



QSR Inspector

The Complete User Guide

Every tab, every feature — what it does and why.

Randys Rips LLC · qsrinspector.com · v1.2

1. Getting Started

Creating your account and your 14-day free trial

QSR Inspector is built to be running for you within a few minutes of downloading it, with no credit card and no sales call to get started. When you first open the app you create an account with your email and a password, and QSR Inspector immediately drops you into a 14-day free trial of the full inspection experience. During the trial you get everything the paid Inspect plan offers and you can even add up to five locations, so a small group or a curious district manager can kick the tires on real stores before deciding anything. Nothing charges automatically at the end of the trial; instead the app quietly lets you know your trial is winding down and invites you to pick a plan when you are ready.

The reason it works this way is simple: you should be able to prove the value on your own floor before you pay a dime. Run a couple of real inspections, start logging your cooler temperatures, watch the AI coaching come back, and see your scores appear on the leadership dashboards. By the time the trial is up you will already have a history building inside the app, so choosing a plan feels like keeping something that is already working rather than gambling on something new. If the trial lapses before you subscribe, your data is never deleted; you simply drop back to a single-location free tier until you choose a plan, and everything you built is waiting for you.

Roles: who sees what, and why

QSR Inspector understands that a restaurant business has different people with very different jobs, so it gives every person a role that shapes what they see. There are four roles arranged like a ladder: **Admin/Owner** at the top, then **District Manager**, then **Store Manager**, and finally **Inspector**. The owner or admin can see and do everything, including managing stores, the team, billing, and the company-wide health picture. A district manager sees the stores they oversee and the tools for deciding where to spend their day. A store manager sees the shift they are running right now, and an inspector is focused on completing inspections. Higher roles can also "stand in the shoes" of the levels below them, so an owner can flip into the district view or the shift view whenever they want a closer look.

This role system exists so that nobody is buried in information that is not theirs to act on, and so that sensitive controls like billing and team management stay with the people who own the business. It is also a genuine security boundary, not just a cosmetic one: the system enforces which organization's data each person can ever touch, so your numbers are only ever visible to

your team. When you invite a teammate you choose their role, and they land directly in your organization with exactly the right level of access. As people change jobs you can promote or change roles at any time from the management screen, and the app instantly adjusts what they see the next time they open it.

Onboarding: setting up your organization

The first time you sign in without an organization, QSR Inspector walks you through a short onboarding that creates your company and your first store. You give your organization a name, add your first location, and you are ready to inspect. This is the moment the app becomes "yours" — everything you and your team do from here forward is tied to your organization, kept private to your team, and organized by store so that scores, logs, and corrective actions always know which restaurant they belong to. If you were invited by someone else instead of starting fresh, you skip this step entirely and arrive already inside their organization with your assigned role.

Onboarding is intentionally light because the app is designed to grow with you rather than demand everything up front. You can start with one store and add more later, invite your team whenever you are ready, and customize your inspection questions and temperature logs down the road. The goal is to get you doing something valuable — a real inspection or your first temperature log — on day one, and to let the richer features reveal themselves as you use the app. Everything you set up during onboarding can be edited later from the More tab, so there are no permanent decisions to agonize over at the start.

2. The Today Tab — Your Role-Aware Home

The Today tab is the first thing you see when you open QSR Inspector, and it is genuinely different depending on who you are. An owner sees a business command center, a district manager sees a "which store needs me first" briefing, and a store manager sees a running game plan for the shift in front of them. If your role can see more than one of these views, a small switcher at the top lets you flip between them — labeled "Business," "Stores," and "My Shift" — so a leader can zoom in and out of the operation at will. A friendly, time-aware greeting sits at the top so the whole thing feels like a daily briefing prepared just for you. The rest of this section walks through every card you might see.

Morning Brief

The Morning Brief is the first thing an owner reads each day: a short, plain-English summary of how the business is doing, written overnight by the app's operations intelligence and waiting for you when you wake up. It reads like a note from a sharp operator who stayed up reviewing your numbers — what happened, what matters, and a single clear "Today" action highlighted at the bottom so you always know the one thing worth doing first. It pulls from your real inspections, food-safety activity, equipment trends, and (if you have Vision) your live floor data, so it is never generic filler.

