



# KWALI

## Weekly Pizza Quality Report

Anonymized Sample report

Pizza Expo – Las Vegas

Week 11 – Report 18

March 8<sup>th</sup> – March 25<sup>th</sup>

## Weekly Performance

Insights from a minimum of 250 reviewed pizzas per week,  
represented in a sample of 30 pizzas

### Total Production



Pepperoni All  
Types



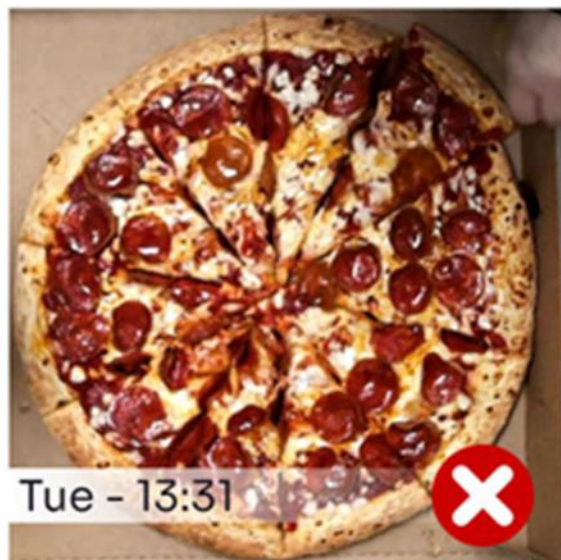
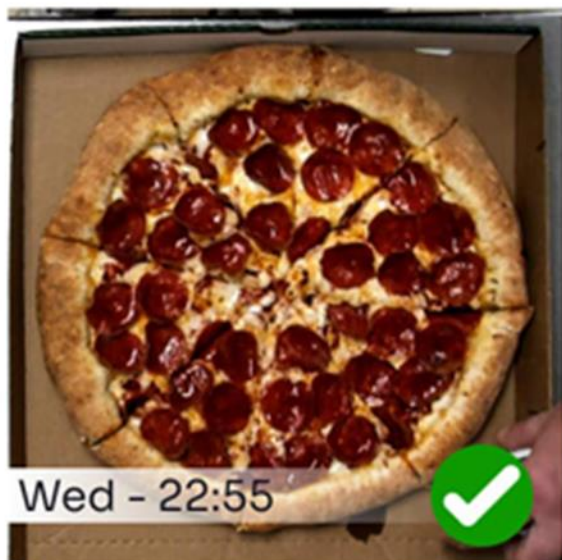
Cheese All Types

