rezku

Rezku Inventory Management Checklist

Inventory List

Fresh Produce

☐ Leafy greens
☐ Tomatoes
☐ Root vegetables
☐ Fresh herbs
☐ Seasonal fruits

Proteins

☐ Poultry
☐ Beef
☐ Pork
☐ Seafood
☐ Plant-based proteins

Dry & Pantry Goods

☐ Rice & grains
☐ Pasta
☐ Flour & baking staples
☐ Spices & seasonings
☐ Canned vegetables
☐ Condiments & sauces

Beverages

☐ Soft drinks
☐ Juices
☐ Tea & coffee supplies
☐ Bottled water

Bar Essentials

☐ Beer
☐ Wine
☐ Spirits

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- ☐ Mixers
- ☐ Garnishes

Disposables & Packaging

- ☐ To-go containers
- ☐ Cups & lids
- ☐ Napkins
- ☐ Cutlery
- ☐ Paper bags

Cleaning & Sanitation

- ☐ Sanitizer
- ☐ Degreasers
- ☐ Dishwashing chemicals
- ☐ Gloves
- ☐ Towels

Kitchen Equipment

- ☐ Ovens
- ☐ Refrigerators
- ☐ Freezers
- ☐ Prep stations
- ☐ Smallwares

Technology & POS Equipment

- ☐ POS terminals
- ☐ Handheld devices
- ☐ Receipt printer paper
- ☐ Charging cables
- ☐ Backup batteries

Front-of-House Supplies

- ☐ Menus
- ☐ Table settings

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☐ Glassware
☐ Linens
☐ Decor

Inventory Workflow Guide

☐ Choose an inventory cycle (daily, weekly, monthly)
☐ Assign staff to specific storage areas
☐ Standardize measurement units
☐ Set par levels for essentials
☐ Use Rezku POS to compare usage vs. sales
☐ Log deliveries immediately
☐ Rotate stock using FIFO
☐ Review variances weekly

Supplier Sourcing Tips

☐ Analyze menu purchasing needs
☐ Compare vendor pricing & delivery timing
☐ Request multiple quotes
☐ Seek referrals from nearby restaurants
☐ Evaluate supplier reliability
☐ Use multiple suppliers to avoid shortages

Notes: