



SMITTY'S CANADA INC.

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BULLETIN #108/21

DATE: June 29, 2021
TO: All Franchisees and Corporate Managers
FROM: Jason Kaytor
RE: Spring Summer Feature Mini Audit

Hello everyone,

In the absence of the country being open to national travel, we have created a self-administered audit for the current Spring Summer Feature. The audit should take about 30 minutes.

Have your team make each item for you to try, make sure the items are being well executed, and taste great. Please provide your feedback to us on the attached spreadsheet along with a photo of each of the prepared items to jkaytor@smittys.ca.

Please do not hesitate to contact me directly should you have any questions or concerns at jkaytor@smittys.ca or 403-930-8741.

Yours truly,
SMITTY'S CANADA INC.

Jason Kaytor

Jason Kaytor
Vice President of Operations



Item	spec/ quality points	notes
Southwest Benedict	Tomatoes were grilled and warm, avocado is smashed, nice and bright green not oxidized, chorizo is hot and well crumbled not large chunks. Eggs poached to desired doneness	
Roasted Cauliflower and spinach dip	Cauliflower pieces are evident in the finished dip, goat cheese is thumbnail size pieces and brown speckling is prevalent on top. Sides of the skillet are wiped clean and not messy with dip baked on, tortillas freshly fried to order	
Cajun Chicken Cheddar Sandwich	Chicken breast is pounded evenly for even cooking, chicken is evenly coated with cajun spice, Bun was grilled with garlic butter for better flavor, Chipotle aioli, lettuce, tomato, onion, cheese is not over melted and bacon is crisp	
Sirloin Steak Sandwich	Garlic bread is a quarter baguette, tomato jam is spread edge to edge, Steak is grilled to desired doneness and shingled on the bread. Plate came with 3 onion rings, ramekin of ketchup, and a steak knife along with desired side order?	
Mediterranean Salad	Mixed greens fresh and crisp, not limp or rusted, Quinoa cooked well not mushy or gritty, fresh berries nice and fresh, strawberries cut and topped on the salad, goat cheese torn into thumbnail size pieces. Lettuce and quinoa is well tossed and well coated in dressing	
Mini Donuts	Nice and light and crisp not overcooked and dry, tossed well with cinnamon sugar, cooked evenly both sides, nutella for dipping	
New Burger Patty	cooking on flattop only no broiler, 2 minutes per side, seasoned with salt and pepper when flipped during cooking	
New Burger Sauce	Kept in an insert with a spoon not a squeeze bottle. Pickles are fine diced and sauce is well mixed. 1 full tablespoon on each burger bun it should be a good 1/4" coverage over the entire heel of the bun	
Pounded Chicken	Chicken is pounded for revenue period, nice and flat and even thickness. Cooks know to cook it 2 minutes per side and how to check for doneness?	
Diced Avocado	4oz portions tightly rolled for Cobb salad, smashed avocado product is not oxidized, overwrap is tight to the insert of product to prevent oxygen in between use	
Tomato Jam	Thick consistency with chunks of tomato and onion, should have a sweet and sour taste with bright tomato flavor and sweet onion	