The reason the Morning Brief matters is that most owners do not have time to hunt through dashboards every morning, and the important signal often hides in the noise. By handing you a written brief with one prioritized action, the app does the hunting for you and points you straight at what deserves attention today. There is also a one-tap Share button, so if the brief mentions something a partner or manager should see, you can forward the whole thing through your phone's normal share sheet in seconds. It is the difference between "I should check the app later" and "I already know what today is about."

See My Store Now (Live Store Pulse)

"See My Store Now" is the card an absentee or multi-unit owner pulls up a dozen times a day to answer one question: what is happening on my floor *right now*? Titled "Your Store — Right Now," it reads the last twenty minutes of what your cameras have seen and turns it into plain English — is the line moving, are all the stations manned, is service on target for your speed goal, and is anything on fire. Instead of scrubbing through hours of camera footage, you get a single status line ("All calm. The floor is under control." or "A couple of things want your attention.") followed by a short list of specifics like "Drive-Thru looks unmanned right now," "3 customers gave up waiting in the last 20 minutes," or "Running slow: 4:10 vs your 3:30 goal." A colored dot and a tap-to-refresh button keep it feeling live, and a footer tells you how many cameras are online and the exact time you are looking at.

What makes this card trustworthy is that it is honest about its blind spots. If your cameras are offline it says "No live signal from your cameras right now — check the box is online" rather than pretending everything is fine, and if the floor is genuinely quiet it says so instead of inventing activity. That honesty is the whole point: an owner who is not on-site needs to know the difference between "all good" and "I can't see." Because it is built entirely from the operational events your Vision box already produces, it never shows anyone's face and never sends video anywhere — it is a live, private read of how your restaurant is running this minute, saving you the anxiety of wondering and the wasted trips of driving over to check.

Ask your COO

Ask your COO turns the whole app into a conversation. Instead of hunting through a dozen dashboards, you type a plain-English question — "What's my biggest problem today?", "Where am I losing the most money?", "Which store needs me first?" — and the app's operations brain answers like a seasoned 20-year operator who has read every one of your numbers. Handy suggestion chips give you good questions to start with, and the answer comes back with the number that matters and the next move to make. It only ever reads *your* data, so the answers are about your restaurants, not generic advice from the internet.

This exists because the best software should operate *for* you rather than making you operate it. Not every owner wants to learn where each metric lives or how to read a trend chart; almost every owner can ask a question out loud. Ask your COO meets you there, translating the mountain of data underneath the app into a straight answer you can act on. When it does not have enough information yet, it tells you honestly and points you toward what it can answer. It is the feature that makes QSR Inspector feel less like analytics software and more like having an operating partner on call.

Coordinate — Today's Plays

Coordinate is where the app stops merely *reporting* problems and starts *directing* them. Each day it gathers your most urgent, dollar-priced issues — live floor alerts, critical or overdue corrective actions that nobody owns yet, and food-safety logs flagged out of range — and turns them into a short list of "plays," ranked by urgency and then by dollars at risk. Every play spells out what it is, why it matters, the suggested next action, and the best kind of person to own it. You tap Assign, pick a teammate, and the play instantly becomes a task in that person's Actions tab, carrying the same open-to-resolved lifecycle everything else uses. The right next move goes to the right person, without you writing a single message.

The magic of Coordinate is the proof at the bottom. Because every routed play becomes a trackable task, the card shows you how many plays your team routed and closed this week, with the names of who finished what. That closes the loop most operations tools leave dangling: it is one thing to know a customer walked away, and another to know you assigned it, someone handled it, and it is done. Coordinate makes delegation a two-tap habit and gives you a weekly scoreboard of a team that is actually executing — turning your daily list of fires into a routed, owned, and closed set of wins.

ROI Report Card

The ROI Report Card answers the question every owner eventually asks: "Is this app actually worth what I pay for it?" Titled "Your Return — This Month," it puts the dollars QSR Inspector protected this month right next to your subscription price and shows the multiple — for example, "Protected \$4,200 in margin this month — your plan is \$477," with a big "9× return" on top. For Vision customers, that protected figure is measured honestly as loss you avoided compared to your own restaurant's recent baseline, using the exact same trusted number the Recognition card celebrates — never an invented figure. A one-tap Share button turns it into a shareable receipt you can send to a partner or keep for yourself.

