

Blank Stock Inventory Checklist

Restaurant Name:

Location:

Date:

Checked By:

Inventory Items

#	Item Name	Category	Unit	Par Level	Quantity on Hand	Quantity to Order	Notes

General Notes

Instructions: Please fill out the inventory checklist at the start of each shift or as scheduled. List each stock item, the current quantity on hand, par level targets, and any notes. Use extra sheets if necessary.