THE GRAVITY RESTAURANT LEADERSHIP SYSTEM

Restaurant AI Prompts & Systems Workbook

350 practical copy-and-paste restaurant leadership prompts

Work Study Lab · SOP Foundry · Shift Lab · Inventory Center
Testing & Windows · Owner–GM governance · Verified improvement

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November 2026 digital update · Prompts 001–250 preserved; 251–350 appended.

The prompts organize working drafts and questions; they do not replace owner, manager, safety, HR or legal judgment. Review all applicable standards and verify evidence before acting.

How to use this workbook

1. Choose one prompt for the actual problem or decision.

2. Replace bracketed fields with verified restaurant facts; protect confidential information.

3. Read the Manager check, ask about missing evidence, and record assumptions.

4. Keep drafts separate from management approvals and observed verification.

5. Search by prompt ID or category at gravityleadershipsystem.com/restaurant-ai-prompt-search.

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Version control

The existing controlled 250-prompt index has been kept intact. One hundred new prompts are appended. Older downloadable files remain archived; this PDF and matching Word edition contain the complete current set.

Shift Leadership

001 · Pre-Shift Priority Plan

GRV-AI-001

Act as an experienced full-service restaurant manager. Help me build a focused pre-shift plan for today.

Restaurant context: [type of restaurant / service style]
Expected sales or covers: [amount]
Staffing: [FOH / BOH staffing and any call-outs]
Known risks today: [large parties, weather, events, equipment, new employees, low inventory, etc.]
Yesterday's problems that may repeat: [list]

Create a concise pre-shift plan with: 1) the 3 most important outcomes for the shift, 2) the top risks to prevent, 3) what each
manager or key position must verify before opening, 4) 3 talking points for pre-shift, and 5) what evidence I should review
after the shift to know whether the plan worked. Keep it practical enough to use in a 5-minute manager huddle.

> MANAGER CHECK Use the result to lead the shift - not to create more paperwork.

002 · Opening Readiness Check

GRV-AI-002

Using the information below, create an opening-readiness check for a full-service restaurant. Do not make it generic;
prioritize the items most likely to affect today's service.

Known issues: [list]
Staffing concerns: [list]
Reservations / events: [list]
Equipment or facility concerns: [list]
Product shortages / prep concerns: [list]

Organize the check into FOH, BOH, people, product, equipment/facilities, cash/POS, and manager verification. Mark each
item as Critical, Important, or Nice to Verify. Keep the final checklist to one page if possible.

> MANAGER CHECK Replace the brackets with real evidence and verify the answer before using it.

003 · End-Of-Shift Debrief

GRV-AI-003

Help me turn this shift into useful management information instead of a memory dump.

Shift facts: [sales, labor, covers, ticket times, comps/voids, complaints, call-outs, shortages, equipment issues]

What went well: [notes]
What went wrong: [notes]
Unfinished issues: [notes]

Create a debrief with: 1) facts that matter, 2) repeated patterns, 3) one-time exceptions, 4) corrective actions with an owner
and due date, 5) what tomorrow's manager must know, and 6) what should be added to a recurring checklist or SOP if this
problem is likely to happen again.

> MANAGER CHECK Replace the brackets with real evidence and verify the answer before using it.

Management Review

004 · Weekly Business Review

GRV-AI-004

Act as a restaurant operations analyst. Review the weekly information I provide and help me prepare a manager business
review.

Sales: [data]
Labor: [data]
Food cost / purchases / waste: [data]
Guest feedback: [data]
Staffing / turnover / training: [data]
Operational problems: [data]

Separate facts from assumptions. Identify the 5 most important findings, the likely causes that need verification, the 3
decisions management should make this week, and the measures we should watch next week. Do not invent missing
numbers. Clearly label any conclusion that cannot be supported by the information I supplied.

> MANAGER CHECK If the input data is incomplete, require the AI to say so.

Hiring

005 · Interview Questions For Care And Accountability

GRV-AI-005

Create an interview guide for a [position] in a full-service restaurant. I want to hire for care, reliability, teamwork,
coachability, and accountability - not just experience.

Role: [position]

Most important behaviors: [list]
Problems we have had with past hires: [list]
Non-negotiables: [availability, certifications, schedule, etc.]

Give me 10 behavior-based questions, what a strong answer may demonstrate, warning signs to listen for, and 3 follow-up
questions that help reveal whether the candidate takes responsibility or blames others. Avoid questions that would be
inappropriate or unlawful in an employment interview.

> MANAGER CHECK Use only job-related criteria and your current hiring policy.

006 · Candidate Evaluation Summary

GRV-AI-006

Help me evaluate a restaurant job candidate based only on job-related evidence.

Role: [position]
Job requirements: [requirements]
Interview notes: [paste notes without unnecessary sensitive personal information]
Work-history facts relevant to the role: [facts]

Create a neutral evaluation under: reliability evidence, teamwork evidence, guest/service mindset, coachability, technical
readiness, schedule fit, concerns that need follow-up, and final recommendation: advance / hold / do not advance. Explain
the evidence behind the recommendation and do not infer protected personal characteristics.

> MANAGER CHECK Replace the brackets with real evidence and verify the answer before using it.

Training

007 · 7-Day New-Hire Onboarding Plan

GRV-AI-007

Build a realistic 7-day onboarding plan for a new [position] at a full-service restaurant.

Experience level: [new / some experience / experienced]
Station or role: [role]
Required tasks and standards: [list]
Trainer availability: [list]
Common early mistakes: [list]

For each day, give me the training focus, what the trainer demonstrates, what the employee practices, what must be verified
before moving on, and what should be documented. Include a final day-7 readiness decision and identify

anything that
should require additional training rather than automatic certification.

> MANAGER CHECK Replace the brackets with real evidence and verify the answer before using it.

008 · Training Certification Plan

GRV-AI-008

Turn this restaurant role into a clear certification plan.

Role: [position]
Core duties: [list]
Safety / sanitation requirements: [list]
Guest or quality standards: [list]
Tasks that require manager verification: [list]

Create a certification checklist divided into knowledge, demonstrated skill, consistency, safety, communication, and final
manager sign-off. Define what “ready” looks like for each major area. Do not certify someone merely because training time
is complete; require observable evidence.

> MANAGER CHECK Replace the brackets with real evidence and verify the answer before using it.

People Leadership

009 · Coaching Conversation Prep

GRV-AI-009

Help me prepare a fair coaching conversation with an employee.

Observed behavior or performance issue: [specific facts]
Expected standard: [standard]
Previous coaching or training: [facts]
Impact on guests/team/operation: [facts]
What I want to improve: [outcome]

Draft a calm conversation outline that separates facts from assumptions, asks for the employee's perspective, restates the
standard, confirms what support or retraining is needed, sets a clear next expectation, and identifies what follow-up
evidence the manager should review. Keep the tone firm, respectful, and non-accusatory.

> MANAGER CHECK Replace the brackets with real evidence and verify the answer before using it.

010 · Corrective-Action Preparation

GRV-AI-010

Help me organize the facts for a restaurant corrective-action discussion. Do not make legal conclusions or decide discipline
for me.

Policy or standard involved: [paste current policy]
Verified facts: [facts only]
Dates / prior coaching: [facts]
Employee explanation, if known: [summary]
Operational impact: [facts]

Create: 1) a factual timeline, 2) what information is still missing, 3) questions management should answer before acting, 4) a
fair conversation outline, 5) possible retraining or performance expectations, and 6) documentation items to retain. Flag
anything that may require HR, legal, or policy review.

> MANAGER CHECK Corrective action can involve legal/HR risk; verify before acting.

Sops & Standards

011 · Draft A Restaurant Sop

GRV-AI-011

Draft a practical restaurant SOP for: [process].

Who performs it: [role]
When it happens: [frequency / trigger]
Current process: [steps]
Required standard: [quality / time / safety / accuracy target]
Known failure points: [list]
Equipment / forms used: [list]

Write the SOP with: purpose, why it matters, responsibility, materials/equipment, step-by-step procedure, critical checks,
exceptions/escalation, required records, manager verification, and retraining trigger. Use plain restaurant language. Clearly
mark any safety or regulatory point that must be verified against current local requirements.

> MANAGER CHECK Current law, health code, manufacturer instructions, and restaurant policy always control.

012 · Simplify An Existing Sop

GRV-AI-012

Rewrite this SOP so an employee can actually use it during restaurant operations.

Existing SOP: [paste text]

Keep every necessary standard, but remove repetition, jargon, vague wording, and unnecessary management language. Put
the steps in the order the work actually happens. Add a short “Why It Matters” section, identify the most important critical
checks, and list anything that is unclear or contradictory rather than guessing.

> MANAGER CHECK Replace the brackets with real evidence and verify the answer before using it.

013 · Station Opening / Closing Checklist

GRV-AI-013

Create an opening and closing checklist for the [station] in a full-service restaurant.

Station responsibilities: [list]
Equipment: [list]
Products / pars: [list]
Cleaning responsibilities: [list]
Known recurring misses: [list]

Create two concise checklists: OPEN and CLOSE. Separate employee tasks from manager verification. Include only items that
can be observed or confirmed. Add 3-5 “failure prevention” checks for the recurring misses I listed.

> MANAGER CHECK Replace the brackets with real evidence and verify the answer before using it.

Cleaning

014 · Cleaning And Sanitation Schedule

GRV-AI-014

Help me organize a cleaning and sanitation schedule for [area/station].

Equipment and surfaces: [list]
Current cleaning tasks: [list]
Who can perform them: [roles]
Service schedule: [hours / dayparts]
Known problem areas: [list]

Group tasks by after-use, each shift, daily, weekly, monthly, and as needed. Assign a responsible role and a manager-
verification method. Keep cleaning instructions separate from chemical-use directions, and tell me which items require
verification against the product label, food-safety plan, or local health requirements.

> MANAGER CHECK Replace the brackets with real evidence and verify the answer before using it.

Cleaning & Compliance

015 · Standards / Inspection Readiness Self-Audit

GRV-AI-015

Create a restaurant self-audit from the standards I provide. This is an internal readiness tool, not a substitute for an official
inspection.

Standards / policies / inspection notes: [paste current verified requirements]
Problem areas from prior reviews: [list]

Build an audit grouped by food handling, employee practices, storage, temperatures/records, cleaning, equipment/facilities,
pest prevention, labeling/date marking, and manager records where applicable. For every failed item, include: immediate
correction, owner, due date, and proof of closure. Do not invent legal thresholds that I did not provide.

> MANAGER CHECK Use verified current requirements as the source; do not let AI invent inspection standards.

Labor

016 · Labor Performance Review

GRV-AI-016

Analyze this restaurant labor information and help me identify where management attention is needed.

Sales: [data]
Labor hours: [data]
Labor dollars: [data]
Labor percent target: [target]
By department/daypart if available: [data]
Overtime: [data]
Call-outs / coverage issues: [notes]

Calculate or summarize only from the numbers I provide. Identify meaningful variances, possible operational causes that
need verification, overstaffed or understaffed periods, and 3 actions management can test next week without harming
service or safety. Show the evidence behind each recommendation.

> MANAGER CHECK Compare recommendations against guest demand and service standards, not labor percentage alone.

017 · Schedule And Coverage Review

GRV-AI-017

Review this proposed restaurant schedule before I post it.

Forecast sales / covers by day or daypart: [data]
Proposed schedule: [paste schedule summary]
Employee availability / role limitations: [relevant facts]
Known reservations/events: [list]
Labor target: [target]

Look for coverage gaps, unnecessary overlap, weak opening/closing coverage, trainer needs, overtime risk, single points of
failure, and periods where staffing may not match demand. Give me a prioritized revision list. Do not recommend changes
that violate availability, required breaks, age restrictions, staffing rules, or other legal requirements.

> MANAGER CHECK Replace the brackets with real evidence and verify the answer before using it.

Food Cost

018 · Food Cost Variance Review

GRV-AI-018

Help me investigate a food-cost variance using the records below.

Sales: [data]
Food purchases: [data]
Beginning / ending inventory: [data]
Theoretical or recipe cost, if available: [data]
Actual food cost: [data]
Waste / comps / transfers: [data]
Known price changes: [notes]

Separate mathematical facts from possible causes. Identify the largest likely drivers to verify - purchasing price, waste,
portioning, recipe usage, inventory accuracy, receiving, theft/loss, menu mix, or data errors. Give me a verification plan in
priority order instead of assuming the cause.

> MANAGER CHECK A variance points to a question; it does not prove the cause.

019 · Waste Root-Cause Review

GRV-AI-019

Analyze this restaurant waste log and help me find preventable patterns.

Waste records: [paste data]
Sales / volume context: [data]
Prep levels or pars: [data]

Known events or outages: [notes]

Group the waste by likely source: overproduction, spoilage, prep error, cooking error, portion error, quality rejection,
returned food, breakage/spill, or other. Identify repeated items/times/stations, estimate which patterns deserve the fastest
attention, and recommend 3 controlled tests to reduce waste. Do not treat unavoidable or safety-required disposal as a
performance failure.

> MANAGER CHECK Replace the brackets with real evidence and verify the answer before using it.

Inventory

020 · Inventory, Par, And Purchasing Plan

GRV-AI-020

Help me review restaurant inventory and purchasing levels.

Recent usage / sales: [data]
Current on-hand: [data]
Current pars: [data]
Vendor lead times / delivery days: [data]
Upcoming events or demand changes: [notes]
Waste / stockouts: [notes]

Identify items that appear overstocked, understocked, or unstable. Recommend par changes only where the evidence
supports them. Show the logic for each recommendation and flag items where more usage history is needed before
changing the par.

> MANAGER CHECK Replace the brackets with real evidence and verify the answer before using it.

Guest Experience

021 · Guest Complaint Recovery Response

GRV-AI-021

Help me respond to this restaurant guest complaint with empathy and accountability.

Guest message: [paste message with unnecessary personal information removed]
Verified facts: [facts]
What we can responsibly offer or do: [options]
What is still uncertain: [unknowns]

Draft a response that acknowledges the experience without arguing, avoids admitting facts we have not verified, explains
the next step, and sounds like a real restaurant leader rather than a corporate template. Then give me an internal follow-up
list so we fix the operating issue instead of only answering the guest.

> MANAGER CHECK Guest recovery should fix the operation as well as answer the guest.

022 · Guest Feedback Theme Analysis

GRV-AI-022

Analyze these guest comments/reviews for operating patterns.

Feedback: [paste comments]
Time period: [dates]
Relevant sales/volume context, if available: [data]

Group feedback into themes such as food quality, speed, hospitality, accuracy, cleanliness, atmosphere, value, recovery, or
other. Distinguish repeated patterns from isolated comments. Identify the 3 themes with the strongest evidence, quote only
short representative phrases, and recommend what management should observe or measure next before making a major
change.

> MANAGER CHECK Replace the brackets with real evidence and verify the answer before using it.

Sales & Growth

023 · 30-Day Sales-Building Plan

GRV-AI-023

Build a realistic 30-day restaurant sales-building plan based on our actual situation.

Restaurant type / market: [context]
Current sales pattern: [data]
Best-selling items/dayparts: [data]
Weak dayparts or occasions: [data]
Guest strengths: [what people like]
Marketing resources/budget: [resources]
Operational limitations: [constraints]

Give me no more than 5 initiatives. For each: target guest, offer/message, operating requirement, owner, launch date,
cost/risk, measure of success, and stop/continue decision point. Favor ideas the operation can execute well over generic

social-media activity.

> MANAGER CHECK Replace the brackets with real evidence and verify the answer before using it.

Loss Prevention

024 · Cash, Void, Discount, And Exception Review

GRV-AI-024

Help me review these restaurant cash/POS exceptions for patterns that deserve management attention.

Voids: [data]
Discounts/comps: [data]
Refunds: [data]
Cash over/short: [data]
Manager overrides: [data]
Relevant shift/server/daypart detail: [data]

Identify unusual concentrations, repeated patterns, missing explanations, and records that should be verified. Do not accuse
any employee of theft or misconduct. Separate data anomalies from evidence of policy violations, and give me a neutral
follow-up checklist for management review.

> MANAGER CHECK Patterns justify review; they do not by themselves prove misconduct.

Risk & Continuity

025 · Emergency / Incident After-Action Review

GRV-AI-025

Help me conduct a restaurant after-action review for this incident or disruption.

Incident: [power outage, injury, severe weather, equipment failure, guest incident, etc.]
Verified timeline: [facts]
What the team did: [facts]
What worked: [notes]
What failed or was unclear: [notes]
Operational impact: [notes]

Create an after-action review with: timeline, immediate response, strengths, breakdowns, missing resources/information,
corrective actions, owner and due date, training/SOP changes to consider, and evidence needed to verify closure. Flag any
matter that should be reviewed with the appropriate safety, insurance, HR, legal, health, or emergency authority.

MANAGER CHECK Emergency, injury, safety, insurance, HR, or legal matters may require qualified review.

048 · Incident Documentation Quality Check

GRV-AI-048

Review this restaurant incident write-up for completeness and neutrality. Do not rewrite facts into stronger conclusions
than the evidence supports. Incident record: [paste text with unnecessary personal information removed] Relevant policy /
form requirements: [paste verified requirements] Known supporting evidence: [list] Identify missing dates, times,
locations, witnesses, actions, notifications, photos/records, follow-up, or unclear wording. Separate observed facts from
reported statements and assumptions. Suggest neutral questions needed to complete the record.

MANAGER CHECK Incident documentation should be factual and complete; injury, insurance, HR, or legal matters may require qualified

049 · Top Operational Risk Register

GRV-AI-049

Help me build a simple restaurant operational risk register from the facts below. Recent incidents / near misses: [list]
Repeated equipment or facility problems: [list] Staffing / training weaknesses: [list] Food-safety / sanitation concerns:
[verified facts] Cash / fraud / access-control concerns: [facts] Vendor / supply risks: [facts] Weather / utility / continuity risks:
[facts] Identify the top 5-10 risks, current controls, evidence of control strength, likely impact, likelihood based on available
evidence, owner, next action, and review date. Clearly label unknowns instead of guessing.

MANAGER CHECK A risk register is for prevention and ownership; it does not replace required safety, insurance, or legal processes.

Forecasting & Daily Control

026 · Sales Forecast & Staffing Alignment

GRV-AI-026

Act as a restaurant operations analyst. Help me turn the information below into a practical sales forecast and staffing need
for the next [day/week]. Recent comparable sales: [data] Recent covers / transactions: [data] Reservations / events / holidays
/ weather factors: [facts] Current staffing availability by role: [data] Labor target or guardrails: [target] Known service risks:
[notes] Create: 1) a forecast range instead of false precision, 2) the assumptions behind it, 3) likely peak dayparts, 4)
recommended staffing by role/daypart, 5) risks that could make the forecast wrong, and 6) what the manager

should
monitor and adjust in real time. Do not invent missing data.

> MANAGER CHECK Forecasts are planning tools. Compare them with actual demand and adjust rather than treating them as guarantees.

027 · Daily Manager Control Summary

GRV-AI-027

Turn today’s restaurant operating data into a one-page manager control summary. Sales: [data] Covers / transactions: [data]
Labor: [data] Food / waste issues: [data] Guest complaints / recoveries: [notes] Voids / comps / refunds / cash exceptions:
[data] Staffing / call-outs / training issues: [notes] Equipment / facility issues: [notes] Separate: what happened, what is
unusual, what needs action today, what can wait, and what evidence is still missing. End with the top three management
priorities and one question the next manager must answer.

> MANAGER CHECK Use the summary to focus management attention, not to replace the underlying records.

Menu & Sales Intelligence

028 · Menu Mix & Contribution Opportunity Review

GRV-AI-028

Help me analyze this menu mix for management opportunities. Menu items: [list] Units sold: [data] Selling prices: [data]
Recipe or estimated food cost: [data] Gross contribution dollars if available: [data] Prep difficulty / ticket-time concerns:
[notes] Guest feedback: [notes] Identify high-volume/high-contribution items, high-volume/low-contribution items, low-
volume/high-contribution opportunities, and low-volume/low-contribution items. Flag missing or unreliable data. Suggest
questions to investigate before changing prices, portions, recipes, placement, or promotion. Do not recommend a menu
change solely from popularity.

> MANAGER CHECK Profit, guest value, execution, and brand fit all matter; menu mix alone is not the whole decision.