Pizzas To Standard

**87%**

**80%**

**93%**



## Tips to Improve Your Pizzas



Ensure that the toppings are evenly distributed in the correct portions



Ensure proper dough handling, oven tending and docking procedures





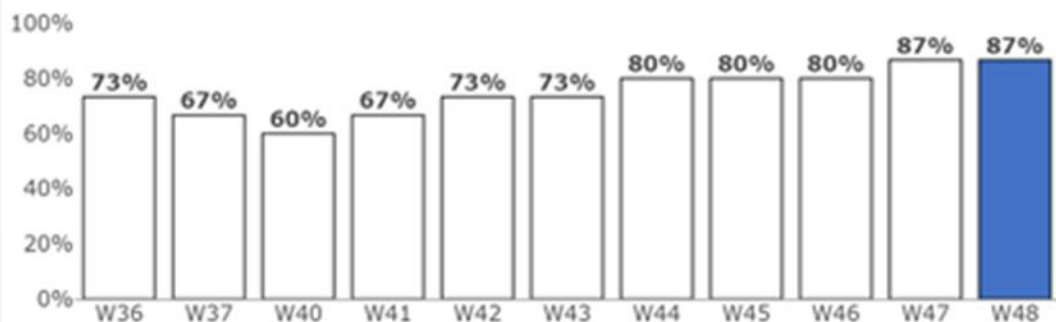
## Last Week's Production



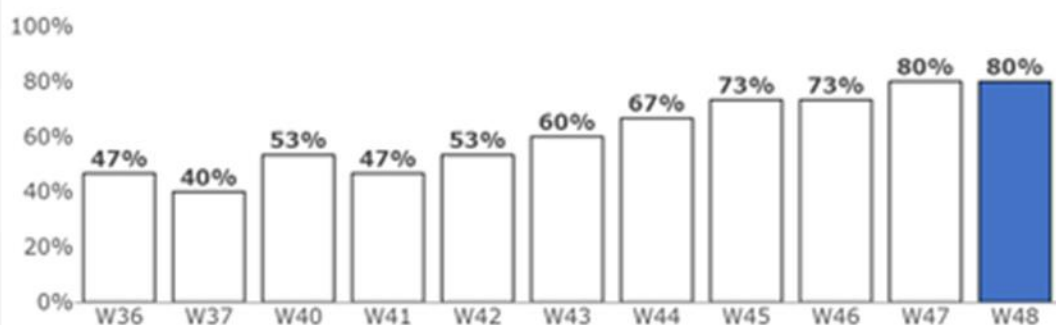