For inspection-only businesses that do not have Vision's dollar data, the card refuses to fabricate savings and instead shows an honest activity impact summary: how many inspections you ran, issues you fixed, food-safety catches you made, and equipment warnings you caught early this month — each one, as the card puts it, "a guest complaint, a failed audit, or a spoiled cooler you got ahead of." Either way, the card only appears when there is something real to show, and it grows more confident as it accumulates a full month of data. It exists to make renewal a no-brainer: when the value is sitting in black and white next to the price, the decision makes itself.

Tomorrow — Forecast & Pre-Position

The Tomorrow card looks at how your restaurant actually flows — weeks of hour-by-hour history — and projects tomorrow's rush *before* it forms. It names tomorrow's day of the week, estimates the total orders you should expect, points to the busiest hour, and draws a simple traffic curve across your operating day with the peak windows highlighted. Then it gives you concrete pre-positioning moves in plain English, like "Your Friday rush is 11a–1p (~140 orders). Have your strongest crew on before it starts, not during," and "Fry station is usually the choke point at peak — pre-stage it and put your fastest person there." It is honest about its own certainty, labeling each forecast as high, building, or early confidence depending on how many similar days it has seen.

Forecasting is the single feature that labor and scheduling tools charge the most for, and it usually requires plugging into your scheduling system. QSR Inspector delivers it for free of any integration because it already sees your floor — it learns your rhythms directly from what actually happened, week after week. The payoff is that you stop reacting to rushes and start getting ahead of them: prepping to the right volume by mid-morning, staging the station that

always jams, and having your best people in place before the wave hits instead of scrambling once it does. If there is not yet enough history to make an honest forecast, the card simply hides itself rather than guessing.

What-If Profit Simulator

The What-If Profit Simulator lets you play with the levers of how your store runs and watch the projected annual profit move in real time. Using simple plus/minus steppers, you dial in small daily wins — recover a few walk-aways a day, add a handful of orders through faster service, cut some dollars of food waste, trim some minutes of idle labor — and the card instantly shows the projected extra profit per year at the bottom. Crucially, every lever converts to dollars through *your own* economics: your average check size, your profit margin, and your labor cost. The header even reminds you it is "tuned to your numbers," so the result is genuinely yours, not a generic estimate.

This is the card that makes the abstract feel concrete. "Recover three walk-aways a day" sounds small until the simulator shows what it is worth across 365 days at your margins — and suddenly the case for fixing your drive-thru flow writes itself. It is a powerful tool for setting goals with your team ("if we just do these two things, here's the year") and for understanding which improvements actually move the needle for your specific restaurant. Because it uses the same economics engine as the rest of the app, the numbers it projects line up with the dollars the app reports everywhere else, so there is no jarring disconnect between what you simulate and what you later see.

Company Health / QSR Score

The Company Health card gives you one big number — your QSR Score, from 0 to 100 — that summarizes how healthy your business is at a glance, displayed as a colored ring you can read in a second. Below the ring, the card breaks the score down into categories and, for each one, tells you *why* it landed where it did. This means the score is never a mysterious grade; it is a starting point that immediately explains itself, so a lower number in one area points you straight at what to work on rather than leaving you guessing. The color of the ring shifts with the score, so even a glance from across the room tells you whether things are strong or slipping.

This card exists so that a busy owner can take the temperature of the whole business in five seconds without opening a spreadsheet. It rolls together the signals that actually matter — your inspection performance, your follow-through on fixing issues, your food-safety discipline, and more — into a single trustworthy figure and its supporting story. Over time, watching this

number move is how you feel the business getting healthier, and the per-category "why" keeps everyone honest about where the real work is. It is the difference between "I think we're doing okay" and "we're an 84, and cleanliness is what's holding us back."

Business Impact & Profit Ledger

The Business Impact card puts today's money story front and center for Vision customers: how many dollars are at risk today and how many customers walked away, shown as bold numbers that turn green when you are clean and red when there is money on the line. It also calls out your single biggest "leak" of the day — the one category, like fry delays or drive-thru waits, costing you the most — and points you to the Vision tab for the fix. It is a daily gut-check on whether your operation is quietly leaking profit, translated out of camera events and into the language every owner understands: dollars.