029 · Promotion Or Limited-Time-Offer Review

GRV-AI-029

Evaluate this restaurant promotion or limited-time offer using the real numbers I provide. Offer: [description] Dates /
dayparts: [period] Units sold: [data] Incremental sales if known: [data] Discount / offer cost: [data] Food and packaging cost:

[data] Labor or operational impact: [notes] Guest response: [notes] Cannibalization concerns: [notes] Tell me what we can
conclude, what we cannot conclude, whether the offer appears to drive profitable behavior, what operational costs may be
hidden, and what data to capture next time. End with keep / change / stop / test-again considerations, not a forced verdict.

> MANAGER CHECK Do not call a promotion successful just because sales went up; consider margin, workload, and what sales it replaced.

030 · Server Sales Coaching Plan

GRV-AI-030

Build a fair restaurant sales-coaching plan for a server or service team using the evidence below. Sales measures we care
about: [beverage, appetizer, dessert, add-on, check average, etc.] Current results: [data] Restaurant standards: [standards]
Guest-service expectations: [standards] Observed strengths: [facts] Observed missed opportunities: [facts] Create coaching
focused on guest needs, product knowledge, confident recommendations, and accurate service - not pressure tactics.
Include one skill to practice, one role-play, one measurable observation, and one follow-up date.

> MANAGER CHECK Sales coaching should improve hospitality and product knowledge, not encourage manipulation or unwanted

Guest Relationship & Retention

031 · Guest Reactivation Plan

GRV-AI-031

Help me design a respectful guest-reactivation plan for customers who have not returned recently. Available guest data and
permissions: [describe only what may lawfully/appropriately be used] Typical visit frequency: [data] Recent changes in
menu/service: [facts] Strongest reasons guests choose us: [facts] Budget / offer limits: [limits] Channels available: [email,
loyalty, social, etc.] Create a simple 30-day reactivation test with audience logic, message themes, optional offers, timing,
measurement, and a stop rule if the outreach is not useful. Do not assume consent or recommend using data we do not have
permission to use.

> MANAGER CHECK Use only customer information and communication permissions the restaurant is allowed to use.

Hiring & Retention

032 · Employee Retention Risk Review

GRV-AI-032

Help me identify employee-retention risks using only job-related, non-sensitive information. Turnover pattern: [data] Call-
outs / scheduling issues: [data] Exit feedback: [themes] Training completion: [data] Manager observations: [facts] Pay /
hours / role changes relevant to the job: [facts] Known team concerns: [themes] Separate systemic risks from individual
assumptions. Identify the top retention pressure points, evidence supporting each one, what information is missing, and
low-cost management actions we can test over the next 30 days.

> MANAGER CHECK Do not infer private motives or personal traits; use job-related evidence and direct employee feedback.

033 · Stay-Interview Question Set

GRV-AI-033

Create a short stay-interview guide for current restaurant employees. Role(s): [positions] Tenure range: [range] Known
retention concerns: [themes] What management genuinely can change: [list] What is not negotiable: [standards /
constraints] Give me 8-10 neutral questions that help employees explain what makes the job workable, what creates
frustration, what support they need, what makes them consider leaving, and what one realistic change would matter most.
Add a manager note-taking structure that separates employee comments from management conclusions.

> MANAGER CHECK A stay interview is for listening and pattern-finding, not promising changes the restaurant cannot make.

Training & Certification

034 · Training Gap Analysis

GRV-AI-034

Analyze this restaurant training information and identify the highest-priority gaps. Role / station: [role] Required skills /
standards: [list] Training records: [data] Certification / sign-off results: [data] Observed errors: [facts] Guest / safety / cost
impact: [facts] Trainer notes: [notes] Separate knowledge gaps, skill gaps, unclear standards, weak practice, and weak
verification. Rank the gaps by operational risk and frequency. Recommend the smallest retraining plan that addresses the
highest-impact issues first.

MANAGER CHECK Fix the reason performance is failing; do not automatically assume every miss requires more training.

035 · Trainer Readiness & Coaching Plan

GRV-AI-035

Help me evaluate whether a restaurant trainer is ready to train others consistently. Role / station: [role] Standards they
must teach: [list] Observed training behavior: [facts] Trainee outcomes: [data / observations] Strengths: [facts]
Inconsistencies: [facts] Create a trainer-readiness review covering technical mastery, explanation, demonstration,
observation, feedback, patience, consistency, documentation, and escalation to a manager. Then give me a short coaching
plan for any weak areas and evidence needed before certification.

MANAGER CHECK Being excellent at a station does not automatically make someone an effective trainer.

Manager Development

036 · Delegation & Ownership Plan

GRV-AI-036

Help me delegate this restaurant responsibility without losing accountability. Responsibility: [task / system / project]
Current owner: [role] New owner: [role] Required standard: [standard] Authority the person may use: [limits] Decisions
that still require approval: [limits] Records / evidence required: [list] Review dates: [schedule] Create a clear handoff:
desired outcome, scope, authority, non-negotiables, first actions, check-in schedule, and what evidence will show the
responsibility is under control.

MANAGER CHECK Delegation transfers responsibility for work, not the leader’s responsibility to verify.

037 · Difficult Conversation Preparation

GRV-AI-037

Help me prepare for a difficult restaurant workplace conversation without making accusations or legal conclusions. Issue:
[specific situation] Verified facts: [facts] What I have personally observed: [facts] What I have only heard: [unverified
information] Relevant standard / policy: [paste current wording] Desired operational outcome: [outcome] Create a calm
conversation structure: opening, facts, questions to understand the employee’s perspective, standard, expected next step,
documentation points, and follow-up. Identify anything I should verify before the conversation.

MANAGER CHECK Keep facts, reports, assumptions, and conclusions separate; serious HR matters may require qualified review.

038 · Manager Meeting Agenda From Real Issues

GRV-AI-038

Turn the following restaurant issues into a focused manager meeting agenda. Current KPIs: [data] Open operational
problems: [list] Guest issues: [list] Staffing / training issues: [list] Food / labor / sales issues: [list] Maintenance / safety issues:
[list] Decisions waiting for leadership: [list] Create a 45-60 minute agenda ordered by impact and decision need. For each
item include: evidence to review, decision needed, owner, due date, and what should not consume meeting time. End with a
five-minute accountability closeout.

MANAGER CHECK A management meeting should produce decisions and ownership, not become a long status recital.

050 · 90-Day Manager Development Plan

GRV-AI-050

Build a 90-day development plan for a restaurant manager using the evidence below. Role: [assistant manager / kitchen
manager / GM / etc.] Current responsibilities: [list] Strengths: [verified examples] Development needs: [verified examples]
Key restaurant goals: [goals] Systems they must learn: [list] Available coaching / training: [resources] Create three 30-day
phases. For each phase include: 2-3 priorities, specific behaviors to practice, operating responsibilities to own, evidence to
collect, coaching checkpoints, and what “ready for more responsibility” would look like. Keep the plan realistic enough to
use during actual shifts.

MANAGER CHECK Development should be based on demonstrated behavior and operating results, not vague personality labels.

051 · Manager Shift Handoff Summary

GRV-AI-051

Review these Daily Manager Log entries. Summarize the three things the incoming manager most needs to know,
identify unresolved items, and name any item that lacks a clear owner. Do not invent facts or turn minor routine
notes into formal corrective actions.

MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

052 · Recurring Manager Log Pattern Review

GRV-AI-052

Review the last seven days of Daily Manager Log entries. Identify repeated operational issues, repeated employee
or guest concerns, handoff failures, and items that appear to be discussed repeatedly without being closed. Separate one-time events from recurring patterns.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

053 · Daily Manager Log Quality Check

GRV-AI-053

Review these Manager Log entries for usefulness. Flag entries that are too vague, overly detailed, inappropriate for
a general shift log, or missing the information the next manager needs. Rewrite only the weak entries in a friendly,
concise handoff style.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

054 · Pre-Shift Vs Manager Log Vs Handoff Decision

GRV-AI-054

For each item below, decide whether it belongs in the Daily Manager Log, GRV-M22 Pre-Shift Leadership Brief, GRV-M25 Cross-Functional Handoff & Alignment Plan, or another Gravity system. Explain the placement briefly and
avoid duplicating the same record.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

055 · Role-Based Manager Learning Path

GRV-AI-055

Using this manager's current role, experience, decision rights, and readiness evidence, build a practical development path for Shift Leader, Manager on Duty, Assistant GM, or General Manager responsibilities. Include
what to learn, what to practice, what must be observed, what must be independently verified, and what evidence is
required before authority expands.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

056 · Shift Leader Development Plan

GRV-AI-056

Using the information below, create a Shift Leader development plan focused on shift readiness, clear communication, deployment, basic guest recovery, handoff discipline, and escalation judgment. Include representative practice and verification before independent authority.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

057 · Shift Leader To Mod Readiness

GRV-AI-057

Evaluate whether this Shift Leader appears ready to begin Manager on Duty practice. Identify the decision-rights
knowledge, shift-control behaviors, guest recovery ability, coaching behavior, handoff discipline, and representative
practice still needed before independent MOD authority.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

058 · Mod Development Plan

GRV-AI-058

Build a Manager on Duty development plan focused on full-shift control, labor and sales awareness, guest recovery,
coaching, corrective follow-through, and manager-log continuity. Separate what can be practiced with support from
what requires independent verification.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

059 · Mod To Agm Readiness

GRV-AI-059

Evaluate whether this MOD appears ready for Assistant GM-level development. Focus on follow-through, standards
verification, training/competency oversight, labor/food-cost awareness, corrective-action closure, cross-functional
ownership, and ability to support other managers rather than simply run a shift.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

060 · Agm Development Plan

GRV-AI-060

Build an Assistant GM development plan focused on standards verification, training and competency follow-up,
cross-functional closure, basic labor and food-cost review, manager coaching, and operating follow-through. Define

evidence that would show the AGM can carry these responsibilities without repeated GM rescue.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

061 · Agm To Gm Readiness

GRV-AI-061

Evaluate whether this Assistant GM appears ready for General Manager-level development. Focus on business control, manager development, system ownership, financial judgment, staffing, guest retention, risk, owner alignment, and ability to operate without repeated owner rescue.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

062 · General Manager Development Plan

GRV-AI-062

Create a General Manager development plan using the evidence below. Include business control, system installation, manager development, owner alignment, financial/operating review, staffing, risk, guest retention, and
verified outcomes. Do not treat title or tenure as proof of readiness.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

063 · Authority Readiness Check

GRV-AI-063

Review this manager's readiness assessment, observations, coaching records, role-ramp record, and representative
shift evidence. State which responsibilities appear ready for greater authority, which still require support, and exactly
what evidence is missing.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

064 · Manager Decision-Rights Check

GRV-AI-064

Review the proposed manager responsibilities below. Separate what the role may decide, what requires approval,
what requires consultation, what must be reported, and what must be escalated. Flag any authority that is unclear or
unsupported by the role charter.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

065 · Manager Knowledge Check Builder

GRV-AI-065

Using the approved role standards below, create a short manager knowledge check that tests judgment and understanding rather than trivia. Include an answer key and identify which questions require discussion rather than
automatic scoring.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

066 · Representative Practice Planner

GRV-AI-066

Given this manager-development goal, design one realistic practice assignment that can demonstrate the required
capability. Include context, authority limits, safeguards, observer, evidence to collect, and what would count as
successful verification.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

067 · Coaching Follow-Through Review

GRV-AI-067

Review the coaching record and follow-up evidence below. Determine whether the behavior improved, whether
support was adequate, what remains unresolved, and whether the next step should be continued practice, changed
support, escalation, or verified closure.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

068 · Manager Corrective-Action Closure Review

GRV-AI-068

Review these manager-development actions. For each item, classify it as Open, Assigned, Correction in Progress,
Corrected, or Verified Closed. Flag any item marked closed without evidence that the correction actually worked.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

069 · Manager Follow-Through Priority Review

GRV-AI-069

Review these open manager-development actions. Prioritize them by operational consequence, identify overdue
items, flag actions without owners or verification methods, and recommend the smallest next step needed to move
each toward Verified Closed.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

070 · Agm Follow-Through Focus

GRV-AI-070

Review these unresolved manager, guest, training, maintenance, staffing, and operating items. Identify which items
are appropriate for the Assistant GM to verify or close, which belong to another Gravity system owner, and which
require GM or owner escalation.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

071 · Manager Meeting Decision Summary

GRV-AI-071

Turn these manager meeting notes into a concise decision record: decisions made, owner, due date, evidence required, unresolved questions, and next review. Do not rewrite discussion that does not affect a decision or follow-
up.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

072 · Manager Development Weekly Review

GRV-AI-072

Using this week's readiness, role-ramp progress, coaching, observations, manager-log patterns, open actions, and
bench information, prepare a one-page weekly manager-development review with: what improved, what remains
weak, decisions needed, risks, and next actions.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

073 · Leadership Behavior Pattern Review

GRV-AI-073

Review these observations and coaching records for patterns in listening, clarity, fairness, delegation, follow-through, pressure response, and accountability. Identify strengths and development priorities using only evidence

provided.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

074 · Manager Bench Risk Review

GRV-AI-074

Review the manager capability and successor information below. Identify critical roles with weak backup coverage,
managers closest to readiness, development bottlenecks, and the top three actions that would most strengthen
bench depth without promoting people before they are ready.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

075 · Owner Daily Leadership Brief

GRV-AI-075

Using only the significant Daily Manager Log items, end-of-day exceptions, and verified open actions below, create a
short owner brief. Include what changed, what is outside standard, who owns it, what remains unresolved, and what
requires owner attention. Exclude routine information that does not need owner involvement.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

076 · 30-Day Accelerated Manager-System Plan

GRV-AI-076

Create a 30-Day Accelerated GRV-M installation plan for the stated manager-development pressure. Follow this
sequence: Days 1-5 measure and define; Days 6-10 train and pilot; Days 11-20 execute and coach; Days 21-27
stress-test; Days 28-30 verify and decide. Use only 3-5 tools and one accountable owner.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

077 · 60-Day Guided Manager-System Plan

GRV-AI-077

Create a 60-Day Guided GRV-M installation plan. Follow this sequence: Days 1-10 learn and measure; Days 11-20
define and prepare; Days 21-30 train and practice; Day 30 midpoint gate; Days 31-46 guided execution; Days 47-54
stress-test; Days 55-60 verify and hold. Do not simply double the 30-day plan.

MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

078 · Day-30 / Day-60 Manager Decision Gate

GRV-AI-078

Review the implementation evidence below and prepare the Day-30 or Day-60 decision. State what should be kept,
changed, removed, expanded, or held. Identify any control that is creating paperwork without useful decisions or
evidence.

MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

079 · Manager-System Duplication Check

GRV-AI-079

Review the proposed GRV-M forms, logs, meetings, and records below. Identify duplicate information, unclear ownership, and any item that should reference another system's verified result rather than collect the same information again. Recommend the simplest Gravity-aligned design.

MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

Food Cost & Purchasing

039 · Recipe Cost & Portion Control Review

GRV-AI-039

Help me review whether a menu item’s recipe cost and portion standard are under control. Recipe: [ingredients and
quantities] Current ingredient costs: [costs] Selling price: [price] Expected yield: [yield] Portion standard: [standard] Actual
portion observations / weights: [data] Waste / remakes / complaints: [notes] Calculate the recipe cost if the data is complete,
show the math, identify missing assumptions, compare expected and observed portioning, and list the most likely control
questions. Do not invent ingredient prices or yields.

MANAGER CHECK Use current invoices, tested yields, and actual portion standards before making pricing or recipe decisions.

040 · Vendor Price-Increase Response

GRV-AI-040

Help me evaluate a restaurant vendor price increase. Item(s): [list] Old price: [data] New price: [data] Usage volume: [data]
Menu items affected: [list] Current recipe margins if known: [data] Alternative vendors / products: [facts]

Quality /
specification requirements: [standards] Calculate the likely cost impact, identify which menu items or purchasing decisions
deserve attention first, and give me options to investigate: negotiate, substitute, rebid, adjust par, reduce waste, change
recipe, or change price. Separate options from recommendations that require a quality or guest-impact test.

> MANAGER CHECK Protect specification, quality, and guest expectations; the cheapest replacement is not automatically the best choice.

041 · Receiving Discrepancy Review

GRV-AI-041

Review these receiving records for purchasing or vendor problems that need follow-up. Purchase order: [data] Invoice:
[data] What was actually received: [data] Shortages / substitutions: [data] Damaged / rejected product: [data] Prices / credits:
[data] Temperature or quality issues if relevant: [verified observations] Create a discrepancy list showing ordered vs
invoiced vs received, estimated financial impact, missing credits, recurring vendor patterns, and the exact questions the
manager should resolve. Do not infer misconduct from an error pattern alone.

> MANAGER CHECK Receiving records should create a factual vendor conversation, not an accusation.

042 · Prep & Par Forecast

GRV-AI-042

Help me build or adjust prep pars for the next [day/week] using actual demand. Recent item sales / usage: [data] Current
pars: [data] Current on-hand: [data] Waste / stockouts: [data] Shelf life / hold-time limits: [verified standards] Upcoming
reservations / events: [facts] Delivery schedule: [data] Recommend a test par range for each priority item, show the demand
logic, flag products with high spoilage or stockout risk, and identify which pars should not be changed until more data is
collected.

> MANAGER CHECK Pars are operating targets that should be tested against real usage, shelf life, quality, and service risk.

043 · Portion-Control Observation Plan

GRV-AI-043

Create a fair portion-control observation plan for [item/station]. Approved portion standard: [standard] Tools used: [scale,
scoop, ladle, count, etc.] Observed variation: [facts] Recipe / cost impact: [data] Training status: [facts] Give me a short
manager audit that checks setup, tools, technique, actual measured portions, employee understanding, and

correction.
Include how many observations to take before drawing a conclusion and how to document retraining if needed.

> MANAGER CHECK Observe enough real portions to find a pattern; one unusual plate does not prove a station-wide problem.

Facilities & Maintenance

044 · Preventive Maintenance Priority Plan

GRV-AI-044

Turn this restaurant maintenance list into a realistic preventive-maintenance priority plan. Equipment / facility items: [list]
Known condition: [facts] Breakdown history: [data] Safety / food-safety impact: [facts] Operational impact if unavailable:
[facts] Manufacturer or service requirements: [verified requirements] Budget / vendor constraints: [limits] Rank items by
safety, business interruption, food loss, guest impact, and repair risk. Create a 30/60/90-day action plan with owner, vendor
need, due date, and verification. Do not invent maintenance intervals.

> MANAGER CHECK Use manufacturer guidance and qualified service providers for technical maintenance requirements.

045 · Repair-Vs.-Replace Decision Prep

GRV-AI-045

Help me prepare a repair-versus-replace decision for restaurant equipment. Equipment: [item] Age: [age] Current
condition: [facts] Repair quote(s): [data] Repair history: [data] Downtime / lost-sales impact: [estimate and basis]
Replacement quote(s): [data] Energy / capacity / warranty differences: [facts] Operational importance: [context] Create a
decision comparison showing known costs, uncertain costs, downtime, reliability, capacity, safety implications, and payback
considerations. Identify the questions I still need answered before deciding.

> MANAGER CHECK Use this to structure the decision; technical safety and code questions should be confirmed by qualified professionals.

046 · Facility Walk Action Plan

GRV-AI-046

Turn these restaurant facility-walk observations into a prioritized action list. Observations: [paste facts] Photos or locations
described: [notes] Guest-facing impact: [facts] Employee / safety impact: [facts] Cleaning / maintenance history: [facts]

Known vendor or repair status: [facts] Sort items into: correct today, schedule within 7 days, schedule within 30 days,
monitor, or escalate immediately. Assign an owner, due date, proof of completion, and any dependency for each item.

> MANAGER CHECK Prioritize actual risk and operational impact, not which defect is easiest to fix.

092 · Facility Risk Priority Review

GRV-AI-092

Review the facilities and maintenance records below. Identify the highest-risk open items using guest impact, safety
exposure, food-loss risk, downtime, repeat failure, repair age, vendor delay, and capital risk. Recommend the top
three management priorities and explain why each matters operationally.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

093 · Open Repair Triage

GRV-AI-093

Review the open repair log. Separate routine repairs from items that require urgent attention, owner approval,
vendor escalation, temporary controls, or continuity planning. Do not classify an issue as resolved unless verified
closure evidence is present.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

094 · Preventive Maintenance Gap Review

GRV-AI-094

Analyze the preventive-maintenance calendar and identify overdue tasks, recurring deferrals, missing owners,
assets without a service rhythm, and tasks that should be escalated because of criticality.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

095 · Downtime Impact Summary

GRV-AI-095

Review these downtime records. Summarize total downtime, repeated assets, affected dayparts, guest/service
impact, lost product/time/sales evidence, and which failures should trigger deeper corrective action.

MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

096 · Vendor Performance Review

GRV-AI-096

Review vendor service records for response time, completed work, repeated callbacks, invoice/quote mismatch,
unresolved issues, and verification quality. Identify vendors that need review, renegotiation, or replacement consideration.

MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

097 · Warranty And Contract Watch

GRV-AI-097

Review the warranty, lease, and service-contract tracker. Identify upcoming renewals, expired protections, unclear
coverage, repeated paid repairs that may have been covered, and contracts requiring owner decision.

MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

098 · Daily Facility Handoff Summary

GRV-AI-098

Turn the daily readiness and closing condition notes into a concise next-manager handoff. Include only material
issues, urgent hazards, unresolved repairs, owner assignments, and next-shift actions.

MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

099 · Monthly Facility Scorecard Summary

GRV-AI-099

Review the monthly facility scorecard. Summarize what improved, what worsened, what remains open, which assets
or areas are creating the most operational strain, and what management decision is needed next.

MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

100 · Quarterly Facility Audit Analysis

GRV-AI-100

Analyze the quarterly facility audit and photo/evidence references. Identify repeated locations, repeated asset
classes, high-risk findings, weak closure evidence, and the top priorities for the next 90-day facility

improvement
plan.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

101 · Corrective-Action Closure Check

GRV-AI-101

Evaluate these maintenance corrective-action records. Identify which items are not ready for Verified Closed because evidence is missing, the correction was not tested, the issue repeated, the owner is unclear, or the underlying cause was not confirmed.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

102 · Capital Renewal Roadmap Draft

GRV-AI-102

Using the facility asset register, capital watchlist, downtime records, repair history, and owner priorities, draft a 12-
month capital-renewal roadmap. Separate must-do risk items from nice-to-have improvements.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

103 · Trivial-Vs-Formal Corrective Action

GRV-AI-103

Review the maintenance issues below and decide which ones need formal corrective action and which ones should
remain normal management corrections. Explain your reasoning using recurrence, cost, risk, safety, guest impact,
and likelihood of return.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

104 · Facility Readiness For Busy Weekend

GRV-AI-104

Review current open repairs, PM status, asset condition, vendor follow-up, and daily-readiness notes. Identify what
must be handled before the upcoming busy weekend and what can wait without creating unreasonable risk.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

105 · After-Vendor Visit Review

GRV-AI-105

Review the vendor service work record. Determine whether the work is ready to verify closed, needs recheck, should remain open, or should be disputed. List any missing evidence before approval/payment.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

106 · Facility Failure Root-Cause Questions

GRV-AI-106

Based on the repeated facility or equipment problem below, generate the best root-cause questions a manager
should ask before choosing a fix. Do not assume the cause; organize questions by equipment condition, usage,
cleaning, training, maintenance interval, parts, vendor work, and operating environment.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

107 · Facility Control Weekly Meeting Agenda

GRV-AI-107

Using these open facility records, create a 15-minute weekly manager meeting agenda. Include decisions needed,
overdue items, urgent risks, vendor escalations, capital watch items, and verified closures.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

108 · Grv-Fm30 Improvement Plan Builder

GRV-AI-108

Using the quarterly audit, scorecard, open repair review, capital watchlist, and downtime records, draft a 90-Day
Facility Control Improvement Plan with three priorities, owners, milestones, 30/60 checkpoints, success evidence,
and final verification.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

109 · Facility Data Quality Check

GRV-AI-109

Review these facility records for missing dates, duplicate IDs, unclear owners, missing due dates, vague problem
descriptions, unsupported closure claims, missing vendor names, and inconsistent statuses. Produce a correction
list without inventing missing data.

MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

110 · Multi-System Handoff Review

GRV-AI-110

Review the facility issue below and determine whether it belongs only in GRV-FM or must also involve GRV-FS, GRV-RC, GRV-P, GRV-I, or GRV-IV. Explain the boundary without duplicating the same record across systems.

MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

Cash & Loss Prevention

047 · Deposit Reconciliation Review

GRV-AI-047

Help me reconcile a restaurant deposit discrepancy from the records below. POS expected cash: [data] Drawer / checkout
records: [data] Paid-outs / tips / cash adjustments: [data] Deposit prepared: [data] Bank-confirmed deposit: [data] Known
timing differences: [facts] Manager notes: [facts] Show the reconciliation step by step, identify exactly where the numbers
stop matching, list likely record or process questions, and state what cannot be concluded from the data. Do not accuse any
person or infer theft from a discrepancy alone.

MANAGER CHECK A cash discrepancy is a control problem to investigate with records; it is not proof of misconduct.

Employee Training & Certification

080 · Daily Training Summary

GRV-AI-080

Review these Daily Training Log entries. Summarize who trained, what progressed, who needs more practice, who
appears ready for independent verification, and what the manager should follow up on next shift. Do not mark anyone certified based only on notes.

MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

081 · Stalled Trainee Review

GRV-AI-081

Review this employee's training history. Identify where progress appears stalled, distinguish possible standard/trainer/practice/employee factors, and recommend the next practical training step. Do not invent a cause

that is not supported by the records.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

082 · Certification Readiness Check

GRV-AI-082

Evaluate the following training record against the Gravity certification gate: required learning complete, required
knowledge check passed where applicable, skill demonstrated, representative live performance observed where
appropriate, independent verification complete, and manager approval recorded. Identify what is still missing before
C - Certified.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

083 · Trainer Calibration Review

GRV-AI-083

Compare these trainer observations and sign-offs for the same position. Identify inconsistent standards, scoring
differences, unclear expectations, or evidence that trainers are teaching different versions of the work. Recommend
what the GM should recalibrate.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

084 · Cross-Training Priority

GRV-AI-084

Using the competency matrix, schedule, and known coverage needs below, recommend the three cross-training
moves that would reduce the greatest operating risk. Consider current ability, readiness, call-out vulnerability,
business volume, and trainer capacity.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

085 · Retraining Plan

GRV-AI-085

Using the verified performance gap below, build a short retraining plan that states the standard to relearn, practice
required, trainer, retest method, evidence needed, and completion decision. Keep coaching separate from

punishment.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

086 · Repeated Failure Review

GRV-AI-086

Review these repeated failed competencies or retraining records. Determine whether the evidence points more
strongly to unclear standards, insufficient practice, trainer inconsistency, weak verification, or failure to follow the
standard. State what is known, what is uncertain, and what should be checked next.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

087 · Training Risk Priority

GRV-AI-087

Rank the following training gaps by likely service, safety, compliance, quality, staffing, and guest impact. Recommend only the highest-value actions the management team can realistically complete during the next review
period.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

088 · Corrective Action Closure

GRV-AI-088

Review this training corrective action. Determine whether the available evidence supports Open, Assigned, Corrected, or Verified Closed. Explain what additional evidence is needed if closure cannot yet be verified.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

089 · Monthly Training Health Review

GRV-AI-089

Review the monthly training measures below. Compare expected versus actual performance, identify meaningful
variances, explain only causes supported by the data, flag the highest-risk competency gap, and recommend the
next three actions.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

090 · Knowledge Check Review

GRV-AI-090

Review these missed knowledge-check questions and identify what should be retaught. Do not infer practical competence from quiz performance alone; recommend observation where the skill must be demonstrated.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

091 · Coverage Risk Before Scheduling

GRV-AI-091

Review this competency matrix and proposed schedule. Identify shifts or stations that depend on only one verified/certified person, where the schedule relies on employees still Learning or Practicing, and where cross-training would most improve resilience. Route staffing decisions to the labor-control process rather than rewriting the
schedule blindly.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

Cross-System Pressure Tests

111 · Cross-System Routing

GRV-AI-111

Review the restaurant problem below and identify which Gravity Operating System should own the original record,
which other systems need only a verified handoff, and which system should verify implementation. Do not duplicate
records simply because multiple systems touch the issue. Explain the routing in plain restaurant language.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

112 · Shift Pressure Triage

GRV-AI-112

Given the following live shift problems, rank what the manager should address first using this order: immediate
safety/legal/emergency/cash risk, guest harm, operating continuity, employee stability, financial loss, then optimization. Name the primary Gravity system for each issue and identify anything that can wait.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

113 · Corrective-Action Closure Test

GRV-AI-113

Review these open corrective actions. Flag anything marked complete or closed without evidence that the correction
worked. For each weak closure, state what evidence would justify Verified Closed and who should verify it.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

114 · Recurring-Problem Detector

GRV-AI-114

Review these Manager Log, audit, complaint, maintenance, training, or variance records. Identify problems that
appear to be recurring even if they were described differently on different days. Separate one-time noise from patterns that deserve corrective action.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

115 · Bad-Data Challenge

GRV-AI-115

Review the following restaurant dashboard or worksheet data. Identify missing sources, inconsistent definitions,
suspicious defaults, stale dates, unexplained zeros, estimates presented as actuals, or sample/demo data that could
mislead management. Do not invent corrections; state what must be verified.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

116 · 3-5 Tool Starter Set

GRV-AI-116

Given this one restaurant pressure point, select only the 3-5 Gravity tools that create the minimum useful control
loop. Explain why each is necessary and explicitly exclude tools that would add paperwork without changing a decision or producing needed evidence.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

117 · Short-Staffed Shift Plan

GRV-AI-117

Using this sales forecast, scheduled staffing, employee competency matrix, call-outs, and minimum coverage requirements, identify the safest workable deployment plan. Do not treat an employee as qualified for a station
unless the provided competency record supports it.

MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

118 · Forecast Miss Review

GRV-AI-118

Compare forecast sales/guests/labor to actual results. Separate forecast-model error from an unexpected event,
execution issue, weather/calendar factor, capacity issue, or bad source data. Recommend what should be preserved as a lesson for the next comparable day.

MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

119 · Walk-In / Equipment Failure Router

GRV-AI-119

Review this equipment failure. Separate the Facilities & Maintenance record, any Food Safety action, any Risk &
Continuity response, and any Food Cost inventory-loss record. Identify the one original record for each subject and
the minimum handoffs between systems.

MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

120 · Cash Exception Boundary Check

GRV-AI-120

Review this cash/payment exception. Identify what belongs in Cash Controls & Loss Prevention, what may require
an authorized HR/employment process, what can be coached through Manager Development, and what should not
be copied into general manager notes because it is confidential or investigative.

MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

121 · Sop Change Installation Check

GRV-AI-121

A restaurant changed the following SOP. Build a verification checklist showing: controlled version, affected roles,
training requirement, competency evidence, launch date, observation sample, corrective action for misses, and
evidence required before the change can be considered adopted.

MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

122 · Multi-Unit Drift Test

GRV-AI-122

Compare these two locations' versions of the same standard or operating process. Identify meaningful drift, local
differences that may be legitimate, conflicting source versions, and anything that needs Standards & Intelligence
review before one location copies the other.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

123 · Owner Daily Signal Filter

GRV-AI-123

Review today's restaurant records and identify the few items an involved owner genuinely needs to know. Exclude
routine activity that management already controlled. Prioritize significant variances, unresolved risks, repeated
problems, missed commitments, and decisions requiring owner authority.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

124 · Pressure-Test A Gravity Tool

GRV-AI-124

Pressure-test the following Gravity form or workflow as if the restaurant is busy, short staffed, and the manager has
ten minutes. Identify fields that are essential, fields that duplicate another source, decisions the tool should produce,
what evidence proves completion, and what could be simplified without weakening control.

> MANAGER CHECK Use current records and verified standards. Review the answer before acting; AI does not replace management judgment.

Systems Of Service

125 · Demand-To-Capacity Shift Map

GRV-AI-125

Act as an experienced full-service restaurant operations leader. Build a demand-to-capacity map for the next shift
using only the facts I provide. Demand picture: [forecast covers / reservations / walk-in expectation / large parties /
off-premise demand] Timing: [arrival waves and likely peak windows] Available people by role and verified skill: [list]
Station capacity or known limits: [host / servers / bussers / bar / expo / line / prep / pizza / salad / dish] Product,

equipment, or facility constraints: [list] For each demand wave, identify the station most likely to become the constraint, the pressure that will transfer to other stations, the earliest observable warning signal, the manager action
that should follow, and the evidence to monitor in real time. Do not assume every scheduled employee is equally
capable. End with the three decisions that must be made before pre-shift.

> MANAGER CHECK Use verified skill and station-capacity evidence; a headcount alone does not prove usable capacity.

126 · Reservation-Wave & Seating Strategy

GRV-AI-126

Help me turn the following reservation and arrival pattern into an executable seating strategy without promising
timing the restaurant cannot support. Reservation book: [times / party sizes / special needs] Expected walk-ins:
[range and timing] Available tables and turn assumptions: [facts] Server sections and verified strength: [facts]
Kitchen, bar, and expo capacity limits: [facts] Known large-party or menu-complexity risks: [facts] Create a time-
blocked seating plan that protects the host stand, server workload, bar production, kitchen ticket flow, and guest
expectations. Identify where pacing, holds, manager communication, or expectation-setting may be needed. State
what would trigger a change to the plan and what the host should communicate when actual conditions differ.

> MANAGER CHECK A seating plan must respect whole-restaurant capacity; an open table is not automatically usable capacity.

127 · Every-Station Readiness Exception Plan

GRV-AI-127

Review this pre-service readiness evidence for every operating station. Stations: [host / servers / bussers / bar /
expo / line / prep / pizza / salad / dish] Opening checks and verified condition by station: [paste] Unfinished prep, low
product, equipment issues, training gaps, or call-outs: [list] Expected demand and timing: [facts] Do not rewrite a
generic opening checklist. Create an exception plan showing only what is outside standard, the guest or operating
consequence, the temporary control, the accountable owner, the deadline, the escalation trigger, and the proof
needed before the exception can be considered closed. Separate critical blockers from conditions the team can
safely manage during service.

MANAGER CHECK Keep permanent station checklists in their controlled source; use this prompt only for verified exceptions and decisions.

128 · Pre-Shift Plan Transfer Audit

GRV-AI-128

Audit whether this pre-shift meeting actually transferred the operating plan to the team. Manager plan: [paste concise plan] Pre-shift talking points used: [paste] Station-specific changes or exceptions: [list] Questions employees
asked: [notes] Observed execution during the first service wave: [facts] Identify what the team clearly understood,
what remained vague, which roles did not receive the information they needed, and whether owners, triggers, and
escalation paths were explicit. Produce a corrected five-minute transfer outline for the next shift and no more than
three verification questions a manager can ask employees to confirm understanding.

MANAGER CHECK Attendance does not prove transfer; verify that each role can explain the plan and its decision triggers.

129 · Contingency Trigger & Pressure Response Builder

GRV-AI-129

Turn these known service risks into predefined contingency triggers and responses. Expected demand: [facts] Known risks: [call-outs / reservation wave / equipment / product / weather / new employees / other] Current staffing
and station capacity: [facts] Available manager authority and backup resources: [facts] For each material risk, define: early warning signal, measurable trigger where possible, immediate response, person authorized to act,
communication path, guest-protection step, conditions for escalation, and evidence that shows the response worked.
Avoid vague instructions such as “watch closely” or “use judgment” unless you define what the manager should
observe.

MANAGER CHECK A contingency plan becomes useful only when the trigger, authority, and first action are clear before pressure arrives.

130 · Live Plan Variance & Next-Shift Advantage

GRV-AI-130

Compare the shift plan with what actually happened and convert the difference into a next-shift advantage. Planned
demand, staffing, deployment, pacing, prep, and contingencies: [paste] Actual conditions and timing: [facts] Manager
changes made during service: [facts] Guest, team, ticket-time, product, and financial effects: [facts] Open commitments: [list] Separate forecast error, capacity error, readiness miss, execution miss, and unavoidable exception. Identify which live adjustments helped, which transferred pressure elsewhere, and what should change

before the next comparable shift. End with one lesson to preserve, one controlled change to test, one owner, and
the evidence required to verify improvement.

> MANAGER CHECK Do not turn one unusual shift into a permanent standard without comparable evidence.

131 · Standard Drink Card Audit

GRV-AI-131

Audit this beverage recipe or Standard Drink Card for operational and financial completeness. Drink name and approved recipe: [ingredients / exact quantities / method] Glassware, ice, garnish, presentation, and service standard: [details] Current ingredient costs and purchase units: [data] Selling price and POS name/button: [data]
Observed bartender variations: [facts] Check for unclear measurements, missing yield assumptions, inconsistent
build order, unpriced components, garnish or mixer omissions, unsupported substitutions, presentation gaps, and
POS naming problems. Calculate only from the data provided. Produce a corrected-control checklist and list every
fact management must verify before approving a new recipe version.

> MANAGER CHECK The approved recipe version controls; AI may expose gaps but cannot invent pour sizes, costs, or responsible-service rules.

132 · Beverage Recipe Cost & Contribution Review

GRV-AI-132

Review this beverage item using both cost percentage and contribution dollars. Recipe quantities and current unit
costs: [data] Garnish, mixer, batch-yield, and consumable costs: [data] Selling price: [amount] Units sold and sales
mix: [data] Preparation time, training difficulty, and service impact: [facts] Calculate recipe cost, recipe beverage-
cost percentage, and gross contribution dollars only where the inputs support them. Explain how an attractive cost
percentage can still produce weak contribution and how a higher-cost item can still contribute well. Identify missing
data, operational tradeoffs, and the next pricing, recipe, or menu-placement questions management should verify
before changing the drink.

> MANAGER CHECK Review guest value, brand fit, execution, and responsible service along with the calculation.

133 · Pour-Cost Variance Investigation

GRV-AI-133

Help me investigate a beverage pour-cost variance without assuming theft or blaming the bar team.
Beverage sales

by category: [data] Actual product usage at cost: [data] Theoretical product cost or recipe usage: [data] Inventory
counts and count method: [facts] Purchases, transfers, waste, comps, spills, substitutions, and promotions: [data]
Recipe versions, POS mapping, and observed pour practice: [facts] Quantify the verified variance, then rank the
checks for count accuracy, purchase/transfer recording, recipe version, POS mapping, unrecorded waste or comps,
portion drift, pricing/mix, and possible loss. Separate mathematical facts from hypotheses. Produce a neutral investigation sequence, the evidence needed at each step, and a stop point before any employee conclusion.

> MANAGER CHECK A variance is an investigation target, not proof of misconduct.

134 · Beverage Inventory Justification & Product Rationalization

GRV-AI-134

Evaluate whether each beverage product still has a clear reason to occupy cash, shelf space, and training attention.
Product list, cost, and usable on hand: [data] Menu Reach—the number of approved permanent uses: [data] Recent
demand and last meaningful use: [data] Contribution value and guest/brand importance: [facts] Cross-use, substitution, and responsible depletion options: [facts] Classify each item as Core, Cross-Use, Seasonal, One-Drink
Risk, Deplete, or Review. Explain the evidence, identify products with weak inventory justification, and propose
controlled next steps such as menu use, approved feature, legal return, substitution, par change, depletion, or
retirement. Do not recommend irresponsible promotion or automatic reordering.

> MANAGER CHECK A product should not survive merely because it is already on the shelf or once appeared in a recipe.

135 · Bartender Recipe Consistency Training Plan

GRV-AI-135

Build a short verification-based training plan for the beverage standards below. Approved Standard Drink Cards:
[paste or summarize] Observed variations by drink or technique: [facts] Bartender experience and verified skills:
[facts] High-volume or high-risk drinks: [list] Service schedule and available practice time: [facts] Prioritize the smallest set of standards that will reduce the greatest quality, cost, speed, and guest risk. Include trainer demonstration, measured practice, blind recipe recall where appropriate, live representative observation, remediation for misses, and independent manager verification. Do not certify from attendance or time completed
alone.

MANAGER CHECK Train the approved version and verify repeatable execution under representative service conditions.

136 · Beverage Feature / Promotion Profitability Test

GRV-AI-136

Evaluate this proposed beverage feature or promotion before launch. Drink and approved recipe: [details] Recipe
cost, selling price, and expected contribution: [data] Target guest or occasion: [facts] Expected units and timing:
[range] Inventory already on hand and any new one-use products: [data] Prep, service, training, responsible-service,
and POS requirements: [facts] Identify the financial case, inventory risk, operational burden, training need, cannibalization risk, responsible-service guardrails, and evidence required to judge the test. Produce a launch/no-
launch checklist plus keep/change/stop thresholds. Do not label added sales as profitable without considering product cost, labor, waste, and displaced sales.

MANAGER CHECK A feature must improve contribution and fit the operation; it is not useful merely because it is creative.