## Pizzas To Standard Trend



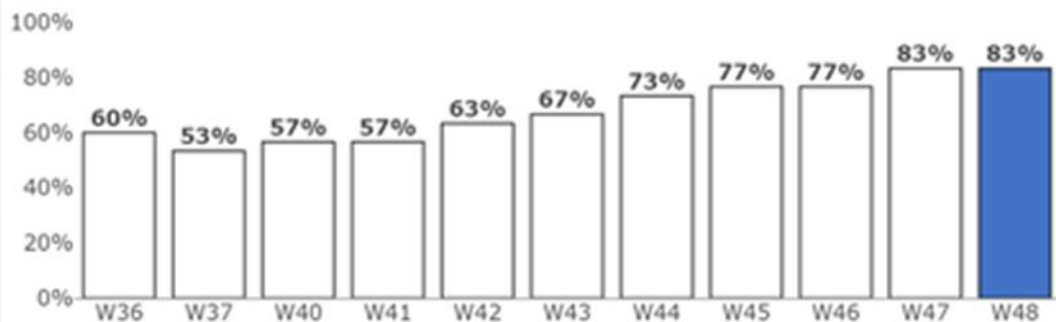
**Pepperoni All Types To Standard**



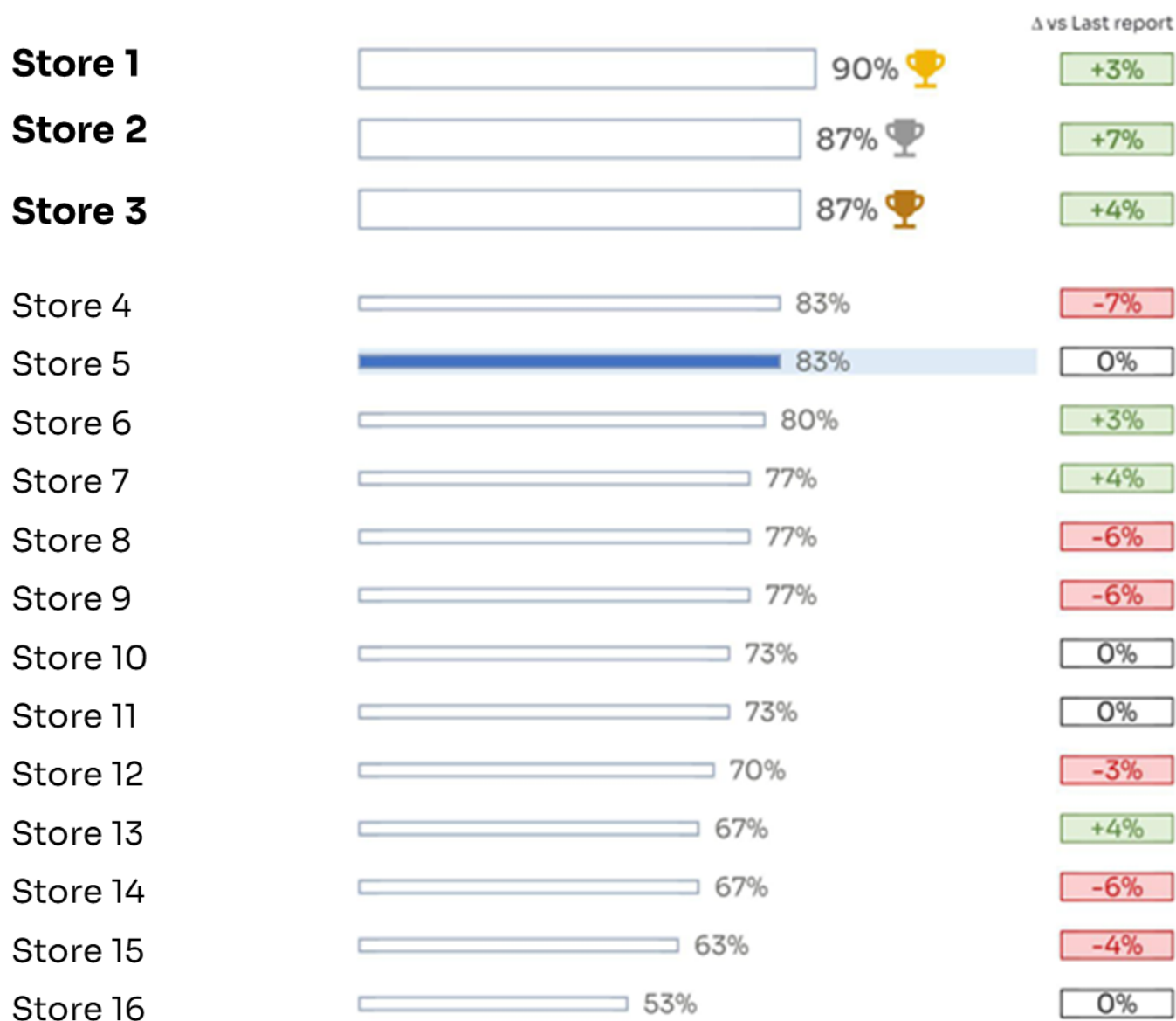
**Cheese All Types To Standard**



**Total Production To Standard**



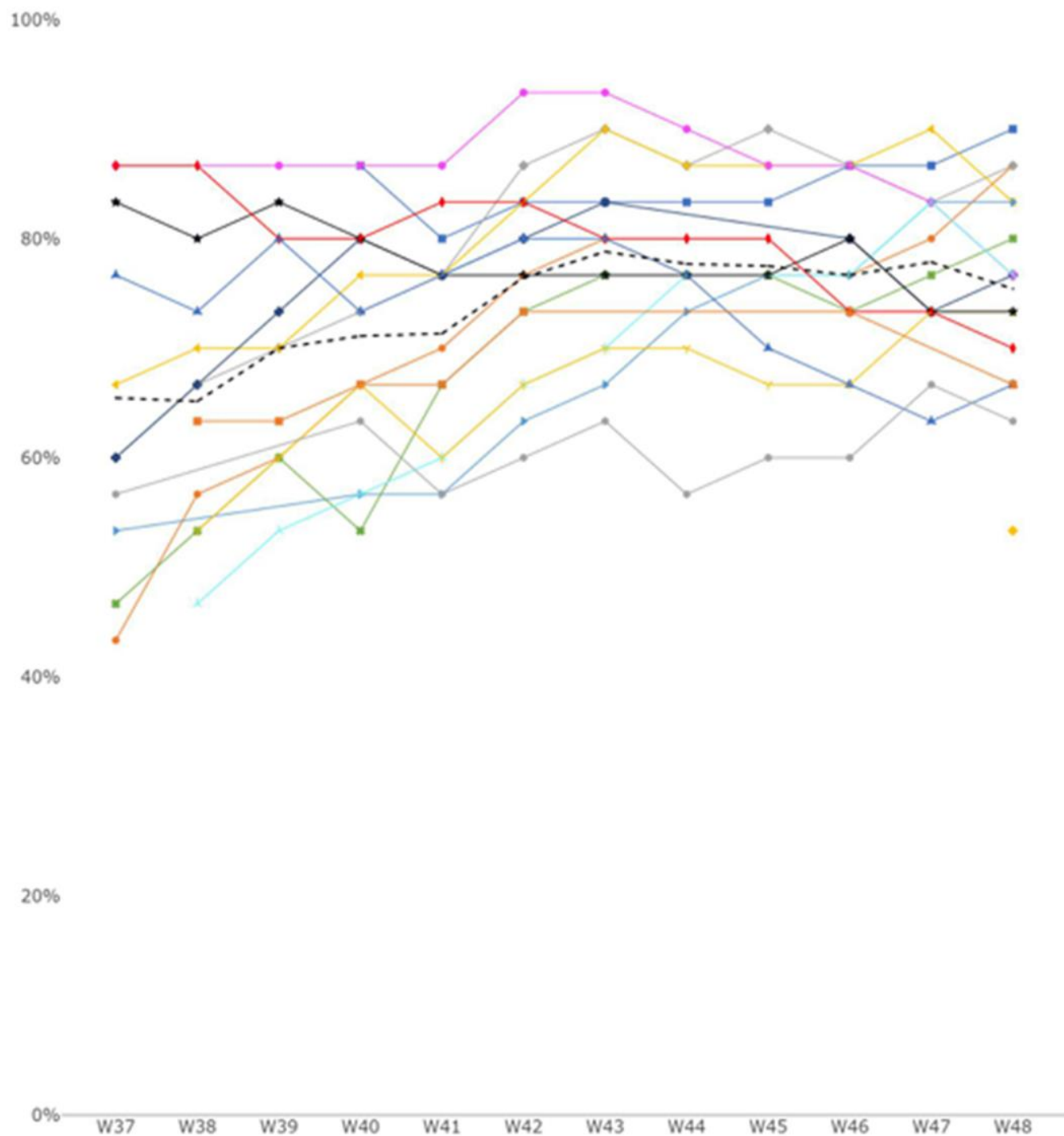
## Weekly Quality Ranking – Pizzas To Standard





