



PAR OPS™ is the Preferred Enterprise Restaurant Management Solution for Popeyes®



Less food waste and lower food costs

- Popeyes franchisee owners are serving fresher food and producing less food waste by using our Prep/Pull/Thaw/Drop Sheets to reduce food prep time by 20-30 minutes
- Our Food & Inventory module provides both menu engineering and shortens daily inventory time to <15 minutes and full inventory down to <1 hour



Cut labor costs (not staff)

- Popeyes managers use our Suggested Scheduling Tool to minimize overtime and prevent over- or under-scheduling
- Employees have an easy-to-use self-service scheduling mobile app that optimizes time off and shift changes while giving full schedule visibility to all team members



Get full visibility into your operations

- The cloud-based interactive reporting dashboards in PAR OPS have already been programmed specifically for the Popeyes business as we currently serve 500+ Popeyes franchisees, making implementation quick and easy
- PAR OPS' mobile-friendly reporting can be accessed anywhere and tracks store performance data, forecasts demand for high-traffic events, and delivers reliable actionable insights



Works with your food safety labeling program

- PAR OPS integrates with Popeye's Prep-n-Print with flex Food Rotation Labeling Program
- For ordering or pricing related to the Ecolab printer or labels, visit connect.ecolab.com/foodsafety



No admin needed

Our Concierge Services team can manage PAR OPS's entire database and execute daily administration tasks so you can take care of your customers.

Our team:

- Manages supply chain substitutions and vendor linking
- Facilitates menu changes, maintains payroll batch and job linking
- Configures, links, and monitors mundane BOH tasks to minimize errors
- Provides all training materials needed to expedite training of new staff, including in-app Tool Tips that walk users through common troubleshooting concerns

Existing PAR OPS users love utilizing our "Activity Feed" to manage real-time alerts of uncompleted tasks that are disrupting the workflow and to make informed management decisions on the fly.

Subscription Services

MONTHLY SUBSCRIPTIONS	PLK PRICES
Management Suite - Food & Labor Management with Enterprise Reporting, Prep Label Printing, Time Clock, Checklist, and Managers Log	\$120 per location
Concierge Services - Location Administration	\$25 per location
Concierge Services - Level-1 Location Support	\$25 per location

Standard Implementation Services

ONE-TIME SERVICES	PLK PRICES
Implementation - Includes Train-the-Locations, 1 POS Integration to Existing Partner and Brink POS, 1 st EDI to Existing Vendor, and 3 Export Files: GL/AP Accounting and Payroll, 1 SOS Integration to Existing Partner	\$500 per location (cap 10-locations or \$5,000 per legal entity) - once cap is reached there is no charge for implementation services
POS Integrations (1st POS & Bring POS Free)	2 Included (\$1,995 ea.)
EDI - Existing B2B Vendor Setup	1 Included (\$1,995 ea.)
Accounting Export - Accounts Payable Flat File	1 Included (\$680 ea.)
Accounting Export - General Ledger Flat File	1 Included (\$680 ea.)
Payroll Export - Flat File	1 Included (\$680 ea.)
Existing Partner Drive-Thru Timer Integration Setup	1 Included (\$1,995 ea.)

Add-On Integration Services

OPTIONAL SERVICES	PLK PRICES
Accounting Export - Inventory Flat File	\$680 per file
Accounting Export - Product Transfer Flat File	\$680 per file
QuickBooks Online Integration	\$10 per location per month
API - Existing Partner Usage & Maintenance (e.g. HRIS, Accounting, etc.)	\$10 per location per month
API - New Partner Build (e.g. HRIS, POS, Accounting, Reporting, etc.)	\$170 per hour
EDI - New Vendor Build (e.g. Supply Chain, Main-Line Food Vendors)	\$170 per hour
EDI - Existing Vendor Setup & Maintenance (e.g. Supply Chain, Main-Line Food Vendors)	\$1,995 one-time cost