Bar Inventory & Ordering

137 · Usable Inventory Reconciliation

GRV-AI-137

Convert this beverage count into usable inventory for the next order decision. Physical count by full, open, partial,
keg, case, or each: [data] Approved open-container count method: [method] Damaged, expired, spoiled, committed,
quarantined, returned, or designated-for-disposal product: [data] Transfers and count-unit definitions: [facts] Calculate Usable On Hand = Physical On Hand - Unusable / Committed Product only where units are compatible.
Flag mixed units, unsupported estimates, method changes, and high-risk counts requiring management verification.
Produce a reconciliation table that preserves physical count, deductions, reason, usable amount, verifier, and unresolved question.

MANAGER CHECK Product can physically exist without being usable for normal ordering; never hide deductions inside the final number.

138 · Gravity Smart Order Builder

GRV-AI-138

Build a beverage order from target need and usable inventory rather than memory or an empty shelf. Approved
normal par by item: [data] Approved Temporary Target where applicable: [data and expiration] Usable Inventory On

Hand: [data] Open purchase orders and delivery timing: [data] Purchase unit, order minimum, budget guardrail, and
known vendor issue: [facts] Use Suggested Order = Target Need - Usable Inventory On Hand, then show any proposed Final Order adjustment separately with its reason. Round only according to the purchase unit and stated
management rule. Flag fractional needs that do not justify an additional unit, duplicate open orders, items that no
longer belong in the program, and decisions that require manager approval.

> MANAGER CHECK Keep the mathematical suggestion separate from management’s approved adjustment so the decision remains visible.

139 · Temporary Target & Event Reset Plan

GRV-AI-139

Create a controlled beverage inventory plan for this event or temporary demand exception. Event, date, expected
guests, and service window: [facts] Featured beverages and expected mix: [data or range] Normal pars and usable
on hand: [data] Delivery dates, storage limits, and substitutions: [facts] Products affected beyond the obvious base
spirit: [mixers / modifiers / wine / beer / garnishes / zero-proof] Recommend Temporary Targets only where the
evidence supports them, calculate suggested orders from usable on hand, identify cross-use and leftover risk, state
the target’s expiration, and create a post-event reset review. Do not convert a one-time target into a permanent par
without later evidence.

> MANAGER CHECK The temporary target expires; it must not silently become the new normal.

140 · Receiving, Cost-Change & Credit Closure Review

GRV-AI-140

Review this beverage delivery from ordered quantity through verified financial closure. Purchase order: [ordered
items / quantities / expected unit costs] Receiving record: [delivered / short / substituted / damaged] Invoice: [actual
units / unit costs / fees] Credits promised or returns: [facts] Affected recipes, prices, pars, or future orders: [facts]
Identify quantity and invoice discrepancies, calculate cost changes where supported, show which changes must
travel to recipe or pricing review, list credits still open, and assign the next action and verifier. Separate received,
accepted, disputed, credited, and verified-closed status. Do not close a vendor credit merely because it was promised.

MANAGER CHECK Receiving is the second half of ordering, and a promised credit remains open until verified.

141 · Beverage Vendor Total-Value Comparison

GRV-AI-141

Compare these beverage vendors on total operating value, not unit price alone. Quoted prices and package sizes:
[data] Minimums, delivery frequency, lead time, fill rate, shortages, substitutions, and emergency support: [data]
Credit handling, invoice accuracy, quality, availability, and administrative burden: [facts] Restaurant demand, storage, cash, and continuity constraints: [facts] Normalize comparable unit costs where the data supports it. Then
score or summarize the operational tradeoffs without inventing weights. Identify which vendor is stronger for routine
supply, high-risk items, emergency continuity, or negotiation, and state what evidence management still needs. Do
not recommend the cheapest quote automatically.

MANAGER CHECK A lower price can cost more when minimums, shortages, credits, and service failure are included.

142 · Dead Inventory & Count-Accuracy Decision Review

GRV-AI-142

Review this slow-moving beverage inventory without confusing a count problem with a product problem. Current
and prior counts with count method: [data] Product value, menu reach, units sold, and last meaningful use: [data]
Purchases, transfers, waste, breakage, and known adjustments: [data] Current status or proposed action: [facts]
First test count-unit consistency, open-container method, purchases, transfers, and recording accuracy. Then identify products that appear to be true dead or excess inventory. Recommend an evidence-based decision: keep,
reduce par, cross-use, seasonal hold, approved depletion, legal return, substitute, or retire. State why and identify
any conclusion that must wait for a verified recount.

MANAGER CHECK Verify the count before drawing a behavior or product conclusion; use responsible, lawful depletion methods only.

143 · Quiet Gravity Prerequisite Readiness Review

GRV-AI-143

Prepare a readiness discussion after a manager or management trainee reads Quiet Gravity.

Role and current responsibilities: [facts]
Five reflections or passages the reader identified: [paste or summarize]
Examples the reader connected to leadership behavior: [facts]
Questions, disagreement, or uncertainty: [details]

Owner/GM observations from the discussion: [facts]

Organize the discussion around self-awareness, authority, fairness, listening, repair, and responsibility. Identify what
the reader understands, what needs clarification, and what behavior should be observed before or during training.
Recommend Ready to proceed, Proceed with support, or Complete prerequisite work first. Do not infer private experiences, diagnose the reader, or require agreement with every passage.

> MANAGER CHECK Use the reading to begin an evidence-based discussion; do not demand private disclosures or identical agreement.

144 · Baseline Manager Readiness Diagnostic

GRV-AI-144

Build a baseline manager-readiness diagnostic from the evidence below.

Current role and authorized duties: [facts]
Known strengths supported by evidence: [facts]
Known risks or development needs: [facts]
Two opening scenarios and responses: [details]
Recent observations, records, and operating conditions: [facts]

Classify each relevant capability as Ready, Ready with coaching, Developing, or Not yet applicable. Separate knowledge, judgment, observable behavior, and missing evidence. Recommend the smallest role-based learning
path and the first representative workplace test. Do not treat confidence, tenure, popularity, or a single answer as
proof of readiness.

> MANAGER CHECK A baseline assigns development; it does not grant authority or become an employment decision by itself.

145 · Owner/Gm Trainer Qualification Gate

GRV-AI-145

Evaluate whether this owner or GM is ready to serve as the manager-readiness trainer.

Modules already studied: [list]
Calibration-scenario response and reasoning: [details]
Example of coaching an incomplete or unsafe answer: [details]
Understanding of trainee and trainer authority boundaries: [details]
Observed training behavior and evidence: [facts]

Test whether the trainer can explain the standard, recognize a responsible alternative answer, protect an independent attempt, coach without humiliation, distinguish evidence from opinion, and refuse to sign unobserved

work. Recommend Ready to train, Ready with support, or Complete development before training, with the evidence
required for the next decision.

> MANAGER CHECK Position and experience do not automatically prove that an owner or GM is ready to train another manager.

Ethical Authority & Employee Treatment

146 · Ethical Use Of Authority Decision Review

GRV-AI-146

Review this proposed management decision for ethical use of authority.

Decision and intended result: [details]
Manager's actual authority and limits: [facts]
People and standards affected: [facts]
Evidence supporting the decision: [facts]
Alternatives considered: [list]
Pressure, conflict of interest, favoritism, or retaliation risk: [facts or unknown]

Identify whether the decision is necessary, fair, consistent, explainable, reversible where appropriate, and within
authority. Flag any use of power for convenience, punishment, image protection, or personal preference.
Recommend proceed, revise, escalate, or stop, and state what must be documented and reviewed afterward. Do not
supply legal conclusions.

> MANAGER CHECK Authority should be used for the good of people and the operation, within lawful and defined boundaries.

147 · Dignity, Fairness & Employee-Treatment Review

GRV-AI-147

Review this employee-treatment situation using dignity, fairness, and evidence.

Situation and decision required: [facts]
Applicable standard or expectation: [text]
Employee's known conduct and relevant context: [facts]
How comparable situations were handled: [facts or unknown]
Support, coaching, accommodation, or escalation already considered: [details]

Separate facts from labels and assumptions. Test whether the process allowed the employee to be heard, protected
privacy, avoided humiliation, applied a relevant standard consistently, and explained any different treatment. Identify
missing evidence and recommend a respectful next step within the manager's authority. Flag HR, legal,

safety,
retaliation, discrimination, or accommodation concerns for qualified review.

> MANAGER CHECK Equal dignity does not require identical outcomes; differences must rest on relevant facts and consistent standards.

148 · Employee Concern & Non-Retaliation Response Plan

GRV-AI-148

Prepare a safe management response to this employee concern.

Concern as reported, using only necessary details: [facts]
Immediate safety or operational risk: [facts]
Manager's authority and required escalation path: [facts]
Confidentiality limits and records required: [policy]
Any scheduling, discipline, evaluation, or treatment decisions that could appear retaliatory: [facts]

Draft the manager's first response, clarifying questions, immediate protections, documentation steps, escalation, and
follow-up commitment. Separate what the manager knows from what requires investigation. Identify actions to pause
or independently review to reduce retaliation risk. Do not investigate beyond authority, promise secrecy, reach a
legal conclusion, or judge credibility from tone alone.

> MANAGER CHECK A concern must be received without punishment, dismissal, forced disclosure, or a promise the manager cannot keep.

Bidirectional Training & Decision Boundaries

149 · Trainee Answer & Responsible-Alternative Review

GRV-AI-149

Evaluate this manager-trainee answer without forcing one scripted response.

Scenario and questions: [paste]
Trainee's independent answer and reasoning: [paste]

Best-supported answer from the instructor edition: [paste or summarize]
Critical standard, authority boundary, and required outcome: [facts]
Observed workplace evidence, if any: [facts]

Classify the answer as Strong and ready to test, Acceptable with coaching, Incomplete, or Unsafe. Explain what
facts and standards the trainee protected, whether a different approach is still responsible, what is missing, and what
would make the answer unsafe. Provide coaching questions rather than replacing the trainee's thinking. State the

representative workplace evidence required before authorization.

> MANAGER CHECK Judge the reasoning and protected standard, not whether the trainee copied the instructor's wording.

150 · Critical-Failure & Employment-Boundary Check

GRV-AI-150

Review this manager-readiness result for critical failure and decision boundaries.

Scenario, task, or observation: [details]
Trainee response or behavior: [facts]
Applicable critical standard: [facts]
Immediate risk to people, safety, legality, dignity, money, or records: [facts]
Existing policy, HR process, and manager authority: [facts]

Determine whether the result is a coachable miss, a retest condition, a temporary authority restriction, or a critical
failure requiring immediate escalation. Separate training decisions from scheduling, promotion, discipline, or termination decisions. State what may be decided now, what requires consultation, what evidence must be preserved, and what must not be inferred. Do not generate a final employment decision.

> MANAGER CHECK Training evidence may inform management, but this workbook alone must not make an employment decision.

151 · Workplace Verification Evidence Quality Audit

GRV-AI-151

Audit the quality of evidence offered for this manager capability.

Capability and approved standard: [details]
Representative operating conditions: [facts]
What was directly observed: [facts]
Prompts, coaching, assistance, or unusual conditions: [facts]
Records or outcomes supporting the observation: [details]
Reviewer identity, authority, and relationship to the work: [facts]

Judge whether the evidence is direct, representative, specific, current, independently verified, and sufficient for the
stated authority. Identify contamination from coaching, hindsight, self-report, easy conditions, or missing records.
Recommend authorize, authorize with limits, gather more evidence, or retest, and specify the next representative
test.

> MANAGER CHECK Attendance, discussion, confidence, and an unobserved signature do not prove workplace capability.

152 · System Gap Vs Individual Performance Diagnosis

GRV-AI-152

Determine whether this recurring performance problem is primarily an individual capability gap, a system gap, or
both.

Expected result and approved standard: [facts]
Observed misses across people, shifts, or conditions: [facts]
Training and verification completed: [facts]
Staffing, tools, workload, authority, information, and operating conditions: [facts]
Manager direction, follow-up, and known exceptions: [facts]

Map the evidence by person, process, standard, tool, staffing, authority, and environment. Identify the strongest
supported cause, competing explanations, and missing evidence. Recommend what to repair in the system, what to
coach or retest with the individual, who owns each action, and how the result will be verified. Do not assign blame

merely because one person's name appears on the record.

> MANAGER CHECK Do not coach or discipline a person for a failure created by an unclear standard, broken tool, staffing limit, or conflicting direction.

153 · Manager Readiness Checkpoint Decision

GRV-AI-153

Prepare a manager-readiness checkpoint decision after the assigned module group.

Modules completed: [list]
Knowledge and scenario results: [evidence]
Observed workplace demonstrations: [evidence]
Critical misses, coaching, retests, and unresolved system gaps: [facts]
Authority currently held and authority being considered: [facts]

Summarize demonstrated strengths, incomplete capabilities, unsafe conditions, and evidence limitations. Recommend Advance, Advance with limits and support, Hold for targeted development, or Return to an earlier
module. Assign the smallest next action, owner, representative test, and review date. Do not advance from completed pages alone.

> MANAGER CHECK A checkpoint controls progression; it is not a ceremony and should not be passed to preserve a schedule.

154 · 30-60 Day Post-Training Reassessment

GRV-AI-154

Build a targeted 30-60 day reassessment for this trained manager.

Original readiness decision and authorized limits: [facts]
Capabilities requiring follow-up: [list]
Since-training records, outcomes, incidents, and observations: [facts]
Changes in role, staffing, standards, or operating conditions: [facts]
Manager and owner/GM concerns: [facts]

Select only the capabilities and scenarios that need review. Include one independent response, one representative
workplace observation, retained-behavior evidence, system-gap check, and a bidirectional review conversation.
Recommend continue authority, continue with support, narrow authority, targeted retraining, or escalation, with
owners and dates. Do not restart the full program unless the evidence justifies it.

> MANAGER CHECK Follow-up must test retained behavior under real conditions, not repeat the original classroom conversation.

155 · Final Scenario Bank, Assignment & Retest Plan

GRV-AI-155

Build a final manager-readiness judgment event from the available scenario bank.

Manager role and likely decisions: [facts]
Completed learning path and remaining risks: [facts]
Available core scenarios: [list]
Available role-specific scenarios: [list]
Scenarios previously seen or coached: [list]
Critical standards and authority boundaries: [facts]

Assign 10 mandatory core scenarios plus 4-6 role-specific scenarios where the bank supports that structure. Balance people, safety, operations, judgment, communication, records, escalation, and follow-through. Keep unused
scenarios reserved for retest. Produce an assignment sheet and scoring plan that evaluates facts, decision, authority, manager language, and record/follow-up. Do not reveal answer guidance before the independent attempt.

> MANAGER CHECK Use enough varied scenarios to test judgment while reserving unused material for a valid retest.

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156 · Decision Pre-Mortem

GRV-AI-156

Pressure-test this proposed restaurant decision before implementation.

Decision, intended result, owner, and deadline: [facts]
Evidence supporting it: [facts]
People, systems, money, guests, and standards affected: [facts]
Known limits and assumptions: [facts]

Assume the decision failed six months from now. Identify the most plausible causes, people or standards harmed,
hidden dependencies, early warning signs, and preventive controls. Separate high-impact risks from unlikely possibilities. Produce a short proceed/revise/pilot/stop recommendation, named controls, monitoring dates, and a
recovery trigger. Do not invent facts or use imagined failure as evidence of misconduct.

> MANAGER CHECK Use this before commitment; imagined failure is a planning tool, not proof that failure will occur.

157 · Owner-Gm Alignment Review

GRV-AI-157

Compare the owner's expectations with the GM's understanding of the role.

Owner's stated priorities, limits, and measures of success: [paste]
GM's stated priorities, limits, and measures of success: [paste]
Current decision rights and escalation rules: [facts]
Recent disagreements, overrides, or missed expectations: [facts]

Identify agreements, contradictions, silent assumptions, unclear authority, reporting gaps, and decisions that appear
to have two owners or none. Draft an alignment agenda that ends with explicit decisions, owners, measures, communication rules, and a review date. Do not decide that one person is correct merely because of title.

> MANAGER CHECK Agreement on goals is insufficient when authority, reporting, and decision ownership remain unclear.

158 · Conflicting Direction Resolver

GRV-AI-158

Resolve these conflicting restaurant directions.

Direction A, source, time, and stated reason: [facts]
Direction B, source, time, and stated reason: [facts]
Approved SOP, policy, safety rule, or current standard: [facts]
Immediate operating conditions and risk: [facts]
Employee or manager caught between the directions: [role]

Separate actual conflict from wording differences. Identify which authority or controlling standard applies, what must
be paused, who must resolve the conflict, and what the affected person should do safely in the meantime.

Draft a
short clarification message and the record needed to prevent recurrence. Never override law, safety requirements,
or approved policy through informal preference.

> MANAGER CHECK Do not make an employee choose privately between conflicting authorities or standards.

159 · Favoritism & Consistency Audit

GRV-AI-159

Audit this management pattern for favoritism and unsupported inconsistency.

Decisions being compared: [schedules / opportunities / coaching / discipline / recognition]
People, dates, and relevant circumstances: [de-identified facts]
Applicable standards and decision owners: [facts]
Documented reasons for differences: [facts or missing]

Compare like situations using job-related criteria. Identify supported differences, unexplained differences, incomplete
records, and patterns requiring independent review. Recommend corrections to process, documentation, communication, or oversight without presuming unlawful discrimination or individual intent. Flag retaliation, discrimination, accommodation, or legal concerns for qualified review.

> MANAGER CHECK Different outcomes may be fair only when relevant facts and standards explain the difference.

160 · Manager Burnout & Capacity Review

GRV-AI-160

Review this manager's workload and operating capacity.

Role, scheduled hours, and actual availability demands: [facts]
Decisions, tasks, reports, and people currently owned: [list]
Interruptions, coverage, vacancies, and recurring emergencies: [facts]
Delegation, backup capability, and recovery time: [facts]
Recent errors, delays, missed follow-up, or behavior changes: [facts]

Identify overload, decision bottlenecks, avoidable work, abandoned delegation, single-person dependencies, and
risks to judgment or employee treatment. Recommend what to stop, delegate, simplify, schedule, back up, or escalate. Include immediate safety protection and a 14-day capacity reset. Do not diagnose health conditions or
treat endurance as proof of readiness.

> MANAGER CHECK This is an operating-capacity review, not a medical diagnosis.

161 · Employee Workload Fairness Review

GRV-AI-161

Review workload distribution across this restaurant team.

Roles, verified skills, availability, and authorized duties: [facts]
Difficult stations, closing duties, call-in coverage, training assignments, and schedule disruptions: [records]
Hours, recovery time, requested limits, and approved accommodations: [facts]
Business needs and staffing constraints: [facts]

Identify concentrated burdens, repeated inconvenience, invisible support work, skill-based reasons for differences,
and gaps that records cannot explain. Recommend fair redistribution, cross-training, recognition, staffing, or manager review while protecting privacy. Do not infer motivation or recommend changes that violate availability,
accommodation, safety, or policy.

> MANAGER CHECK Fairness requires relevant evidence; it does not require every employee to receive identical work.

162 · Rumor, Gossip & Trust Repair Plan

GRV-AI-162

Prepare a response to a rumor or gossip problem affecting the restaurant.

What was directly reported or observed: [facts]
What remains unverified: [claims]
People, privacy, safety, or operations affected: [facts]
Relevant conduct, reporting, and escalation standards: [facts]

Separate verified information, legitimate employee concerns, harmful repetition, and unknowns. Recommend immediate communication, private fact-finding within authority, protections against retaliation, behavior expectations,
escalation, and follow-up. Draft language that corrects the process without publishing private details or demanding

silence about lawful concerns. Do not identify a source through speculation.

> MANAGER CHECK Address workplace damage without repeating allegations unnecessarily or turning rumor into fact.

163 · Change-Readiness Test

GRV-AI-163

Test whether this proposed restaurant change is ready for implementation.

Problem and intended result: [facts]
Proposed change and decision owner: [details]
Affected roles, systems, standards, guests, and records: [facts]
Training, tools, staffing, time, and budget available: [facts]
Pilot, measurement, rollback, and communication plan: [details]

Score readiness across clarity, authority, capacity, training, controlled documents, dependencies, risk, measurement, and sustainment. Identify blocking gaps and distinguish must-fix-before-launch items from manageable pilot risks. Recommend launch, limited pilot, revise, or hold, with owners and dates. Do not confuse
announcement with installation.

> MANAGER CHECK A good idea is not ready to launch until the operation can understand, support, and verify it.

164 · Policy Exception Decision

GRV-AI-164

Evaluate this requested exception to a restaurant policy or standard.

