

Pizza Ranch Saves Time Using FreshCheq



A Pizza Ranch franchisee and owner, Lorrie Allen of Clarion, Iowa, uses FreshCheq to make her restaurant management easier. She uses FreshCheq for all logs and checklists, which saves her team time, especially during the lunch and dinner rushes. Read more to find out more about how FreshCheq has helped Lorrie and her team!

About Lorrie

Lorrie Allen is the owner and operator of the Clarion Pizza Ranch in Clarion, Iowa. She has been working with Pizza Ranch since 2002, eventually becoming owner of Clarion in 2018.

She was initially hired because she wanted the flexibility in hours, so that she could stay home with her children during the day and work at night.

Since becoming the manager and now owner, she has had one of the best sales to profit ratios out of the Pizza Ranches within her area.



"Doing FreshCheq is a whole lot easier than doing the paper logs."

"If an old-lady like me can do it, anybody can do it!"

Before FreshCheq

Before using FreshCheq, Lorrie said that doing their logs and checklists took valuable time from their day.

This was a huge problem, especially during peak buffet times, where all staff were needed to ensure fresh food was out on the buffet, and that customers were properly taken care of.

Not only that, but Lorrie and her team spent time making copies and printing off paper logs and checklists. Time that they couldn't afford.

Lorrie wanted something that would get the job done and most importantly was easy to use. She knew if it was easy and even fun she would have no problem getting her team on board.



By using FreshCheq, Lorrie and her team are able to focus on the customer experience and ensure only the freshest food is available on buffet.



After FreshCheq

Instead of reaching for that greasy log binder, all Lorrie and her staff need to do is whip out a tablet or smartphone, saving them time, especially during the rush.

"When you're doing the paper logs, your hands are greasy sometimes. They were just messy. And this is a lot faster."

Lorrie and her team also save time in doing the actual logs and checklists. No longer does Lorrie and her team have to spend time making copies of their paper logs and checklists. Lorrie mentioned that not only is time a huge factor with using FreshCheq, but how easy it is for her and her team to use it.

"If an old-lady like me can do it, anybody can do it!"

It's ease of use extends throughout the entire application. Not only is it easier to do daily or weekly reporting, one is able to view it directly within the app. Nightly emails are delivered to Lorrie detailing the statistics of all logs and checklists from that day. She is able to see how many were completed or not completed; keeping her informed, even if she isn't physically present.



FreshCheq isn't only for food safety. It can also be used for cleaning checklists -- something that helps keep the Clarion Pizza Ranch entryway looking like this.

Name	Total Logs	Scheduled Logs	Additional Logs	Corr
FreshCheq Sandbox	4	4	0	
	2	2	0	
	3	3	0	

	Total Logs	Completed Logs	Item Checks	Tc
HOH Prep sheet \$4k-\$7.5k				
Bathroom check	2	2 (100%)	44	
Sanitizer Pails	1	1 (100%)	7	

About Pizza Ranch

Pizza Ranch was founded in 1981 in Hull, Iowa, by Adrie Groeneweg. Adrie founded Pizza Ranch when he was only 19 years old. Since its inception, there are over 200 locations spanning 14 states.

Pizza Ranch offers pizza, chicken, a salad bar and a pizza and chicken buffet. Buffet Your Way is what makes Pizza Ranch famous!

Pizza Ranch's mission is to give every guest a legendary experience.

