

FREE RESOURCE FOR RESTAURANT OPERATORS

RESTAURANT RESTOCK PLANNER

Keep recurring supplies stocked and ready for your next service.

RESTAURANT

DATE

COMPLETED BY

CATEGORY	ITEM	CURRENT STOCK	MINIMUM LEVEL	STATUS	REORDER QTY	NOTES
RESTROOM	Paper Towels			☐ OK ☐ SOON ☐ REORDER		
RESTROOM	Toilet Paper			☐ OK ☐ SOON ☐ REORDER		
RESTROOM	Hand Soap			☐ OK ☐ SOON ☐ REORDER		
DINING	Napkins			☐ OK ☐ SOON ☐ REORDER		
KITCHEN	Kitchen Towels			☐ OK ☐ SOON ☐ REORDER		
DINING	Bar Towels			☐ OK ☐ SOON ☐ REORDER		
UNIFORMS	Aprons			☐ OK ☐ SOON ☐ REORDER		
UNIFORMS	Chef Coats			☐ OK ☐ SOON ☐ REORDER		
SAFETY	First-Aid Supplies			☐ OK ☐ SOON ☐ REORDER		
RESTROOM	Air Freshener			☐ OK ☐ SOON ☐ REORDER		
OTHER	Other			☐ OK ☐ SOON ☐ REORDER		
				☐ OK ☐ SOON ☐ REORDER		
				☐ OK ☐ SOON ☐ REORDER		
				☐ OK ☐ SOON ☐ REORDER		

Write your own minimum level for each item — you know your service volume better than anyone. Circle the status, then note what to reorder.

RESTOCK REVIEW

Carry over everything marked **Restock Soon** or **Reorder** on page 1.

ITEMS NEEDING ATTENTION

ITEM	CURRENT STOCK	MINIMUM LEVEL	REORDER QTY	NOTES

NEXT SERVICE

What has to be handled before the next service.

Need a simpler way to manage recurring service needs?

Balfurd provides customized service programs for linens and napery, kitchen and bar towels, aprons and chef uniforms, floor mats, restroom supplies and first-aid products.

1.800.992.0003
balfurdlinenservice.com