Policy or standard and its purpose: [text]
Requested exception, reason, scope, and duration: [facts]
Requester and authorized decision owner: [roles]
People, safety, legal, financial, guest, and precedent risks: [facts]
Available alternatives: [list]

Determine whether the exception is necessary, within authority, consistent with controlling requirements, time-
limited, and capable of being monitored. State approve/modify/deny/escalate, required safeguards, documentation,
communication, expiration, and post-exception review. Flag legal, HR, food-safety, accessibility, or accommodation
issues for qualified review.

> MANAGER CHECK An exception must remain visible, authorized, limited, and reviewable so it does not silently become the standard.

165 · Manager Apology & Repair Preparation

GRV-AI-165

Help this manager prepare an accountable apology and repair conversation.

What the manager said, did, or failed to do: [facts]
Impact reported or observed: [facts]
Standard, promise, or responsibility missed: [facts]
Immediate correction already made: [facts]
Authority and privacy limits: [facts]

Draft a concise apology that acknowledges the specific action and impact, accepts responsibility without excuses,
states the correction, invites appropriate input, and commits to follow-up. Add a repair plan with observable actions
and a review date. Avoid admissions or promises beyond known facts and authority; flag matters requiring

HR, legal,
insurer, or senior-leader guidance.

> MANAGER CHECK A useful apology names the harm and repair without demanding forgiveness or centering the manager's intentions.

166 · Recognition Fairness & Credibility Review

GRV-AI-166

Review this restaurant's recognition pattern for fairness and credibility.

Recognition given, by whom, and stated reasons: [records]

Relevant contributions and verified outcomes: [facts]
Employees, roles, shifts, and work that receive little visibility: [facts]
Current recognition criteria and opportunities: [facts]

Identify specific earned recognition, vague praise, repeated visibility bias, overlooked support work, and unequal
access to recognition opportunities. Recommend clearer criteria, evidence sources, manager practices, and a balanced recognition plan. Do not rank employee worth, invent contributions, or disclose private performance information.

> MANAGER CHECK Recognition should make valuable behavior visible without turning popularity or visibility into the standard.

167 · Succession & Single-Point-Of-Failure Review

GRV-AI-167

Identify restaurant work that depends too heavily on one person.

Critical duties, decisions, relationships, access, and knowledge: [list]
Current owners and verified backups: [facts]
Controlled instructions, records, and access protections: [facts]
Upcoming absences, turnover risks, or growth needs: [facts]

Map single-person dependencies by operational impact and urgency. Recommend documentation, cross-training,
decision-right clarification, access controls, backup verification, and staged succession. Protect confidential access
and preserve separation of duties. Do not recommend sharing passwords, bypassing controls, or removing appropriate specialist ownership.

> MANAGER CHECK The goal is dependable continuity, not making one valuable employee easier to replace.

168 · Ethical Sales-Pressure Check

GRV-AI-168

Review this sales contest, upselling expectation, quota, or promotion for ethical pressure.

Offer, target, incentive, and measurement method: [facts]
Products, prices, margins, and guest value: [facts]
Employee expectations and consequences: [facts]
Responsible-service, disclosure, accessibility, and service standards: [facts]

Identify legitimate selling behavior, coercive or misleading pressure, incentive distortion, fairness problems, operational burden, and risks to guest trust. Recommend proceed, revise, pilot, or stop, with approved language,
guardrails, monitoring, and stop conditions. Do not encourage deceptive selling or treat every guest interaction as a
sales failure.

> MANAGER CHECK Sales growth is not acceptable when it depends on misleading guests, humiliating employees, or sacrificing service standards.

169 · Anonymous Feedback Pattern Review

GRV-AI-169

Analyze this set of anonymous restaurant feedback responsibly.

Feedback entries with dates and necessary context: [de-identified text]
Known operating records or corroborating evidence: [facts]
Relevant standards and reporting channels: [facts]
Previous related concerns and actions: [facts]

Group recurring themes without guessing identities. Separate verifiable operational signals, serious allegations
requiring escalation, opinions, isolated claims, and missing evidence. Recommend safe follow-up, independent fact
checks, communication, protections against retaliation, and review dates. Do not expose writing-style clues or use AI
to identify anonymous contributors.

> MANAGER CHECK Anonymous feedback can reveal risk, but anonymity does not prove or disprove the underlying claim.

170 · Meeting Value Audit

GRV-AI-170

Audit this restaurant's recurring meetings.

Meeting list, frequency, duration, participants, and purpose: [facts]
Recent agendas, decisions, action items, and completion rates: [records]
Information available through existing logs or reports: [facts]
Participant feedback and operating constraints: [facts]

Classify each meeting as keep, shorten, combine, redesign, replace with an existing record, or eliminate. Identify
decisions that need live discussion, attendees who are necessary, preparation required, and follow-through controls.
Produce a lean meeting rhythm and estimate time returned. Do not remove legally, contractually, or safety-required
communication.

> MANAGER CHECK A meeting earns its time by producing necessary understanding, decisions, ownership, or coordination.

171 · Manager Promise & Commitment Tracker

GRV-AI-171

Build a control record for management promises and commitments.

Promises made to employees, guests, vendors, owners, or managers: [list]
Person responsible and person affected: [roles]
Date promised, due date, evidence, and current status: [facts]
Dependencies, authority limits, and changed conditions: [facts]

Separate commitments, intentions, requests, and unauthorized promises. Identify overdue or unclear commitments,
reputational risk, and the next honest communication required. Produce a concise tracker with owner, due date, next
action, verification, and closure status. Do not mark an item complete because a message was sent or because the
original promise became inconvenient.

> MANAGER CHECK A promise remains open until delivered, renegotiated honestly, or explicitly closed with the affected person.

System Consequences & Truth

172 · Operational Change Consequence Review

GRV-AI-172

Trace the consequences of this proposed operational change across the restaurant.

Change, reason, owner, and intended benefit: [facts]
Affected role, station, process, tool, or standard: [facts]
Current baseline and known dependencies: [facts]
Time, staffing, training, technology, and financial constraints: [facts]

Map likely effects on labor, training, food safety, speed, quality, cleanliness, guest experience, employee workload,
records, inventory, cash, and management follow-through. Identify required companion changes, new failure

points,
conflicts with controlled documents, and measures for a reversible pilot. Recommend proceed, revise, sequence, or
stop without inventing impacts unsupported by the supplied facts.

> MANAGER CHECK A local improvement can create a larger failure elsewhere when system connections are ignored.

173 · What Are We Pretending Not To Know? Review

GRV-AI-173

Conduct a disciplined truth review of this restaurant or leadership team.

Recurring problems, exceptions, complaints, and missed commitments: [facts]
Relevant operating and people records: [data]
What employees, managers, guests, or vendors repeatedly report: [de-identified facts]
Explanations and actions already attempted: [facts]

Identify truths supported by repeated evidence, important questions still open, contradictions between stated standards and actual
behavior, and issues being renamed instead of resolved. Separate evidence from suspicion. Recommend the first truth to face,
decision owner, immediate protection, smallest corrective action, verification measure, and review date. Do not diagnose motives
or turn anonymous claims into established fact.

> MANAGER CHECK Use this to face supported operating truth, not to accuse people or manufacture certainty.

174 · Control & Paperwork Burden Review

GRV-AI-174

Audit the restaurant's current forms, logs, checklists, trackers, meetings, and recurring reports.

Control name, purpose, owner, user, frequency, and review method: [list]
Decisions actually made from each control: [facts]
Completion time, duplication, missed use, and complaints: [facts]
Legal, safety, accounting, payroll, insurance, or policy requirements: [facts]

Identify required controls, high-value controls, duplicates, unused records, excessive frequency, fields nobody reviews, and
controls that could be combined or retired. Recommend keep, simplify, combine, reduce frequency, replace, or retire, with decision
owners and safeguards. Do not remove an authoritative or risk-critical record merely because it is inconvenient.

> MANAGER CHECK A control earns its place only when its decision value exceeds the burden of completing and reviewing it.

175 · Minimum-Necessary Data & Privacy Review

GRV-AI-175

Review this restaurant record, workflow, or system for minimum-necessary data use.

Business purpose and authorized users: [facts]
Fields collected, source, and frequency: [list]
Employee, guest, payment, health, identity, or confidential information involved: [facts]
Storage, access, sharing, retention, and deletion practices: [facts]
Applicable policy and authoritative requirements: [facts]

Identify unnecessary fields, excessive access, risky free-text collection, avoidable identifiers, unclear retention, uncontrolled copies,
and missing ownership. Recommend minimize, mask, restrict, separate, retain, archive, or securely delete within policy and law.
Do not request passwords, full payment-card data, or unnecessary personal information.

> MANAGER CHECK Collect and expose only the information necessary for the authorized operating purpose.

176 · Unknown-Issue & Blind-Spot Discovery

GRV-AI-176

Search these restaurant records for important issues management has not already named.

Time period and operating context: [facts]
Sales, labor, food cost, waste, guest, training, maintenance, safety, cash, and people signals available: [data]
Known issues and actions already open: [list]
Missing, delayed, inconsistent, or unusually quiet records: [facts]

Identify anomalies, unexpected relationships, repeated exceptions, missing expected activity, sudden changes, and areas where
the absence of evidence may itself require a check. Rank only evidence-supported investigation questions by potential impact and
urgency. State what record or observation would confirm or reject each question. Do not label an anomaly as misconduct,
causation, or proof.

> MANAGER CHECK This review searches for unsupported assumptions and unexplained patterns; it does not manufacture problems.

177 · Pilot-To-Operational Maturity Gate

GRV-AI-177

Decide whether this restaurant tool, process, or system is ready to move beyond controlled pilot status.

Pilot purpose, scope, owner, locations, roles, and dates: [facts]
Completion, adoption, outcome, exception, and corrective-action evidence: [data]
Training, documentation, access, backup, and review controls: [facts]

Failures, workarounds, unresolved risks, and user feedback: [facts]

Evaluate clarity, usability, adoption, result quality, evidence integrity, ownership, scalability, failure recovery, and sustainment.

Recommend remain in development, extend pilot, approve with limits, or move to operational status. Specify blocking gaps,
approval owner, controlled version, review date, and rollback trigger. Do not promote status to meet a deadline or because no
complaint was recorded.

> MANAGER CHECK A successful demonstration is not enough; operational maturity requires repeatable use, ownership, evidence, and recovery

Cross-System Learning & Improvement

178 · Cross-System Signal & Causation Check

GRV-AI-178

Review this possible relationship between restaurant results across systems.

Signals, definitions, sources, and time periods: [data]
Observed timing and pattern: [facts]
Relevant changes in price, hours, staffing, menu, weather, events, equipment, or operations: [facts]
Known data-quality limits and missing comparison periods: [facts]

Test timing, unit consistency, alternative explanations, lag effects, seasonality, and whether the relationship repeats under
comparable conditions. Separate observation, plausible explanation, testable hypothesis, and supported conclusion. Recommend
the smallest safe test or additional evidence needed before action. Do not claim causation or individual fault from correlation alone.

> MANAGER CHECK Signals moving together can guide investigation, but correlation alone does not establish cause.

179 · Feedback-To-System Improvement Control

GRV-AI-179

Convert this collection of restaurant feedback into controlled improvement decisions.

Feedback from employees, managers, guests, vendors, or auditors: [de-identified entries]
Affected standard, tool, process, or system: [facts]
Frequency, severity, evidence, and operating context: [facts]
Previous responses and current owner: [facts]

Group repeated themes while preserving meaningful disagreement. Separate misunderstanding, training

need, usability problem,
system defect, isolated preference, risk report, and improvement opportunity. Recommend clarify, train, correct, test, defer, reject,
or escalate, with reason, owner, due date, verification, and response to the people affected. Do not promise every suggestion will
be adopted or expose confidential identities.

> MANAGER CHECK Feedback becomes valuable when it is classified, decided, owned, tested, and closed visibly.

180 · Complaint Theme Classification

GRV-AI-180

Using only the complaint records I provide, group the concerns into stable restaurant categories such as service, food quality,
accuracy, speed, facility, policy, expectation, payment, safety, or conduct. Separate reported facts from verified facts. Do not
decide blame. Show any records that do not fit cleanly and explain what additional fact a manager should verify.

> MANAGER CHECK Classification organizes evidence; it does not decide blame or turn a guest report into a verified fact.

181 · Repeat-Cause Pattern Review

GRV-AI-181

Review these guest concern records by shift, daypart, station, item, manager response, and failure type. Identify repeated patterns
that are supported by the data, distinguish frequency from severity, and list evidence gaps. Do not assume one employee caused a
system pattern.

> MANAGER CHECK A repeated pattern is an investigation target; do not assign individual cause without supporting evidence.

182 · Recovery Follow-Up Draft

GRV-AI-182

From the verified facts and the recovery action already approved by the manager, draft a short, calm guest follow-up message.
Acknowledge the experience, state only verified facts, explain the approved next step, avoid legal admissions or unsupported
promises, and leave any unresolved authority question for the manager.

> MANAGER CHECK The manager controls facts, authority, compensation, and final wording; AI may only draft from approved information.

183 · Recovery Role-Play Builder

GRV-AI-183

Using this restaurant's approved service standard, recovery authority matrix, and escalation rules, create five realistic role-play
scenarios for managers. Vary severity, guest emotion, operating pressure, and whether the first attempted recovery works. For
each scenario, provide evaluator questions rather than a single scripted answer.

> MANAGER CHECK Role-play should test judgment against the restaurant's real authority and escalation standards, not invent new policy.

184 · Direct + Online Feedback Comparison

GRV-AI-184

Compare these direct guest complaints and online reviews for repeated themes without exposing unnecessary guest information.
Show which themes appear in both sources, which appear only in one source, and which claims still require internal verification
before the restaurant changes a standard.

> MANAGER CHECK Protect guest privacy and verify claims internally before changing a standard or treating public feedback as established fact.

185 · Corrective-Action Builder

GRV-AI-185

Turn this verified repeated guest-experience cause into the smallest useful corrective-action plan. Include the truth/evidence, cost
or risk, one operating change, named owner, due date, training or communication needed, verification evidence, and a
stop/revise/standardize decision point. Do not create extra paperwork unless it adds control value.

> MANAGER CHECK Use the smallest control that addresses a verified cause; paperwork is not a substitute for correction or verification.

186 · Guest Recovery Metrics

GRV-AI-186

Using the totals I provide, calculate complaints per 100 guests, manager acknowledgment time, first-contact resolution rate, follow-
up completion rate, repeat-theme rate, and verified guest-return rate where the data supports them. Show each formula,
denominator, missing-data limitation, and what management question each number can actually answer.

> MANAGER CHECK Verify every numerator, denominator, and definition; a metric is useful only when the underlying records support it.

187 · Pre-Shift Recovery Coaching Note

GRV-AI-187

Create a five-minute pre-shift coaching note around this one guest-recovery standard. Include what employees should notice, what

they may handle themselves, when to involve a manager, one short practice question, and why the standard protects the guest
and the team. Do not invent authority limits that are not supplied.

> MANAGER CHECK Use the restaurant's approved recovery standard and authority limits; do not let a coaching note silently create policy.

188 · Authority-Matrix Gap Review

GRV-AI-188

Review this restaurant's recovery authority matrix for ambiguity, overlap, missing escalation points, or situations where employees
may wait for approval unnecessarily. Return questions for the owner/GM to resolve. Do not set compensation amounts or final
policy yourself.

> MANAGER CHECK AI may expose ambiguity; only authorized leadership sets recovery limits, compensation authority, and final policy.

189 · Weekly Guest Experience Review

GRV-AI-189

Using these open cases, closed cases, online reviews, repeat patterns, follow-up commitments, and corrective actions, draft a
concise weekly guest-experience meeting agenda. Separate case closure from cause closure. End with the three decisions that
require a named owner, due date, and verification evidence.

> MANAGER CHECK Closing a guest case is not the same as correcting the cause; keep ownership, due dates, and verification visible.

Connected Workspace Workflows

190 · Personalizer Production & Proof Brief

GRV-AI-190

Build a production brief for this existing Gravity item before I personalize or print it. Material: [form/poster/checklist/sign/QR item].
Restaurant/company name: [name]. Store/unit number and location: [data]. Logo/brand requirements: [data]. Approved wording:
[text]. QR destination: [URL or none]. Finished size/format: [spec]. Quantity/finish: [spec]. Return a field-by-field personalization
checklist, proofing checklist, QR test checklist, and final production questions. Do not rewrite controlled operating content unless I
explicitly authorize a wording change.

> MANAGER CHECK Personalization changes presentation and local identity; it must not silently change the controlled standard, legal language, or

191 · Document Studio Builder Selection & Source Checklist

GRV-AI-191

Choose the best Gravity Document Studio builder for this management need and tell me what source information I should gather
before I start. Need: [describe]. Intended audience: [employees/managers/candidates/other]. Required decisions or approvals:
[known items]. Existing policies/forms: [list]. Identify the most appropriate builder, any closely related builder I should not confuse it
with, the minimum source records needed, privacy-sensitive fields to avoid unless necessary, and any official or provider-specific
form that should stay outside Document Studio.

> MANAGER CHECK Use Document Studio to organize restaurant-created documents; verify changing government, legal, payroll, insurance, and

192 · Document Studio Draft Completeness & Policy-Boundary Review

GRV-AI-192

Review this draft restaurant document before it is issued. Draft: [paste text with unnecessary personal information removed].
Intended purpose: [purpose]. Approved policy/source: [reference]. Check for missing owners, dates, definitions, acknowledgments,
approval fields, escalation points, conflicting language, accidental promises, vague enforcement language, and places where the
draft creates policy beyond the approved source. Return only the questions and edits management should resolve before release.

> MANAGER CHECK AI may improve completeness and clarity; authorized leadership must approve policy, employment terms, discipline, pay, legal

193 · Shift Lab Availability, Qualification & Coverage Conflict Review

GRV-AI-193

Review this proposed weekly schedule using the same decision logic a manager should apply in Gravity Shift Lab.
Forecast/coverage need: [data]. Employee availability and approved time off: [data]. Qualified/cross-trained sections: [data].
Proposed shifts: [data]. Max-hour or overtime limits: [rules]. Identify hard availability conflicts, unqualified assignments, uncovered
sections/dayparts, overtime risk, closing/opening concerns, and employees who appear overloaded or underused. Give me
questions to resolve before publishing; do not assume unavailable or unqualified employees can work.

> MANAGER CHECK The schedule must follow verified availability, qualifications, wage/hour requirements, local rules, and management judgment;

194 · Shift Lab Call-Out Find-Coverage Decision

GRV-AI-194

Help me work a call-out using a Find Coverage approach. Open shift: [date/time/section]. Required qualifications: [requirements].
Candidate availability: [data]. Existing scheduled hours: [data]. Overtime/max-hour limits: [rules]. Contact/privacy rules: [what a
delegated scheduler may see]. Rank candidates by qualification, availability, schedule fit, overtime risk, and operational impact.
Show why each person is or is not a reasonable contact. Do not expose private pay or contact information beyond the access I
specify.

> MANAGER CHECK Coverage matching supports the manager; it does not authorize schedule changes, overtime, contact disclosure, or qualification

195 · Shift Lab Publish, Revision & Employee-Privacy Audit

GRV-AI-195

Audit this schedule before and after publication. Manager schedule data: [data]. Employee-facing fields: [fields]. Proposed
QR/share method: [method]. Current published version: [version]. Changes since publication: [list]. Confirm that the employee-
facing copy excludes wage rates, labor dollars, private phone numbers, manager-only notes, and other restricted fields; identify
whether the schedule should be marked Published or Revised; and produce a concise change-log entry with date, change, owner,
reason, and republish requirement.

> MANAGER CHECK Published schedules need version control and minimum-necessary disclosure; a convenient QR link is not permission to expose

196 · Foundry Master-To-Local Revision Reconciliation

GRV-AI-196

Compare this restaurant working SOP with the current Gravity master without overwriting either one. Gravity master: [text/version].
Local working SOP: [text/version]. Local authority or equipment differences: [notes]. Separate changes into intentional local
customization, likely drift, obsolete wording, unresolved requirements, and items needing current authority verification. Then
propose a revision plan showing what to keep, what to investigate, what to retrain, and what evidence should be saved with the
revision.

> MANAGER CHECK A master/local comparison exposes differences; management must verify local law, equipment, policy, and operating reality

197 · Foundry Binder Deployment & One-Page Plan

GRV-AI-197

Turn this approved SOP set into a practical deployment plan. SOPs/stations: [list]. Audiences: [roles]. Detailed versions available:
[yes/no]. One-page operational versions needed: [stations]. Required approvals: [owners]. Training evidence: [records]. Build a
binder/section order, identify which SOPs deserve one-page station copies, assign owners and review frequencies, list unresolved
fields that must be closed before issue, and create a rollout sequence that avoids dumping the entire binder on the team at once.

