	5	5.6%	Recipe adjustment
Cross contamination				1					1		2	2.2%	Allergen protocol
Late delivery	1	2	1		2	1	2	1		1	11	12.2%	Route optimization
Missing receipt		1		1			1		1		4	4.4%	Printer check
Wrong address			1			1				1	3	3.3%	Address verification
Box crushed	1			1			1				3	3.3%	Stacking procedure
Missing cutlery		1			1			1			3	3.3%	Packing checklist
Order incomplete			1				1			1	3	3.3%	Double-check process
Soggy base	1			1		1			1		4	4.4%	Ventilation holes
Spilled drink		1				1				1	3	3.3%	Secure cup holders
TOTAL	10	11	9	10	7	10	10	7	7	9	90	100%	

NOTE: This example contains fictional data for demonstration purposes.