Tucked inside is the Profit Ledger, an auditable "receipt" for those dollar figures. Owners are rightly skeptical of a number that just appears, so the ledger lets you tap "See the math" and shows each line with the actual formula behind it, the assumptions it used (your average check and margin), a monthly run-rate at the current pace, and a stated confidence level — high, medium, or still building. If the numbers were computed from default assumptions rather than yours, it flags that and invites you to set your real figures. This transparency is what makes the money talk credible: you can challenge any line, see exactly how it was calculated, and adjust the inputs until the number is unquestionably your own.

Recognition / Profit Protected

Profit Protected is the positive mirror of the app's loss engine — instead of only nagging about what went wrong, it prices what your people did *right*. It shows the dollars your team protected this week (orders they kept from walking out the door), calls out specific wins like a fast shift or a clean streak, and even flags people worth keeping: rising stars to encourage and flight risks to catch before they leave. There is also a weekly leaderboard across your stores so friendly competition can do its work. Every win has a one-tap Share button framed as a shout-out with the exact dollars the crew protected, so you can recognize good work the moment you see it.

This card exists because a system that only ever points at problems is a system your team learns to dread, and one an owner eventually tunes out. By naming shifts, celebrating records, and putting a dollar value on the losses your crew *prevented*, Profit Protected turns the same data that drives alerts into fuel for morale and retention. Recognizing a great shift the day it

happens — with real money attached — is one of the cheapest and most effective things an operator can do, and this card makes it a two-tap habit. Wins you celebrate get repeated, and a team that feels seen is a team that stays.

Equipment Watch

Equipment Watch is your early-warning system for failing coolers and freezers. It quietly studies the trend in your daily temperature logs and predicts trouble weeks before it becomes a dead cooler on a Saturday night — flagging equipment that is slowly drifting warmer or creeping toward its safe limit, with a plain-English verdict for each piece of gear and the store it belongs to. Rather than waiting for a catastrophic failure and a truckload of spoiled product, you get a heads-up while there is still time to schedule service on your calendar, not the equipment's.

The value here is that equipment rarely dies without warning; it usually announces itself as a slow, easy-to-miss drift in the numbers your team is already writing down. A human reviewing temperature logs day after day will not spot that gradual slope, but the app does not forget and does not get tired. By turning your routine food-safety logging into predictive maintenance, Equipment Watch protects you from the double hit of lost inventory and lost business when a unit fails at the worst possible moment. An owner should never be surprised by a warm walk-in during a rush, and this card is how you make sure you never are.

Momentum

The Momentum card is the feel-good counterweight on your home screen — a quick look at the progress you are actually making. It shows your average inspection score over the last 30 days (with an up or down arrow versus the prior period) and how many issues your team has resolved this month, so the effort you are putting in shows up as visible movement. It appears whenever there is real activity to celebrate, so it is not a permanent fixture nagging for attention; it is a periodic reminder that the work is adding up.

Running a restaurant business can feel like an endless list of problems, and it is easy to lose sight of the fact that things are getting better. Momentum exists to make improvement tangible: a rising inspection average and a growing count of fixed issues are proof that the daily grind is compounding into a healthier operation. It is a small card with an outsized psychological job — reminding you and your team that you are winning, not just firefighting — and it pairs naturally with the Recognition card to keep the app's overall tone as much about progress as about problems.

District view: Today's Priorities and Worth-a-Call

When a district manager opens the Today tab, the star of the show is "Today's Priorities" — a ranked list that answers the only question that matters when you have many stores and one day: which store needs me first? The app scores every store on how much it needs a visit, using real inspections, overdue actions, flagged logs, and (for Vision stores) dollars at risk, then lists them in order with the top one marked "Visit." Each entry shows the store's latest score, the specific reasons it made the list, and, where the data supports it, an estimated weekly dollar recovery if you go address it. Tapping through takes you into the deeper rankings and store-risk views so you can prepare before you drive.

Right beside the problems, the district view surfaces a "Worth a call" card — a store whose inspection score jumped since your last visit, with a nudge to pick up the phone and congratulate them. This pairing is deliberate: a great district manager is not only a firefighter but also a coach, and the app makes sure the celebrations do not get lost behind the alarms. The whole view is designed to turn a district manager's scarce time into its highest-impact use — spend the day where the numbers say it counts most, and never miss the chance to reinforce a win, because the wins you celebrate are the ones that get repeated across the district.