> MANAGER CHECK A binder is useful only when employees can find the current approved standard, understand it, train to it, and know when it

198 · Catering / Banquet Event Command Plan

GRV-AI-198

Build an event command plan from this catering or banquet information: [event details], guest count/timing: [data], menu/service
format: [data], contract/BEO commitments: [data], payment/deposit status: [data], load-out/transport needs: [data], site constraints:
[data], staffing: [data]. Identify handoffs, critical times, temperature/transport controls, setup readiness, payment or scope
questions, replenishment responsibilities, breakdown/return reconciliation, and the manager decision points most likely to fail if
ownership is unclear.

> MANAGER CHECK Use the approved event order, contract, food-safety requirements, payment terms, and site rules as the source of truth; AI does

199 · Mobile Unit / Temporary Event Readiness Map

GRV-AI-199

Create a pre-departure and site-readiness map for this food truck, mobile unit, or temporary event. Location/event: [details]. Menu:
[items]. Commissary support: [plan]. Fresh water/wastewater capacity: [data]. Propane/fuel/generator: [data]. Handwashing/warewashing: [plan]. Permits/local conditions: [known requirements]. Separate what must be verified before
departure, on arrival, during service, and on return to the commissary. Flag any capacity or safety dependency that could stop
service.

> MANAGER CHECK Mobile and temporary operations depend on local regulatory, fire, utility, food-safety, and commissary requirements; verify them

200 · Drive-Thru / Curbside Peak Flow Control Review

GRV-AI-200

Review this drive-thru, curbside, or high-volume off-premise plan for a peak period. Demand by 15/30-minute interval: [data]. Order
channels: [channels]. Staging space: [limits]. Staffing/deployment: [data]. Accuracy and handoff steps:

[process]. Speed targets:
[targets]. Identify queue bottlenecks, lane/curbside collision points, staging overload, accuracy risk, payment/handoff confusion,
and when digital-order throttling or a recovery trigger should be considered. Return a short peak-control plan with measurable
checkpoints.

> MANAGER CHECK Speed is not the only target; preserve safety, order accuracy, food quality, guest identification, and approved channel rules.

201 · Commissary Transfer Chain-Of-Control Plan

GRV-AI-201

Review this central-production or inter-unit transfer process. Product/batch: [data]. Producing unit: [location]. Receiving unit:
[location]. Batch/label codes: [data]. Cooling/holding requirements: [standards]. Transport time/temperature: [data]. Transfer
authorization: [record]. Container/tote return: [process]. Map custody from production through receipt, flag traceability or cold/hot-
chain gaps, identify required receiving checks, and show what must reconcile between yield, transfer quantity, and receipt.

> MANAGER CHECK Inter-unit movement does not reduce food-safety, traceability, labeling, or receiving requirements; verify the applicable standard

202 · Buffet / Self-Service Exposure & Holding Review

GRV-AI-202

Audit this buffet, salad bar, carving station, action station, or self-service setup. Menu/items: [list]. Holding methods/temperatures:
[data]. Replenishment method: [process]. Utensil/barrier setup: [details]. Guest-contact risks: [observations]. Leftover policy:
[standard]. Identify opening defects, monitoring points, contamination triggers, small-batch/replenishment opportunities, utensil or
barrier failures, and closing disposition decisions. Return a manager observation route and escalation triggers.

> MANAGER CHECK Self-service controls must follow current food-safety requirements and the restaurant’s approved disposition rules; appearance

203 · Specialized Process Control & Deviation Review

GRV-AI-203

Review this specialized food process using only the approved plan and records I provide. Process: [ROP/sous vide/cook-chill/non-
continuous cooking/curing/fermentation/acidification/other]. Approved HACCP/variance or authority requirements: [source]. Critical
limits/steps: [data]. Monitoring records: [data]. Deviation: [if any]. Identify missing monitoring, label/date-control gaps, deviations

from the approved process, required hold/escalation questions, and records management must verify before product is released or
the process continues.

> MANAGER CHECK Do not invent critical limits, corrective actions, or regulatory approvals; use the current approved plan and competent

204 · Raw / Undercooked & High-Risk Ingredient Control Review

GRV-AI-204

Review controls for this raw, undercooked, or unusually high-risk ingredient/service. Ingredient/menu item: [item]. Supplier/source
records: [data]. Required tags/certificates or parasite-destruction evidence: [records]. Storage/identity controls: [process].
Consumer advisory/label requirement: [approved wording]. Preparation/service controls: [steps]. Flag missing traceability, identity
mixing, warning/advisory gaps, unsafe assumptions, and records that must be retained or verified before service.

> MANAGER CHECK High-risk ingredients require current source, food-safety, and regulatory verification; AI cannot approve a supplier, advisory,

205 · Third-Party Delivery / Virtual-Brand Handoff Control

GRV-AI-205

Review this third-party delivery, ghost-kitchen, or virtual-brand flow. Platforms/brands: [list]. Menu availability sync: [process]. Order
acceptance/staging: [steps]. Driver identity/release method: [method]. Tamper-evident packaging: [standard]. Delayed/missing
driver rules: [rules]. Identify cross-brand mix-up risk, stale menu availability, package/label mismatch, chain-of-custody breaks,
delayed pickup exposure, and platform-outage backup steps. Return the minimum checkpoints for a manager to observe during a
rush.

> MANAGER CHECK Marketplace convenience does not transfer responsibility for food quality, correct order identity, approved packaging, or the

206 · Draft & Specialty Beverage High-Control Audit

GRV-AI-206

Audit this specialty beverage system or batch against its approved standard. System/product: [draft beer/CO2/nitro/batch
cocktail/frozen beverage/wine preservation/espresso/cold brew/other]. Recipe/settings: [standard]. Cleaning/sanitation record:
[data]. Pressure/time/temperature/shelf-life controls: [data]. Quality issue: [observations]. Separate product-quality problems from
equipment, cleaning, recipe, labeling, storage, or safety problems and identify the evidence needed before

changing settings or
serving the product.

> MANAGER CHECK Use manufacturer instructions, approved recipes, alcohol-service rules, sanitation standards, and trained technical support

207 · Uncommon Equipment / Utility Failure Continuity Plan

GRV-AI-207

Build a continuity plan for this uncommon equipment or utility problem. Asset/system: [grease interceptor/backflow/fire
suppression/hood/generator/refrigeration/ice/water treatment/drain/lift/other]. Failure signs: [facts]. Current service status: [data].
Product/food-safety impact: [data]. Building/employee impact: [data]. Vendor/authority contacts: [roles]. Separate immediate
shutdown/containment questions, product decisions, service coordination, documentation, safe restart/recommissioning, and
cross-system handoffs.

> MANAGER CHECK Equipment and utility failures can create life-safety, food-safety, fire, plumbing, and code risks; follow qualified service and

208 · Regional Disaster Continuity Resource Prioritization

GRV-AI-208

Help management prioritize operations during this regional disruption. Hazard: [flood/smoke/civil access restriction/hazmat/grid
failure/water/ice/supply disruption/other]. Affected locations: [units]. People/accountability status: [data]. Utilities: [status].
Refrigeration/product status: [data]. Supply routes: [status]. Safe access: [facts]. Rank immediate life-safety and employee-welfare
needs, product/utility controls, menu reduction or closure questions, communication responsibilities, and the evidence required
before reopening or recommissioning.

> MANAGER CHECK Regional emergencies require current public-authority, utility, emergency, and food-safety information; business continuity never

209 · Donation / Reusable / Sustainability Control Review

GRV-AI-209

Review this food-donation, recycling, composting, used-oil, reusable-container, or refillable-container program. Program: [type].
Eligible materials/products: [rules]. Storage/segregation: [process]. Cooling/sanitation where applicable: [standard]. Pickup/return
verification: [process]. Vendor/agency records: [data]. Identify contamination, misidentification, traceability, pest, chemical,
sanitation, or reporting gaps and separate operational improvement from claims that require legal/regulatory verification.

MANAGER CHECK Sustainability goals do not override food safety, sanitation, waste handling, vendor, donation, or local regulatory requirements.

210 · Large Event / Seasonal Crowd Readiness Plan

GRV-AI-210

Build a readiness plan for this unusual demand event. Event:
[festival/stadium/holiday/group/VIP/buyout/late-night/other]. Forecast
and timing waves: [data]. Service area/capacity: [limits]. Staffing: [data]. Production/holding: [plan]. Weather or outdoor risks: [data].
Security/access constraints: [data]. Identify demand triggers, deployment changes, production limits, crowd-flow controls, weather
shutdown points, communication owners, and closeout/recovery work. Show which assumptions need confirmation before the plan
is final.

MANAGER CHECK Crowd and event plans must respect occupancy, weather, security, alcohol, labor, food-safety, and local event requirements;

211 · Multi-Unit Opening / Temporary Leadership Readiness Review

GRV-AI-211

Review readiness for this new-unit opening, soft opening, grand opening, temporary manager assignment, inter-unit manager
coverage, acquisition, or restart. Unit/event: [context]. Current standards/version: [data]. Leadership/decision rights: [data].
Staffing/training: [data]. Vendor/equipment/permit readiness: [data]. Open issues: [list]. Separate launch blockers from monitor-
after-opening items, flag unclear temporary authority, identify cross-unit SOP/version risks, and produce a stabilization checklist for
the first operating days.

MANAGER CHECK Temporary leadership and new-unit pressure do not change decision rights, controlled standards, training requirements, or

212 · Digital Ordering & Data-Continuity Outage Plan

GRV-AI-212

Build an outage and recovery plan for this restaurant technology dependency. System: [online ordering/QR ordering/gift
card/payment terminal/marketplace/connected equipment/data backup/other]. Failure mode: [facts]. What still works: [data].
Offline/manual backup: [process]. Credentials/access owners: [roles]. Critical data/SOPs available offline: [yes/no]. Identify safe
fallback steps, orders/payments that must be reconciled later, credential or tamper concerns, guest communication needs,
backup/restore verification, and the exact point where the issue becomes a security or privacy escalation.

MANAGER CHECK Do not request or paste passwords, payment-card data, authentication secrets, or sensitive breach details into AI; use

213 · Grab-And-Go / Automated / Unattended Service Control Review

GRV-AI-213

Audit this grab-and-go, locker, kiosk, vending, meal-kit, or unattended pickup operation. Products: [list]. Label/date instructions:
[data]. Display/locker/vending temperatures: [data]. Replenishment/rotation: [process]. Kiosk/manual backup: [process].
Security/abandoned-order rules: [standard]. Identify label, temperature, rotation, release, accessibility, outage, security, and
product-withdrawal gaps. Return a manager inspection route and the records that should prove control.

MANAGER CHECK Unattended convenience still requires verified product identity, time/temperature control, accessibility, security, and current

214 · Shared Kitchen / Pop-Up Responsibility Matrix

GRV-AI-214

Create a responsibility matrix for this shared kitchen, pop-up, market booth, concession, or remote-service arrangement. Parties
using the space: [roles/businesses]. Shared cold/dry storage: [areas]. Smallwares/equipment: [assets]. Allergen/chemical controls:
[rules]. Opening/closeout handoff: [process]. Incident ownership: [rules]. Assign who owns space condition, labels, segregation,
sanitation, storage, incidents, closeout, and restoration; flag any area where two parties assume the other is responsible.

MANAGER CHECK Shared space does not mean shared ambiguity; final responsibilities must match contracts, permits, landlord/operator rules, and

215 · Food Defense / Certified-Program Evidence Readiness Review

GRV-AI-215

Review evidence readiness for this food-defense or certified-program control. Program: [food defense/gluten-free/halal/kosher/other certified claim]. Approved requirements/source: [documents]. Ingredients/suppliers:
[records]. Storage/equipment segregation: [process]. Staff training: [records]. Monitoring/verification: [evidence]. Incident or
suspected tampering issue: [if any]. Identify missing proof, chain-of-custody or segregation gaps, unauthorized substitutions,
unclear corrective escalation, and claims that should not be made until verified.

MANAGER CHECK Do not infer certification, allergen safety, tampering intent, or regulatory compliance from incomplete records; verify with the

216 · Work Study Design

GRV-AI-216

Design a practical work study for this restaurant task. Task/process: [task]. Purpose: [speed/quality/labor/flow/safety/other]. Context: [where/when]. People/equipment: [facts]. Build an observation plan with start/stop points, repeated observations, elements to time, motion/travel notes, interruption codes, quality checks, and evidence needed before changing the standard.

> MANAGER CHECK Measure representative real work before changing staffing, standards, or expectations.

217 · Task Element Breakdown

GRV-AI-217

Break this task into measurable work elements without changing the approved result. Current method: [steps]. Required outcome: [standard]. Equipment/layout: [facts]. Identify start/stop points, value-producing work, waiting, travel, rework, handoffs, and checks.

> MANAGER CHECK Element breakdown describes the work; it does not authorize skipping quality, safety, or required checks.

218 · Motion & Travel Analysis

GRV-AI-218

Analyze this work-study observation for unnecessary motion and travel. Task: [task]. Layout: [describe]. Observed steps/travel: [data]. Reaching, bending, searching, double-handling, backtracking, waiting, or congestion: [facts]. Separate necessary from avoidable motion and propose the smallest tests worth trying.

> MANAGER CHECK Reduce wasted motion without creating unsafe lifting, sanitation, cross-contamination, or access problems.

219 · Bottleneck Study

GRV-AI-219

Find the constraining step in this workflow. Demand pattern: [data]. Step times/queues: [data]. Staffing/equipment by step: [facts]. Rework or interruptions: [facts]. Identify where work accumulates, likely constraint type, evidence needed to confirm it, and one controlled test before adding labor or equipment.

> MANAGER CHECK A visible queue may be a symptom; verify the actual constraint first.

220 · Prep Flow Study

GRV-AI-220

Review this prep process for sequence, batching, staging, handoffs, and avoidable waiting. Prep list: [items/quantities]. Equipment/shared-space limits: [facts]. Start/completion times: [data]. Dependencies: [facts]. Build a better test sequence that protects food safety and quality while reducing repeated setup, cleanup, and waiting.

> MANAGER CHECK Prep efficiency never overrides time/temperature, allergen, sanitation, cooling, or recipe controls.

221 · Dish-Room Flow Study

GRV-AI-221

Analyze this dish-room workflow from dirty drop to clean storage. Layout: [describe]. Volume waves: [data]. Staffing: [data]. Machine/rack/sink capacity: [facts]. Backups, cross-traffic, sorting, scraping, soaking, washing, drying, or return delays: [facts]. Propose a safer one-direction test flow with clear responsibilities.

> MANAGER CHECK Preserve warewashing, chemical, temperature, air-dry, safety, and clean/dirty separation requirements.

222 · Standard Minutes Builder

GRV-AI-222

Use repeated observations to propose a working standard-minute range. Task: [task]. Observation times: [data]. Normal interruptions: [facts]. Abnormal delays: [facts]. Quality/result checks: [data]. Show typical performance, variation, justified outlier treatment, and a proposed planning standard or warn if the sample is too weak.

> MANAGER CHECK Standard minutes are planning evidence, not a shortcut for unsafe pace or unrealistic demands.

223 · Before/After Productivity Verification

GRV-AI-223

Compare this workflow before and after a change. Before data: [times/quality/errors/labor/travel]. Change: [change]. After data: [same measures]. Context differences: [facts]. Identify whether improvement is repeatable, any tradeoff, and recommend keep, revise, retest, or reject.

> MANAGER CHECK Faster is not better if quality, safety, guest experience, or reliability declined.

224 · Work-Study-To-Sop Conversion

GRV-AI-224

Turn verified work-study findings into an SOP revision proposal. Current SOP/version: [text/version]. Verified findings: [evidence]. Tested method: [steps/results]. Standards that cannot change: [list]. Show procedural changes, training impact, verification, revision record, and what stays unchanged.

> MANAGER CHECK Authorized management still approves and publishes the standard.

225 · Repeated Question Pattern Review

GRV-AI-225

Review repeated employee or manager questions without assuming the people asking are the problem. Questions/topics: [de-identified list]. Station/role/time pattern: [facts]. Current SOP/help/training: [sources]. Classify likely causes as missing information, hard-to-find information, unclear wording, inconsistent training, process ambiguity, or isolated question.

> MANAGER CHECK Questions are signals for investigation, not evidence of poor performance.

226 · Quiz Trouble Pattern Review

GRV-AI-226

Analyze repeated misses on this knowledge check. Questions missed: [data]. Roles/stations: [de-identified context]. Training source: [standard]. Pass/retest history: [data]. Determine whether the pattern suggests unclear wording, weak instruction, confusing choices, a knowledge gap, or an unusable standard.

> MANAGER CHECK Aggregate quiz trouble is not individual discipline evidence.

227 · Sop / Poster Attention Investigation

GRV-AI-227

Review an unusual increase or decrease in SOP/poster attention as a neutral signal. Content/station: [item]. Timing/volume: [aggregate pattern]. Recent revisions, incidents, training, menu/equipment changes: [facts]. Generate investigation questions and evidence needed to test them.

> MANAGER CHECK Attention patterns guide questions; they do not prove cause or performance.

228 · Training Drop-Off Investigation

GRV-AI-228

Review where employees stop or delay in this training sequence. Required steps: [sequence]. Completion pattern: [aggregate data]. Scheduling/access/technology issues: [facts]. Trainer notes: [facts]. Separate access friction, unclear directions, excessive length, weak relevance, knowledge difficulty, and follow-up failure.

> MANAGER CHECK Diagnose the training system before attributing drop-off to motivation or attitude.

229 · Signal-To-Root-Cause Verification

GRV-AI-229

Turn this Gravity Signal or other operational indicator into a disciplined investigation. Signal: [neutral description]. Supporting data: [facts]. Related systems: [list]. Create competing explanations, evidence to support/reject each, low-risk checks first, and a stop rule if the signal is not substantiated.

> MANAGER CHECK A signal starts investigation; it is not a finding or automatic action.

230 · Management Attention Prioritizer

GRV-AI-230

Review current restaurant indicators and rank what deserves management attention first. Inputs: [sales/labor/food cost/waste/guest/training/maintenance/safety/cash/people signals]. Known incidents: [facts]. Rank by verified impact, urgency, reversibility, and evidence strength. Separate act now, investigate next, monitor, and no action supported.

> MANAGER CHECK Prioritization should reduce noise, not turn every variation into a project.

231 · Missing Evidence Before Decision

GRV-AI-231

I am considering this restaurant decision: [decision]. What I know: [verified facts]. What I suspect: [assumptions]. Records available: [list]. Identify the minimum missing evidence that could materially change the decision, where to get it, what can be decided safely now, and what should wait.

MANAGER CHECK Do not fill an evidence gap with AI confidence.

232 · Weekly Operating Pattern Review

GRV-AI-232

Review this week's operating evidence for meaningful cross-system patterns. Data: [sales/labor/inventory/waste/guest/training/equipment/manager logs]. Prior-week comparison: [data]. Known events: [facts]. Identify repeated patterns, exceptions, emerging risks, resolved items, and the three management questions that deserve ownership next week.

MANAGER CHECK Keep patterns separate from causes until evidence supports the connection.

233 · Proposed Weekly Schedule For Manager Approval

GRV-AI-233

Create a proposed weekly restaurant schedule for manager review, not automatic publication. Forecast demand: [data]. Required station/daypart coverage: [standards]. Employee availability, qualifications, approved time off, and hour limits: [data]. Produce a draft schedule, coverage exceptions, overtime risks, assumptions, and manager approval checklist.

MANAGER CHECK AI may propose; the manager verifies and approves the schedule.

234 · Inventory Count Route Builder

GRV-AI-234

Build an efficient physical-count route from these locations and items. Storage areas: [list/layout]. Item list with locations: [data]. Count conditions: [facts]. Sequence the route to reduce backtracking and duplicate counts, flag items stored in multiple places, and include a final missed-location and duplicate-count check.

MANAGER CHECK Item/location assignments must be current and counters must follow one defined path.

235 · Local / Emergency Purchase Control

GRV-AI-235

Design a control for locally purchased or emergency-sourced inventory without creating duplicate item records. Item: [item]. Normal vendor/pack: [data]. Local source/pack/price: [data]. Reason: [stockout/emergency/price/other]. Preserve one item identity, capture source/pack/cost differences, receive correctly, retain the receipt, and review whether the exception should change normal purchasing.

