	DATE:			
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AM PRO DRIVER LOCAL EVALUATION

EVALUATOR			
Name:			
Email:			
DRIVER			
Name:			
Email:			
PRE SCREEN			
Accidents/Tickets (Prior 12 Months)	Current R	evenue Convei	rsion %
Average Score Last 4 Ride Withs	Current F	ill Rate %	
Most recent completed contest sales	Current C	hurn Rate %	
LYTX Documented Coaching	Current S	tops Per Hours	
FIRST IMPRESSION 1. Proper Cozzini uniform? (clean uniform, 100% Cozzini)	П	0 🗆 1	
2. Neat, clean appearance? (shaved, neat hair)		0 🗆 1	Notes
3. Positive attitude?		0 🗆 1.5	
4. Enthusiastic about the job?		0 🗆 2	
5. Prepared for the day?		0 🗆 1	
6. On time for Pro driver evaluation?		0 🗆 .5	
7. Understands and follow proper clock in/out procedure?		0 🗆 1	
	Total		
COMMUNICATION			
1. Check emails at least every 3 hours when safe?		0 🗆 1	Natas
2. Respond to emails upon completion of tasks?		0 🗆 1	Notes
3. Email response easily understandable with facts?		0 🗆 1	
4. Respond to texts/calls in a timely manner?		0 🗆 2	
5. Greets and introduces themselves when calling accounts?		0 🗆 1	
6. Elevates issues to AM?		0 🗆 1	
7. Completes all Paylocity tasks by deadline?		0 🗆 1	
	Total		



10. Phone holder and blue tooth connected?

CORE VALUES Understands and can explain Cozzini's core values ("The House")? 1. Trust \square 0 \square 1 **Notes** 2. Integrity \square 0 \square 1 3. Teamwork \square 0 \square 1 4. Continuous Improvement \square 0 \square 1 5. Safety \square 0 \square 1 6. Service \square 0 \square 1 **Total** DRIVER/CUSTOMER INTERACTION 1. Can explain what is meant by professional driver? \square 0 \square 2 **Notes** 2. Is prepared with all items/invoices going into accounts? \square 0 \square 1 3. Can explain the first delivery process? \square 0 \square 2 4. Greets customers? Announces arrival? \square 0 \square 1 5. Addresses manager/chef/person in charge by name? \square 0 \square 1 6. Can explain end of service process? \square 0 \square 2 7. Ask customers if they can do anything else? \square 0 \square 1 8. Thanks customer? \square 0 \square 2 9. Can explain "twitch" program? \square 0 \square 2 10. Can site specific occurrences of utilizing "twitch"? □ 0 □ 1 11. Discuss any company changes, initives or sales contests with the chef/manager? \square 0 \square 1 12. What is meant by being the helpful expert? \square 0 \square 2 13. Explain upselling and provide examples? \square 0 \square 1 14. Can explain the L.A.S.T. procedure. \square 0 \square 1 15. Can explain the importance of customer relationships. \square 0 \square 1 16. Demonstrated customer relationships? \square 0 \square 1 Total **VEHICLE** 1. Vehicle clean/organized? (Inside/out) \square 0 \square 1 **Notes** 2. All needed tools/equipment? \square 0 \square 1 3. No loose/excess products? \square 0 \square 1 4. Driver boxes maintained? \square 0 \square 1 5. Demo SSCO? □ 0 □ .5 6. Vehicle maintenance done regularly? (next due per sticker) \square 0 \square 1 7. Cutting board order forms/business cards/accident forms? \square 0 \square 1 8. Vehicle damage/safety issues reported? \square 0 \square 1 9. Sales flyers/driver info sheets available? \square 0 \square 1

Total

 \Box 0 \Box 1



SAFETY/ORGANIZATION

1. Safety check on BR done properly?	□0 □1	Notes
2. Can explain/teach current month's safety topic?	□ 0 □ 1	Notes
3. Understand the reasons for PPE?	□0 □1	
4. Orders PPE from AM as needed?	□ 0 □ 1	
5. Wears/utilizies all required PPE?	□ 0 □ 1	
6. Understand the reasons for Lytx?	□0 □1	
7. Understand camera audible warnings?	□ 0 □ 1	
8. Is attentive to Lytx coaching?	□0 □1	
9. Adhere to Cozzini regulations and road rules?	□0 □1	
10. Vehicle correctly loaded including programs/sale items?	□0 □1	
11. Understand parking tips?	□0 □1	
12. Understand procedures in case of accident/incident?	□ 0 □ 1	
Total		

STANDARD OPERATING PROCEDURES

1. Understand proper account start/stop procedures?	□ 0 □ 1	Mates
2. Switch knives accurately? Looks for issues?	□0 □1	Notes
3. Switch knives in a safe and expedient manner?	□0 □1	
4. Find all the knives or report missing knives to management?	□0 □2	
5. Use kitchen courtesy when moving about the kitchen?	□0 □1	
6. Interact with various members of kitchen staff?	□0 □1	
7. Rinse/wash knives with heavy debris?	□0 □1	
8. Change programs correctly/safely?	□0 □1	
9. Collect from customers per guidelines?	□0 □1	
10. Understand/explain the collections level process	□0 □1	
11. All COD deposited weekly?	□0 □1	
12. Utilize the ATM deposit process?	□0 □1	
13. Report any money discrepancies with explanation?	□0 □1	
Total		

HANDHELD

1. Report routing issues via survey?	□0 □1
2. Understand the importance of following routing?	□0 □1
3. Look for ways to increase SPH and report to AM?	□0 □1
4. Understand blade runner account color coding?	□0 □1
5. Understand blade runner procedures for:	
5.1. collecting cash/checks and collections levels	□0 □1
5.2. updating open/close times – days open – Geocoding	□0 □1
5.3. changing inventory – one-time concerns	□0 □1
5.4. adding programs/incoming orders	□0 □1
5.5. using correct/complete surveys	□0 □1
5.6. skip stops - assigning a redelivery day	□0 □1
6. Can explain the use of different surveys?	□0 □1
7. Understands the importance of and utilizes QA surveys?	□0 □1
8. Follow up with customer after a QA?	□0 □2
Total	

Notes



END OF	DAY							
1. Unload efficier						□ .5	Notes	
2. Follow KIMS p								
2.1. requesting								
	ırning unused boxes							
2.3. returns un								
	hed area clean and organize	d?						
4. Report issues						□ 1		
5. Locks shop/sh	ed and double checks?] 1		
				Total				
Notes								
	Total Score Test Score							
	Customer Survey Score							
	Passed Local Ride Along?	☐ Yes	□No					
Area Manager:								
				Sign	ature			
Fordings :				- 3				
Evaluator:								
				Sign	ature			
						D	ATE:	