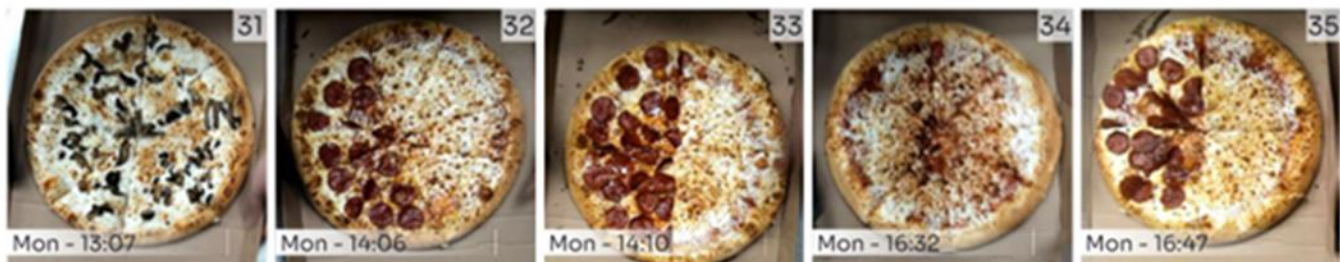
# Stores Evolution

(% Pizzas To Standard | Chart)



## Last Week's Production (Scoreless)

### Monday - AM



### Monday - PM



### Tuesday - AM



### Tuesday - PM

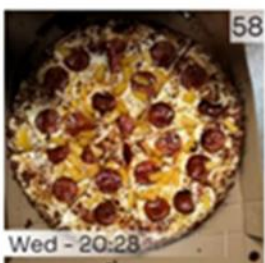




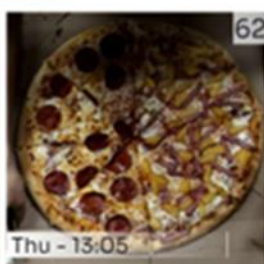
Wednesday - AM



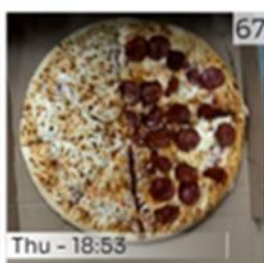
Wednesday - PM



Thursday - AM



Thursday - PM





# KWALI

## Monthly Quality Tracking

Pizza Expo – Las Vegas

February – Report #15

Number of stores: 20

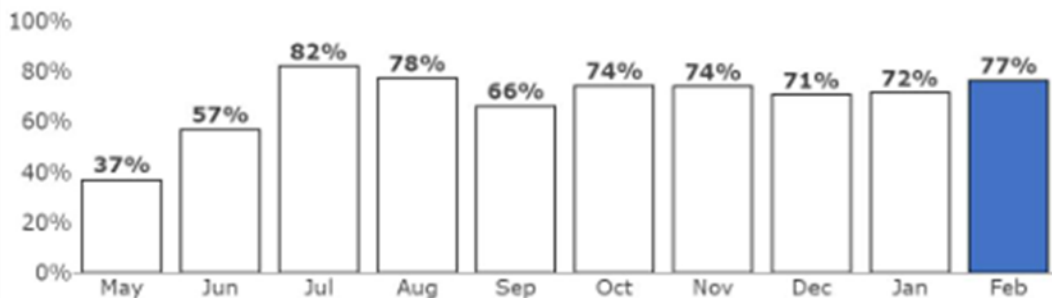
# Company performance

(% Pizzas to standard accumulated in the last month)