Store Manager view: Happening Now, Daily Game Plan, Fix List, and Shift Vitals

A store manager's Today tab is an assistant for running the shift in front of them. At the top, "Happening Now" surfaces live floor alerts the moment they matter, so a backing-up line or an unmanned station gets your attention while you can still do something about it. Below that, "Today's Game Plan" leads with the dollars at risk today and then lists the top few moves to win them back — a mix of money recoveries and quick coaching cues, each with its estimated weekly impact — so you always know the highest-value things to focus on this shift. Together these two cards keep a manager pointed at what is urgent and what is valuable, in the order that actually helps.

The rest of the shift view keeps you organized and on top of food safety. The "Fix List" shows your open corrective actions with the ones assigned to you first, color-coded by priority and one tap away from the Actions tab. "Shift Vitals" gives you the day's food-safety pulse at a glance — how many logs you have completed, how many readings came back out of range ("excursions"), and your current average ticket time — with a quick link to review anything flagged. For managers, the Tomorrow forecast card also appears here, so even on a quiet day you can prep for tomorrow's rush. It all adds up to a single screen that tells a manager what to fix now, what to protect today, and what to get ahead of next.

3. The Inspect Tab

The 100-point inspection flow

The Inspect tab is a smart, modern replacement for the paper store inspection. You pick the store you are inspecting and work through a thorough, roughly 100-point checklist organized into the sections that make or break a quick-service restaurant: guest experience, speed of service, cleanliness, brand standards, operations, and product quality. Each item is a simple pass or fail, and you can add a note or snap a photo on any item to capture exactly what you saw. As you go, the app is scoring each section behind the scenes, so by the time you finish you have an objective, consistent grade instead of a clipboard that gets filed and forgotten.

The point of this flow is consistency and speed. Paper inspections vary wildly from person to person and rarely lead to follow-up; a structured, scored, photo-backed inspection on your phone gives every store the same fair yardstick and creates a permanent record you can compare over time. Because every inspection feeds the leadership dashboards, risk analysis, and weekly summaries, the ten minutes an inspector spends here quietly powers the "which store needs me" rankings, the repeat-failure warnings, and the company health score. It is the foundation the rest of the app is built on — turning a routine walk-through into data that actually drives decisions.

AI coaching, photos, and drafts

The feature that makes inspections genuinely useful is what happens the moment you submit one. QSR Inspector sends your results to its AI coach, which reads your scores and notes and comes back with a written summary, the things your store did well, and a prioritized list of action items to fix — all in seconds. This is the difference between an inspection that ends in a number and one that ends in a plan. The strengths matter as much as the fixes: telling a store what it nailed is how good habits stick, and the action items become real, trackable tasks rather than a to-do list that evaporates. Photos you captured travel with the inspection so anyone reviewing later sees the evidence, not just the checkbox.

The Inspect flow is also forgiving of the realities of a busy floor. Your work is automatically saved as a draft as you go, so a phone call, a low battery, or an accidental tab switch will not cost you the inspection you were halfway through — you can put it down and pick it right back up. There are also built-in speed-of-service timers for measuring how fast an order actually comes

together, and those timers keep running even if you navigate away, so you get accurate real-world numbers instead of guesses. Everything is designed so the tool bends around the chaos of an operating restaurant rather than demanding you stop everything to use it.

Per-store customization

No two brands run exactly the same playbook, so QSR Inspector lets you tailor the inspection to how *you* operate. From the More tab, managers and owners can edit the inspection questions — adding items that matter to your concept, adjusting wording, or removing checks that do not apply — and set your own speed-of-service targets. Those customizations apply across your organization automatically, so every inspector is measuring against your standards, not a generic template. This keeps the inspection relevant and credible with your team; people take a checklist seriously when it reflects the way their restaurant is actually supposed to run.

This flexibility is important because a checklist that does not match reality gets ignored, and an ignored checklist protects nobody. By making the inspection yours — your questions, your targets, your priorities — the app becomes the single source of truth for what "good" looks like in your stores, and every score becomes an apples-to-apples comparison against your own bar. You can evolve the checklist as your operation changes, and because customizations live at the organization level, updating them once instantly updates the experience for every inspector on your team the next time they inspect.