MANAGER CHECK A different supplier does not automatically mean a different inventory item.

236 · Item-Master Duplicate & Naming Audit

GRV-AI-236

Audit this inventory item master for duplicates and inconsistent naming. Item list: [data]. Include descriptions, categories, units, pack sizes, locations, vendors, and barcodes. Flag probable duplicates, conflicting units/pack sizes, vague names, and barcode collisions. Recommend a controlled merge/rename plan without deleting history.

MANAGER CHECK Confirm identity and historical references before merging or retiring an item.

237 · Inventory Variance Investigation Chain

GRV-AI-237

Trace this inventory variance through the record chain. Item/period: [data]. Beginning count: [data]. Purchases: [data]. Transfers: [data]. Waste/comps/production: [data]. Sales/usage basis: [data]. Ending count: [data]. Identify mathematical inconsistencies first, then the highest-value records or physical checks needed to explain the gap.

> MANAGER CHECK Reconcile records before assigning cause; do not label loss as theft without evidence.

238 · Sop-To-Station-Poster Builder

GRV-AI-238

Turn this approved SOP into a concise station poster without changing the standard. SOP/version: [text]. Audience/location: [station]. Identify 5-8 visible actions/checks, a Why It Matters line, any stop/escalate trigger, and the exact SOP reference/QR destination. List what must remain in the full SOP.

> MANAGER CHECK A poster is a quick-use layer, not a replacement for the controlled SOP.

239 · Sop Revision Training-Impact Decision

GRV-AI-239

Help the authorized reviser decide whether this SOP change requires retraining, acknowledgment only, communication only, or no employee action. Old version: [summary]. New version: [summary]. Roles affected: [roles]. Risk/behavior/equipment/sequence changes: [facts]. Return decision factors, affected audiences, recommended evidence, and questions the reviser must answer.

> MANAGER CHECK The SOP reviser controls the actual retraining requirement.

240 · Published Sop Employee Micro-Lesson

GRV-AI-240

Create a five-minute employee lesson from this published SOP. SOP: [approved text]. Role/station: [audience]. Emphasize purpose, critical steps, common failure points, one short scenario, and two understanding questions. Do not add rules not in the SOP or treat lesson completion as certification.

> MANAGER CHECK Teaching the standard is different from verifying independent performance.

241 · Find → Prove Problem Investigation

GRV-AI-241

Apply the first two Gravity improvement stages to this restaurant problem. Reported problem: [statement]. Evidence available: [records/observations]. Define what should be found, what counts as proof, competing explanations, missing evidence, and the condition that would justify moving to prioritization.

> MANAGER CHECK Name and prove the real problem before planning the solution.

242 · Install → Measure → Correct Verification Plan

GRV-AI-242

Build the verification layer for this approved restaurant change. Change: [change]. Expected result: [target]. Owner: [role]. Installation date: [date]. Define what proves installation, measures, review timing, failure thresholds, corrective options, and when to retest rather than declare success.

> MANAGER CHECK Installation is not completion; the result must be measured and corrected.

243 · Hold → Improve Sustainment Review

GRV-AI-243

Review whether this successful change is being held and where the next improvement should come from. Standard/change: [item]. Verification history: [data]. Drift/exceptions: [facts]. Training/ownership: [facts]. Determine what must be protected, what can be simplified, audit frequency, and whether evidence supports another improvement cycle.

> MANAGER CHECK Do not improve away the control that made the result stable.

244 · Restaurant Software Pilot-Test Plan

GRV-AI-244

Create a controlled pilot for this restaurant software or digital tool. Tool/version: [name]. Users: [roles]. Workflow: [task]. Data risk: [low/medium/high]. Backup/export: [facts]. Build a small test scope, safe data plan, success criteria, failure stop points, backup steps, tester notes, and approval needed before broader use.

> MANAGER CHECK Pilot first; do not make an unproven tool mission-critical on day one.

245 · Windows Beta Customer Test Checklist

GRV-AI-245

Create a practical customer test checklist for this Windows Beta. Program/version: [name]. Computer/Windows version: [facts]. Workflow: [task]. Test installation, first launch, navigation, help/glossary, data entry, save/reopen, print/export where applicable, error handling, backup/restore where applicable, and exit behavior. Capture expected vs actual result.

> MANAGER CHECK Use noncritical data first and keep backups while testing Beta software.

246 · Reproducible Bug Report Builder

GRV-AI-246

Turn tester notes into a bug report another person can reproduce. Program/version: [data]. Windows version: [data]. Goal: [goal]. Exact steps: [notes]. Expected result: [expected]. Actual result/error: [actual]. Frequency: [always/sometimes/once]. Build numbered reproduction steps, severity, evidence, and any safe workaround. Remove secrets and unnecessary personal data.

> MANAGER CHECK A useful bug report explains reproduction without exposing sensitive information.

247 · Beta Feedback Risk & Priority Review

GRV-AI-247

Prioritize this batch of Beta feedback. Feedback: [list]. Frequency: [data]. Operational impact: [facts]. Data-loss/safety/security implications: [facts]. Workaround: [yes/no]. Classify blocker, high, normal, low, or enhancement; separate defects from confusion/training requests; explain priority using evidence.

> MANAGER CHECK One severe failure can outrank many cosmetic requests.

248 · Searches With No Answer / Knowledge Gap Review

GRV-AI-248

Review searches, questions, or requests that did not produce a useful answer. Search terms/questions: [list]. Station/role context: [facts]. Frequency: [data]. Related SOPs/forms/help content: [sources]. Identify whether each miss points to missing content, unclear terminology, poor navigation, a training gap, or a genuinely new operating need.

> MANAGER CHECK A failed search is evidence of a question, not proof that a new policy or SOP is required.

249 · Post-Revision Adoption Verification

GRV-AI-249

Verify whether a changed SOP, poster, schedule rule, form, or operating standard was actually adopted after release. Revision: [change/version]. Release date: [date]. Affected roles: [roles]. Training/acknowledgment evidence: [data]. Observations/questions/errors/results: [data]. Separate communication completed, training completed, behavior observed, and result verified. Identify where adoption stopped.

> MANAGER CHECK Publishing or acknowledging a revision does not prove new behavior is being followed.

250 · Tool-To-Tool Handoff Quality Check

GRV-AI-250

Review information being transferred from one Gravity workspace or management process into another. Source: [tool/process]. Destination: [tool/process]. Transferred information: [data]. Decision supported: [goal]. Identify missing context, duplicate entry, conflicting definitions, stale information, privacy concerns, or fields that should not transfer automatically. Recommend the minimum useful handoff and what a manager must still review.

> MANAGER CHECK Connected tools should reduce re-entry without silently transferring assumptions or changing authority.

Work Study Lab & Evidence

251 · Recipe Or Process Upload Starter

GRV-AI-251

I need to study this restaurant task: [task]. Source available: [recipe, process sheet, DOCX, PDF, TXT, copied directions, or none]. Before estimating time, offer the five intake choices, identify what each source can and cannot prove, and create a short intake checklist. Do not convert written instructions into measured times.

> MANAGER CHECK Written directions are inputs, not timed observations.

252 · Proposed Time Map From Instructions

GRV-AI-252

Create an editable proposed time map from these instructions: [process or recipe]. Split into ordered steps and likely boundaries; label each as active human work, machine time, passive waiting, travel, setup, or unknown. Mark every unverified segment proposed and request an observer to confirm before measurement.

> MANAGER CHECK Never present an inferred sequence as a verified observation.

253 · Recipe Batch-Size Comparability

GRV-AI-253

Evaluate whether two preparation time studies can be compared. Recipe: [name]. Run A batch size/conditions: [details]. Run B batch size/conditions: [details]. Separate fixed setup, per-unit labor, machine capacity, cleanup and quality checks; identify normalizations and conditions that invalidate direct comparisons.

> MANAGER CHECK Do not divide all labor by units when setup, queues or quality differ.

254 · Active Work Versus Elapsed Time

GRV-AI-254

Analyze this observed restaurant task timeline: [timestamps and steps]. Distinguish total elapsed duration, hands-on labor, concurrent labor, unattended machine time, waiting, rework and travel. Show the calculation logic and missing observations; do not imply elapsed minutes equal labor minutes.

> MANAGER CHECK One elapsed minute is not automatically one labor minute.

255 · Timer Pause And Resume Integrity

GRV-AI-255

Audit this Work Study timer record: [start, stop, pause, resume, interruption and edit events]. Detect impossible ordering, gaps, duplicated intervals, negative durations, and clock changes. Reconcile usable time without inventing missing timestamps, and flag runs needing a fresh observation.

> MANAGER CHECK Never silently repair a timer record to make the result look cleaner.

256 · Repeated Measurement And Confidence

GRV-AI-256

Assess confidence in a proposed restaurant task standard using these observed runs: [times and conditions]. Examine number of runs, spread, outliers, operator variation, interruptions, and observer notes. Identify what the evidence supports, what it does not, and what additional repetitions would improve confidence.

> MANAGER CHECK No precise standard from one unrepresentative or contaminated run.

257 · Observer Agreement Calibration

GRV-AI-257

Two observers recorded the same process differently. Observer A: [segments and times]. Observer B: [segments and times]. Compare segment boundaries, definitions, missed work, and clock usage. Propose

calibration and re-observation without choosing a winner solely by seniority.

> MANAGER CHECK Disagreement can expose unclear measurement rules.

258 · Observation Effect Check

GRV-AI-258

Review whether observing this restaurant employee may have altered work speed or method. Task: [task]. Observation conditions: [facts]. Usual workflow indicators: [facts]. Identify coaching, rushing, extra preparation, avoidance, or supervision effects; suggest unobtrusive ethical rechecks.

> MANAGER CHECK Observation should not become pressure to perform faster than safe practice.

259 · Proficiency And Training Fairness

GRV-AI-259

Compare restaurant task observations across new and experienced employees. Role: [role]. Training and qualification: [facts]. Times and quality: [data]. Distinguish legitimate skill differences from unclear procedures, inadequate training, equipment issues, and unrealistic expectations; avoid using raw speed alone for performance discipline.

> MANAGER CHECK A standard should not punish someone for training the system failed to supply.

260 · Standard-Minute Validity Gate

GRV-AI-260

Evaluate a proposed standard minute for [task]. Evidence: [timings, number of runs, conditions]. Safety and quality steps: [list]. Allowances: [approved policy and data]. Check sequence, repeatability, representativeness and explicit assumptions; return approved, provisional, or not supportable with reasons.

> MANAGER CHECK Only authorized management adopts standards; AI presents evidence and gaps.

261 · Personal, Fatigue And Delay Allowances

GRV-AI-261

Review allowance assumptions for a work-study standard: [task, working conditions, observed delays, approved policy]. Separate necessary personal needs, fatigue and unavoidable delays from preventable bottlenecks or abnormal interruptions. Propose what must be measured or confirmed before any allowance is adopted.

> MANAGER CHECK Do not quietly eliminate needed rest, safe handling, or recovery time.

262 · Production-Pause Context

GRV-AI-262

Investigate a paused production run: [event log]. Explain whether the pause was planned, material-related, equipment-related, quality-related, staffing-related or unexplained. Keep elapsed time and effective work separate, and recommend when the run should be retained, annotated or excluded.

> MANAGER CHECK Exclusions must be traceable, never selected to force a target.

263 · Queue And Recovery Observation

GRV-AI-263

Analyze service or prep queues using arrivals, starts, finishes and interruptions: [records]. Identify growing backlog, recovery points, rush intervals and potential capacity limits. Separate observed patterns from hypothesized causes and propose a safe second study.

> MANAGER CHECK A long queue may be caused upstream or downstream of the visible bottleneck.

264 · Dish-Room Labor And Machine-Cycle Timing

GRV-AI-264

Analyze measured dish-room labor and machine cycles: [rack start/finish events, staff observations, dirty return waves, travel and wait times, rewash and capacity]. Separate machine duration, operator hands-on minutes, simultaneous tasks, queuing delays and sanitation-critical dwell or drying. Calculate measurable bottleneck hypotheses, then design a safe comparative follow-up rather than offering only a layout suggestion.

> MANAGER CHECK Keep sanitation, separation, safe storage and worker safety non-negotiable.

265 · Line Setup And Motion Study

GRV-AI-265

Review station setup and motion observations: [station, equipment reach, travel path, steps and timing]. Identify backtracking, repeated reaching, crossover, unnecessary motions and ergonomic risk. Prioritize one reversible layout test and its before/after measurement.

> MANAGER CHECK Never trade safe handling or food quality for a few seconds.

266 · Prep Work Study And Yield

GRV-AI-266

Evaluate food prep productivity from [recipe, raw weight, usable yield, labor steps, batch size, waste and quality checks]. Distinguish prep speed, food yield and actual output; identify where an apparent labor saving increases food waste or quality loss.

> MANAGER CHECK Productivity gains require acceptable yield and quality.

267 · Cross-Station Shared Setup Allocation

GRV-AI-267

Review shared prep, equipment setup or cleaning across these tasks: [tasks and durations]. Avoid double-counting shared time; distinguish fixed overhead, direct station work, batch allocations and uncertain attribution. Show alternative allocation assumptions and their impact.

> MANAGER CHECK Explain assumptions before charging the same minutes to multiple stations.

268 · Demand And Staff Coverage Test

GRV-AI-268

Test whether observed service demand and task times support proposed staffing coverage. Demand intervals: [data]. Qualified roles: [list]. Task overlap and constraints: [facts]. Calculate feasible coverage scenarios, bottleneck risks, and gaps requiring live validation.

> MANAGER CHECK Never translate an average demand level directly into peak-hour staffing.

269 · Work Sampling Design

GRV-AI-269

Design a representative work-sampling study for [role or station]. Observation window: [times]. Categories: [service, prep, idle, rework, travel, support, other]. Define unbiased sampling intervals, recording rules, privacy protections, and a minimum sample plan before drawing conclusions.

> MANAGER CHECK Sampling categories must be consistent and cannot measure employee worth.

270 · Crew Labor And Concurrent Tasks

GRV-AI-270

Investigate a multi-person task: [process, people, assigned roles, observed intervals]. Separate clock duration from summed person-minutes, identify concurrent steps and dependencies, and check whether adding workers actually reduces elapsed time or only raises labor use.

> MANAGER CHECK Do not confuse faster completion with lower total labor.

271 · Before-After Workflow Comparability

GRV-AI-271

Compare a baseline process to a proposed improvement. Before: [runs, dates, conditions]. After: [runs, dates, conditions]. Match volume, equipment, staffing, product and quality; quantify meaningful changes with uncertainty, side effects and validation next steps.

> MANAGER CHECK Reject convenient before/after claims when conditions are not comparable.

272 · Incomplete Cycle Handling

GRV-AI-272

Decide how to treat an interrupted or incomplete work-study cycle: [observed events]. Identify completed segments, missing end conditions and salvageable evidence. Recommend restart, segment-only use or exclusion with documented reason. Never fill missing time with an estimate disguised as observation.

> MANAGER CHECK Incomplete evidence can be useful without becoming a completed cycle.

273 · Study-To-Sop Draft Contribution

GRV-AI-273

Turn this verified work-study finding into a proposed contribution to a living SOP. Evidence: [observed action, sequence, safety, measurement and uncertainty]. Current SOP version: [text or none]. Draft only sections proved by evidence, leave unknown fields explicitly blank, and retain evidence links for reviser approval.

> MANAGER CHECK A study contributes a draft; it does not authorize a published procedure.

274 · Living Sop Evidence Conflict Review

GRV-AI-274

Multiple studies propose changes to the same living SOP. Current approved SOP: [version]. Contributions: [study evidence and proposed lines]. Identify agreement, contradictions, changed conditions, revision precedence and needed re-observation. Keep the existing approved text until the authorized owner resolves conflicts.

> MANAGER CHECK Never auto-overwrite an approved SOP because a new study disagrees.

275 · Device-Link And Evidence Transfer

GRV-AI-275

Review a phone-to-Windows or device-linked work study transfer. Devices: [facts]. Study identifiers, timestamps, versions and attachments: [records]. Detect duplicated events, missing parts, mismatched clocks, unauthorized access and partial sync. Suggest an auditable reconciliation preserving original evidence.

> MANAGER CHECK Do not declare a transfer complete until all required evidence is present.

Sop Foundry & Training

276 · Imported Sop Source-Of-Truth Review

GRV-AI-276

Review an existing restaurant SOP import batch before saving drafts. Sources: [files, versions, stations, authors]. Match each imported procedure to an existing controlled SOP, identify duplicates, ambiguous titles and untrusted extraction. Return a review queue with keep, compare, replace-draft or reject options; never publish an import automatically.

> MANAGER CHECK Confirm ownership and approved status from source records, not filenames.

277 · Sop Word Or Pdf Extraction Validation

GRV-AI-277

Compare extracted steps against the uploaded SOP document: [original text or file and extracted text]. Find dropped warnings, shifted numbering, missing tables, ambiguous temperatures, units or responsibilities. Produce a correction queue for manager review and refuse to certify an extraction on appearance alone.

> MANAGER CHECK An imported PDF image or imperfect OCR does not become a verified procedure.

278 · Sop Revision Archive Completeness

GRV-AI-278

Audit a revised SOP's record: [old version, new version, revision notes, approver, training decision]. Verify prior versions remain retrievable, new scope and effective date are clear, linked posters are identified, and any retraining checkbox belongs to the authorized reviser.

> MANAGER CHECK Preserve the record of what employees were trained to do at each effective date.

279 · Poster To Sop Link Verification

GRV-AI-279

Check whether station posters point to the correct published SOP versions. Poster IDs and QR destinations: [list]. Current SOP versions: [list]. Flag stale links, missing posters, unreadable print, misleading shorthand and unsafe exceptions; provide a correction and verification queue.

> MANAGER CHECK A QR scan should open the intended current employee-accessible SOP.

280 · Manager-Only Signal Triage

GRV-AI-280

Summarize aggregate trends in SOP, poster and training activity: [counts, dates and stations]. Identify legitimate training-demand patterns, likely navigation or content gaps, and follow-up checks without assuming an individual's motives. Keep manager analytics in authorized management views and observe applicable privacy notice and access controls.

> MANAGER CHECK Viewing patterns are signals to investigate, not proof of employee performance.

281 · Employee Question To Controlled Revision

GRV-AI-281

Turn employee questions and error reports about an SOP into a manager review queue. Questions: [redacted list]. Approved SOP: [version]. Cluster confusing instructions, unsafe ambiguities and missing examples. Draft clarification proposals while leaving approval, re-teach decisions and publication with the authorized reviser.

> MANAGER CHECK Do not teach an unapproved revision as if it were current policy.

282 · Staff Training Quiz Fairness Review

GRV-AI-282

Evaluate a short employee SOP quiz: [approved text, questions, answer key, outcomes]. Identify questions that depend on undocumented standards, misleading distractors, language complexity or untrained procedures. Propose clearer questions and distinguish knowledge results from demonstrated ability.

> MANAGER CHECK Quiz failure can expose flaws in instruction or assessment, not just the learner.

283 · Cross-Station Learning Path

GRV-AI-283

Design a voluntary cross-station learning path for [roles and interested stations] using published SOPs only. Separate view/read practice, supervised demonstration, sign-off and role authorization. Plan development without exposing employee browsing analytics or granting unsupervised access to restricted tasks.

> MANAGER CHECK Interest in learning is not authorization to perform a critical station task.

284 · Customer Branding And Edition Separation

GRV-AI-284

Review an SOP, poster, food recipe or drink recipe pack before customer distribution. Sources: [files]. Detect internal restaurant names, private recipes, employee names, local PINs and other internal details. Preserve

Gravity branding where intended and list customer-logo placeholders; return a release-blocking privacy checklist.

> MANAGER CHECK Never ship internal-only or customer-private content in the generic product.

285 · Binder Print Sequence & Version Control

GRV-AI-285

Create a station-by-station SOP binder print plan from [approved SOP list, effective versions, revision archive, poster associations]. Produce dividers, inclusion rules, print order, QR checks and a revision reconciliation sheet, while excluding drafts and obsolete records from current-use copies.

> MANAGER CHECK Printed copies must be clearly tied to controlled revisions.

Shift Lab & Staffing

286 · Open And Close Allowance Review

GRV-AI-286

Evaluate labor planning for opening and closing duties. Stations: [roles]. Tasks, normal minutes and opening/closing coverage: [data]. Distinguish shift operating hours from pre-open setup and after-close completion; calculate proposal alternatives and verify labor rules and observed workload.

> MANAGER CHECK Opening and closing minutes must be planned, not hidden outside scheduled hours.