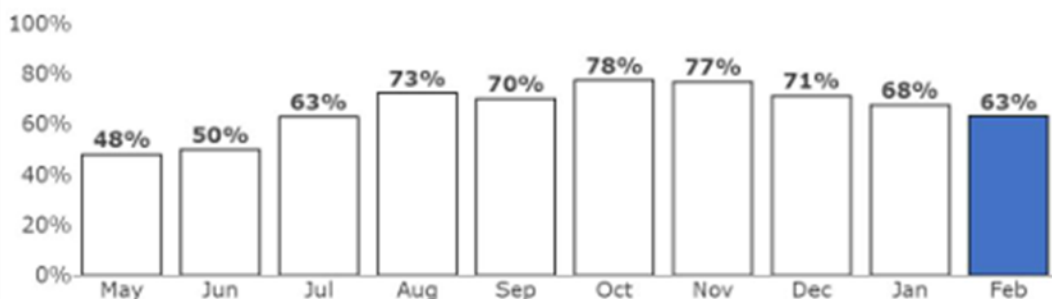
Month	# Stores in report	Reviewed Pizzas	Pizzas to standard
February	23	24035	70%



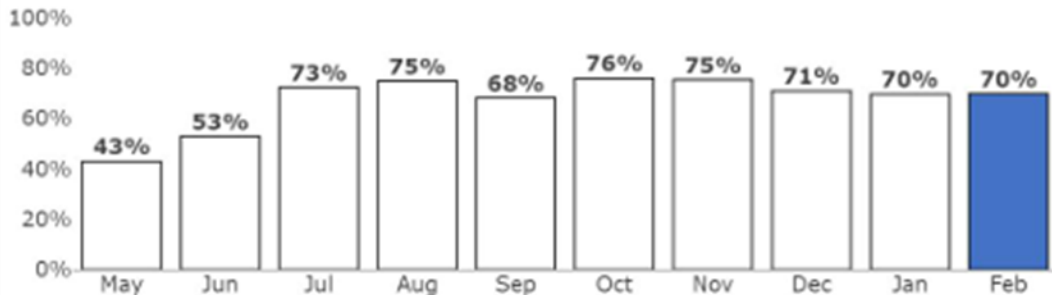
**Cheese All Types  
To Standard**



**Pepperoni All  
Types  
To Standard**



**Total Production  
To Standard**





# Shifts performance

(% Pizzas to standard)



Store 1

	Su	Mo	Tu	We	Th	Fr	Sa
Lunch	≥90%	≤60%					≥90%
Dinner		≥90%					

Store 2

	Su	Mo	Tu	We	Th	Fr	Sa
Lunch		≥90%	≥90%	≥90%		≥90%	
Dinner	≤60%		≤60%				

Store 3

	Su	Mo	Tu	We	Th	Fr	Sa
Lunch		≤60%					
Dinner		≤60%					

Store 4

	Su	Mo	Tu	We	Th	Fr	Sa
Lunch		≤60%	≤60%	≥90%			
Dinner					≥90%		≤60%

Store 5

	Su	Mo	Tu	We	Th	Fr	Sa
Lunch							
Dinner		≤60%	≤60%				

Store 6

	Su	Mo	Tu	We	Th	Fr	Sa
Lunch		≥90%		≤60%	≥90%	≥90%	
Dinner		≤60%		≤60%			

Store 7

	Su	Mo	Tu	We	Th	Fr	Sa
Lunch	≤60%	≤60%	≥90%				
Dinner							

Store 8

	Su	Mo	Tu	We	Th	Fr	Sa
Lunch					≥90%	≥90%	≥90%
Dinner			≤60%	≤60%	≤60%	≤40%	≤40%

# Ranking of the most common pizza problems

(% of times each attribute appeared)

Ingredient  
Distribution



58%

Cheese  
Distribution



19%

Bubbles



16%

Circularity



5%

Overbaked



1%



# Featured images

(Examples of to standard and not to standard pizzas)