287 · Hourly Coverage And Demand Gap

GRV-AI-287

Compare a proposed staff schedule with half-hour or hourly service demand: [forecast, positions, qualifications, breaks, arrivals, departures]. Highlight uncovered stations, unqualified assignments, busy-period pinch points and available alternatives for manager review.

> MANAGER CHECK A full headcount does not guarantee qualified station coverage.

288 · Schedule Rule Conflict Review

GRV-AI-288

Check a draft schedule against availability, approved time off, role qualifications, hours limits and local break requirements: [rules and shifts]. Report collisions without silently removing employees; recommend possible repairs requiring manager authorization.

> MANAGER CHECK A schedule is a proposal until the manager approves it.

289 · Overtime And Labor-Percent Scenarios

GRV-AI-289

Build side-by-side labor scenarios for [forecast sales, scheduled shifts, pay rates where authorized, overtime rules and labor target]. Show scheduled hours, estimated labor dollars and labor percent, overtime exposure and tradeoffs; flag missing inputs and keep compensation details limited to authorized viewers.

MANAGER CHECK Do not invent wage data or promise labor percentage from forecast alone.

290 · Schedule Change History Reconciliation

GRV-AI-290

Review edits between a draft and approved weekly schedule: [versions, who changed what, timestamps, notifications]. Identify changed coverage, added hours, removed shifts, approval gaps and who must receive a corrected notice. Preserve the prior approved record.

MANAGER CHECK A saved edit is not the same as an approved published change.

291 · Employee Schedule Access And Privacy

GRV-AI-291

Evaluate an employee schedule-sharing process using QR or online access. Access model: [roles, link rules, device conditions]. Identify unauthorized visibility of wages, other employees' private information or stale schedules; recommend least-privilege access and employee confirmation steps.

MANAGER CHECK Employees need their schedule, not unrestricted access to private labor records.

292 · Cross-Training Coverage Opportunity

GRV-AI-292

Use verified training qualifications and next week's demand to identify safe cross-training opportunities. Employees and approved stations: [data]. Gaps: [days and shifts]. Distinguish development assignments from certified coverage and flag supervision requirements.

MANAGER CHECK Do not count an unqualified trainee as sole coverage for a safety-critical role.

293 · Weekly Draft-To-Manager Approval Pack

GRV-AI-293

Assemble a manager approval packet for a proposed schedule: [forecast, availability, draft, hour totals, conflicts, previous schedule]. Include key changes, policy checks, coverage risks, alternatives and sign-off fields. Clearly mark it as an unapproved proposal.

MANAGER CHECK Only designated managers may release an operational schedule.

Inventory Center & Data

294 · First Inventory 29-Step Readiness Guide

GRV-AI-294

Guide a manager through first Inventory Center setup using [restaurant profile, locations, item sources, initial counts]. Explain what must be entered before items, starting stock and daily changes can be trusted; provide a progress checklist and the next safe step without assuming steps were completed.

MANAGER CHECK Do not create stock balances until locations, units and source counts are verified.

295 · Restaurant Profile First-Run Support

GRV-AI-295

Help a new Inventory Center user when a profile window interrupts first-time guidance. Current screen: [description]. Saved data: [facts]. Offer safe navigation and data-preserving steps, explain profile fields and how to resume the guide. Escalate a reproducible lockup instead of telling a user to click repeatedly.

> MANAGER CHECK Protect saved work and do not declare a frozen interface fixed with wording.

296 · Barcode Source And Collision Check

GRV-AI-296

Review inventory barcode choices for [item list, vendor codes, internal labels and scanner model]. Distinguish supplier UPCs from customer-generated labels, detect duplicated barcodes and unit/pack mismatches, and outline a physical scan test before live use.

> MANAGER CHECK A barcode identifies an item only when its mapping is correct.

297 · Local Store Purchase Receiving

GRV-AI-297

Build an auditable receiving record for supplies bought locally instead of from the primary vendor. Item master: [unit/pack]. Receipt: [store, date, pack, tax, price]. Record source and conversion without creating duplicate item identities; flag unusual one-off handling for review.

> MANAGER CHECK Keep physical quantities and landed costs traceable across vendors.

298 · Inventory Backup Restore Drill

GRV-AI-298

Plan a non-destructive inventory data backup and restoration test. Current version, backup source and location: [facts]. Define what records to preserve, how to verify integrity, test restore into a safe copy, and confirm counts and transactions before upgrading.

> MANAGER CHECK A backup is only dependable after a safe restore verification.

299 · Count Posting And Correction Trace

GRV-AI-299

Check physical counts before they change on-hand stock. Item/location/period: [records]. Identify missing locations, negative or impossible balances, late receipts, duplicate posts and adjustments requiring approval. Build a correction trail that preserves the original count evidence.

> MANAGER CHECK Never quietly overwrite a posted count to erase a variance.

300 · Reorder Proposal With Lead-Time Risk

GRV-AI-300

Draft an inventory reorder proposal using verified stock, demand, safety quantity, case packs, vendor lead times and expected deliveries: [data]. Compare par-level alternatives, flag supply risks, shelf-life constraints and exceptional purchases, and require authorized purchasing approval.

MANAGER CHECK Suggested orders do not become purchase commitments automatically.

Testing Room & Customer Feedback

301 · First-Time Tester Walkthrough

GRV-AI-301

Prepare a friendly, task-based onboarding for a Gravity product tester. Program/version: [name]. Prior experience: [optional]. Test goals: [tasks]. Explain entry, safe sample data, expected checkpoints, how to report confusion or defects, and how to exit without exposing live restaurant records.

MANAGER CHECK Treat tester uncertainty as useful feedback, not as failure.

302 · Structured Tester Issue Intake

GRV-AI-302

Transform a customer Testing Room submission into an actionable issue. Product/version/device: [details]. Steps and observed behavior: [text]. Evidence: [optional screenshot]. Separate defect, help request, design suggestion and unclear description; request only essential follow-up evidence.

MANAGER CHECK Do not collect passwords, PINs, employee secrets or unnecessary guest data.

303 · Tester Screenshot Privacy Check

GRV-AI-303

Review a proposed bug screenshot or screen recording: [description]. Identify names, schedules, wage rates, credentials, private recipes, customer information and hidden tabs that must be redacted. Recommend a replacement capture if safe masking would obscure the bug.

MANAGER CHECK Testing evidence is not permission to redistribute private data.

304 · Private Tester Message Response

GRV-AI-304

Draft an accurate, respectful private reply to a tester: [issue or suggestion]. Confirm what was reported, state only verified behavior, ask a precise follow-up if needed and outline a realistic next validation step. Avoid promising a fix or publication that has not occurred.

MANAGER CHECK The reply should acknowledge evidence without overstating release status.

305 · Tester Walkthrough Request Plan

GRV-AI-305

Turn a request for a call or screen walkthrough into a short support agenda. User goal: [task]. Device, program version and obstacle: [facts]. Plan consent-based screen review, sample-data preparation, 3 key actions to demonstrate and a follow-up summary.

MANAGER CHECK Never ask a customer to reveal passwords or production-sensitive data on a call.

306 · Tester Contribution And Priority Review

GRV-AI-306

Summarize tester contributions from [submission log, duplicates, severity, reproduction evidence and helpfulness notes]. Recognize actionable evidence, avoid rewarding praise over accuracy, and recommend follow-up testing areas without making unsupported promises of benefits.

> MANAGER CHECK Recognition and rewards need documented, consistent criteria.

307 · Customer Pilot Exit Decision

GRV-AI-307

Evaluate whether a restaurant beta pilot should continue, expand or pause. Outcomes: [tested workflows]. Blockers, data integrity and user confidence: [facts]. Backup/restoration: [verified]. List open questions, approval owner and clear stop/go criteria.

> MANAGER CHECK A passed automated test does not certify a customer environment.

Windows Release & Documentation

308 · Release Artifact Verification

GRV-AI-308

Audit a candidate Windows release: [build commit, CI run, installer file, portable ZIP, checksums]. Match source, workflow evidence, size, integrity and expected runtime behavior; report any artifact mismatch or inaccessible download. Distinguish built, tested, uploaded and publicly released states.

> MANAGER CHECK Do not call a private build artifact a public download.

309 · Exe Versus Portable Zip Installation Explainer

GRV-AI-309

Write plain customer instructions for [Windows application/version]. Distinguish a setup installer (.exe) from a portable ZIP, explain where program data may live, show how to launch each, and warn against assuming a ZIP contains an INSTALL file.

> MANAGER CHECK Instructions must match the exact files in the actual release.

310 · Windows Upgrade Data-Custody Check

GRV-AI-310

Plan a safe Windows beta update from [old version] to [new version] with [stored data and backups]. Identify data locations, export options, test restore, expected migration support and rollback plan. Explicitly mark unverified migrations and equipment compatibility.

> MANAGER CHECK Preserve the prior working version until customer data is validated.

311 · Work Study Guided Freeze Reproduction

GRV-AI-311

Investigate a Guided assistant freeze: [version, exact click sequence, logs and behavior]. Distinguish rapid repeat clicks, render/mutation loops, event registration, slow initialization and voice loading. Specify reproduction and regression tests; show a click-once instruction as support, not a substitute for an actual fix.

> MANAGER CHECK A tooltip cannot replace a root-cause repair.

312 · Cedar Voice And Offline Tts Test Plan

GRV-AI-312

Design a desktop Guided voice acceptance test: [Windows app, microphone/speaker configuration, privacy consent, voice path]. Check the Cedar voice through its supported desktop process, not a broken site-relative file path. Separate TTS, transcription, offline behavior, permissions and audible-quality checks.

> MANAGER CHECK Never claim device voice works based only on a source-code inspection.

313 · Picture-Led User Manual Audit

GRV-AI-313

Audit a software manual against the actual program: [manual, build/version, screen captures]. Confirm each screenshot shows the same release, is readable in color and grayscale, matches control labels and contains no internal testing or private data. Identify missing numbered steps and outdated visuals.

> MANAGER CHECK A screenshot of an older version may be worse than no screenshot.

314 · Public Download Page Parity Audit

GRV-AI-314

Compare a website download page against published release assets: [page URLs, GitHub tag, filenames and checksums]. Check every button, installer/portable labels, update notes and support links. Flag stale pages and separately verify deployed production rather than assuming GitHub source equals the live site.

> MANAGER CHECK A commit is not proof that production is updated.

315 · Release Readiness Customer Simulation

GRV-AI-315

Run a customer-journey evaluation for [program/version]: download, extraction or installation, first launch, first task, Help, save/reopen, export, backup and uninstall/exit. Define test evidence, blocked steps, passing conditions and what remains a real-machine verification requirement.

> MANAGER CHECK Customer readiness needs actual interaction, not only a successful build.

Gravity Governance & Improvement

316 · Owner–Gm Decision Authority Agreement

GRV-AI-316

Help an owner and GM prepare a reviewable working agreement from [decision categories, limits, existing policy]. Distinguish owner-reserved decisions, delegated authority, emergency exceptions, communication timing, escalation and documentation; identify clauses requiring qualified legal or HR review.

MANAGER CHECK AI can structure an agreement but cannot approve or interpret legal obligations.

317 · Owner-Absence Continuity Decision Tree

GRV-AI-317

Prepare an owner-absence readiness plan for [restaurant, roles, contact chain, cash, safety and supplier scenarios]. Identify what the GM may handle, when to contact the owner, emergency authority, evidence to capture and reconnection steps.

MANAGER CHECK A continuity plan must name who has actual authority under existing policy.

318 · Manager Readiness Trainer-Trainee Boundary

GRV-AI-318

Review an instructor's trainee evaluation: [lesson, scenario response, observation and follow-up]. Distinguish teaching, coaching, employment discipline and actual certification authority. Propose a fair observation or reassessment without auto-promoting or punishing the trainee.

MANAGER CHECK Only qualified restaurant leadership makes readiness and employment decisions.

319 · Gravity Signal To Problem Proof

GRV-AI-319

Translate an aggregate operational signal into a Gravity investigation plan. Signal: [pattern]. Relevant records: [sources]. List multiple possible explanations, privacy boundaries, minimum proof and the owner who may authorize action. Do not infer guilt, intent or an individual performance issue.

MANAGER CHECK A signal is a question for management, not a verdict.

320 · One-Problem Gravity Starter Path

GRV-AI-320

A restaurant has this immediate problem: [describe]. Available time, roles and tools: [facts]. Recommend the smallest useful Gravity method step, one standalone tool if appropriate, needed evidence, decision owner and verification checkpoint. Explain optional connections without pressuring a full-system adoption.

MANAGER CHECK Start with the customer's real problem, not a sales script.

321 · Workflow Handoff History And Readiness

GRV-AI-321

Assess readiness to move a case from Gravity Method to another Gravity workspace. Case history: [facts, decisions, owner and approvals]. Proposed transfer: [records]. Check provenance, missing prerequisites, unsupported assumptions, reversibility and retained accountability.

MANAGER CHECK A transfer must preserve decision history and never silently grant authority.

Gravity Communication & Education

322 · Two-Per-Week Gravity Report Editorial Plan

GRV-AI-322

Plan two useful Gravity Report articles each week from [verified restaurant questions, published books, existing tools and approved changes]. Group by leadership, staffing, inventory, SOP systems and ownership. For each article specify the real problem, evidence, corrective action, verification and a relevant optional resource.

> MANAGER CHECK Avoid publishing invented customer stories or presenting unfinished tools as available.

323 · Newsletter To Facebook And X Adaptation

GRV-AI-323

Adapt this approved Gravity Report article for Facebook, X and a weekly email digest: [full article]. Preserve its practical voice, verified facts and useful takeaway while adjusting length, hook and link. Draft channel-specific copy without inventing testimonials, dates or past publication history.

> MANAGER CHECK A scheduled post should not masquerade as an article published earlier.

324 · Website Customer Promise Consistency

GRV-AI-324

Audit these public website claims: [pages, product state, manuals, downloads and dates]. Compare announced features with verified live behavior and actual release files. Identify outdated counts, dead links, private-preview claims, security promises and copy needing a truthful correction.

> MANAGER CHECK Customer copy must reflect production reality, not development intent.

325 · Founding Year Resource Navigation

GRV-AI-325

Help a first-time Gravity visitor choose what to download or read. Their problem, restaurant size and preference for a standalone tool: [facts]. Offer a short relevant path, identify completed versus in-development resources, explain registration and Founding Year terms accurately, and leave the visitor free to stop after one useful resource.

> MANAGER CHECK Access explanations must be accurate and non-coercive.

Evidence & Improvement

326 · Honest Intake Before Diagnosis

GRV-AI-326

A manager describes [problem] but has not supplied evidence. Ask for observations, dates, records, and what is unknown. Separate facts, assumptions, and conflicting accounts. Do not name a root cause until evidence supports it.

> MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

327 · Corrected Account Reset

GRV-AI-327

The original account of [incident] was later corrected. Identify which prior conclusions depended on the incorrect facts, invalidate them, and rebuild the evidence trail without treating the old solution as verified.

> MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

328 · Proof Of Solution

GRV-AI-328

For [operational fix], define the baseline, expected change, test window, objective pass/fail criteria, independent verification, and a hold check. Do not declare success because the change was installed.

> MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

329 · Intermittent Night Pattern

GRV-AI-329

An issue appears only on some busy nights: [issue]. Design a two-to-three-night evidence log covering staffing, volume, timing, actions, and exceptions. Explain how to distinguish a pattern from a one-off.

> MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

330 · Manager Conflict Of Interest

GRV-AI-330

The closing manager may be responsible for [issue]. Assign fact collection and verification to an uninvolved GM or owner; define impartial documentation and escalation without presuming guilt.

> MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

331 · Comps On Busy Shifts

GRV-AI-331

Comps rise during peak periods. Create first checks for authorization, reasons, timing, guest recovery, ticket accuracy, staffing, and manager oversight; prioritize by evidence and financial impact.

> MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

332 · Form Reuse Before Creation

GRV-AI-332

For [recurring management problem], identify existing Gravity logs, reports, SOPs, and Field Sheets that capture required evidence. Reuse them before proposing a new form; identify only genuine missing fields.

MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

Gravity Report & Field Sheets

333 · Field Sheet Beside Story

GRV-AI-333

Turn [Gravity Report article] into a separate one-page Field Sheet with the promise 'We took the notes. You put them to work.' Include an action checklist, owner, deadline, proof, and follow-up; do not insert the sheet into the article body.

MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

334 · Story With Operating Value

GRV-AI-334

Draft a Gravity Report story about [restaurant situation] that is engaging rather than textbook-like, respects employee dignity, and concludes with a practical operational insight without making the story a lecture.

MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

335 · Editorial Release Balance

GRV-AI-335

Plan publication of [article backlog] balancing lively employee stories, practical systems, and deep technical resources. Avoid releasing so much at once that readers cannot distinguish the publication's voice.

MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

336 · Five-Question System Triage

GRV-AI-336

Design a five-question assessment that identifies a restaurant's weakest controllable system. State scoring logic, ties, uncertainty, and the specific free SOP or tool to recommend; do not claim a diagnosis beyond the answers.

MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

337 · Assistant That Does The Work

GRV-AI-337

Given [management issue], ask only essential questions, then produce the actual checklist, assigned owners, deadlines, reusable forms, evidence plan, and verification criteria. Explain any action that requires external access.

MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

338 · Workspace Navigation Audit

GRV-AI-338

Audit [Gravity tool] for a persistent top site menu, correct tool identity, working Help/Save/Settings, no competing top tool links, and a small bottom return to Gravity Assist. Preserve deep links and existing user data.

MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

339 · Publication Versus Commit

GRV-AI-339

Review [site release] and distinguish code written, code committed, build passed, deployed, and live-tested. Cite exact evidence for each state; never call a commit a published feature.

MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

Gravity Assist & Release Safety

340 · Deployment Divergence Safety

GRV-AI-340

Compare [feature branch] against [production branch]. Identify unrelated commits, missing production changes, and rollback risks. Recommend a narrow deployment path rather than merging a large divergent branch blindly.

MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

341 · Handbook Question Flow

GRV-AI-341

Test an employee handbook creator at Basic, Extended, and Full levels. Check skip, save, resume, auto-advance, final review, examples, preview, and starting a new handbook with no accidental data loss.

MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

342 · Handbook Customer Instructions

GRV-AI-342

Write a public user guide for [handbook app] with step-by-step examples for first launch, answering questions, skipping sections, previewing, saving, reopening, and starting a second handbook. Remove internal developer notes.

MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

343 · Founding Year Price Clarity

GRV-AI-343

Audit a product page where digital access is free through October 1, 2027 and paid afterward. Verify that price display, checkout behavior, app-store listing, and customer promises are consistent; flag contradictions.

MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

344 · App Store Screenshot Integrity

GRV-AI-344

Prepare an app-store screenshot checklist using a realistic sample handbook. Require actual app screens, truthful feature descriptions, correct Gravity logo, privacy-safe sample data, and no misleading pricing claims.

MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

345 · App Brand Identity

GRV-AI-345

Audit [app] across web, Windows, and Android for the correct Gravity mark, distinct tool icon, consistent labels, accessible contrast, and non-cartoonish professional design. List mismatches with exact locations.

MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

346 · Windows Smartscreen Response

GRV-AI-346

A legitimate unsigned Windows installer triggers SmartScreen. Explain code-signing, reputation, safe distribution, and verification options without advising customers to disable security protections.

MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

Handbook & App Quality

347 · Mobile Conversion Readiness

GRV-AI-347

Evaluate converting [Windows/web tool] into an Android app. Identify reusable logic, offline behavior, local files, save/export, permissions, Play Store billing, privacy disclosures, and real-device testing.

MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

348 · Payment And Unlock Verification

GRV-AI-348

Test [paid software] for preview access, payment confirmation, entitlement persistence, unlimited permitted document creation, restore after reinstall, and prevention of false unlocks. Do not claim security guarantees without tests.

> MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

349 · Voice Response Latency

GRV-AI-349

Assess [voice assistant] where spoken answers arrive after several seconds. Separate acknowledgement delay, model processing, speech synthesis, playback failure, and deployment caching. Define measured before/after tests.

> MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.

350 · Manager-Only Training Signals

GRV-AI-350

For [station], turn repeated SOP views, quiz errors, search gaps, cross-station interest, and recipe spikes into cautious training signals. Restrict manager visibility, avoid employee surveillance conclusions, and recommend confirmation before action.

> MANAGER CHECK Confirm the inputs are accurate and appropriately authorized. Record the responsible manager, required evidence, review date, and measurable proof before approving or publishing any result.