4. The Logs Tab

Food-safety temperature logs and checklists

The Logs tab is your digital food-safety logbook, covering the temperature checks and open/close checklists that keep you compliant and keep your customers safe. Instead of a clipboard hanging by the walk-in, your team records readings right in the app, on templates you can tailor to your equipment and your day-parts. Each reading is checked against its safe range as it is entered, and anything out of range is automatically flagged so it cannot be quietly buried. The result is a complete, time-stamped record of your food-safety discipline that is always with you and always legible — no more deciphering smudged handwriting or discovering a missing week during an audit.

These logs do double duty. First, they protect you: a flagged reading catches a drifting cooler or a mishandled product in the moment, when you can still act, and the permanent record is exactly what you want to have on hand when a health inspector or a franchisor comes calling.

Second, the same readings quietly feed the Equipment Watch feature on your home screen, which studies their trends to predict equipment failures before they happen. So the few seconds your team spends logging a temperature is not just box-checking — it is building an audit trail and an early-warning system at the same time. For integrity, completed log entries are kept as a permanent record, so your food-safety history is trustworthy evidence rather than something that can be edited after the fact.

Flagging and follow-through

When a reading lands outside its safe range, the app flags it immediately and makes sure it does not disappear into the log. Flagged excursions show up on the store manager's Shift Vitals card, can be pulled into the day's Coordinate plays to be routed to a specific person, and are the kind of thing the app will surface until they are dealt with. This turns a food-safety miss from a passive record into an active task with an owner, which is the entire difference between logging that a cooler was warm and actually getting it fixed. The flag is a prompt to re-check the reading, correct the cause, and note what happened.

This matters because the dangerous moments in food safety are the ones that slip by unnoticed. A single warm reading at the wrong time can mean a batch of product that should not be served, and the cost of missing it dwarfs the cost of catching it. By making flags visible across the app — on the shift dashboard, in the coordination board, and in the food-safety record itself — QSR Inspector makes sure an out-of-range reading gets a response, not just a scribble. It closes the loop between noticing a problem and resolving it, which is exactly where paper logs fail and where an app that connects logging to action earns its keep.

5. The Actions Tab

The corrective-action lifecycle

The Actions tab is where problems go to get solved and stay solved. Every action item the AI coach generates from an inspection becomes a corrective action here, and each one moves through a simple, honest lifecycle: **open** when it is identified, **in progress** once someone is working it, and **resolved** when it is done — ideally with a note about what was actually fixed. Each action carries a priority (critical, high, or medium) so the most important things rise to the top, and the tab becomes the single, reliable place to see everything that still needs doing across your stores. Nothing falls through the cracks because there is one list, with clear states, that everyone can see.

This lifecycle is the backbone that makes the rest of the app's follow-through real. When Coordinate routes a play, it becomes a corrective action here. When a store manager checks their Fix List, they are looking at these same actions. When the leadership dashboards count "issues fixed this month," they are counting resolutions here. Tracking corrective actions with real statuses — rather than a vague shared understanding that "someone should handle that" — is what separates a business that identifies problems from a business that closes them. The permanent record of what was found, who fixed it, and how also becomes valuable history: patterns of repeat issues surface, and proof of your team's follow-through accumulates.

Assignment and ownership

Every corrective action can be assigned to a specific member of your team, which is what turns a list of problems into a set of jobs with owners. Once an action is assigned, it shows up in that person's Fix List on their shift dashboard, so they see their responsibilities the moment they open the app, with the ones assigned to them sorted to the top. Managers and owners can assign, reassign, and resolve actions, and the assignee can update their progress as they work. This clarity of ownership is deceptively powerful: the single biggest reason problems linger is ambiguity about whose job it is to fix them, and assignment erases that ambiguity.

Because assignment is woven through the whole app, delegation becomes nearly effortless. From the Coordinate card an owner can route today's most urgent, dollar-priced issues to the right person in two taps, and those routed plays land right here as owned, in-progress actions. The Actions tab then gives everyone — the owner, the district manager, and the person doing the work — a shared, honest view of what is open, who has it, and what has been closed. It is the accountability layer that ensures the intelligence the rest of the app generates actually results in things getting done, rather than a beautiful dashboard of problems nobody owns.

6. The Reports Tab

Analytics and dashboards for managers and above

The Reports tab is the analytical heart of QSR Inspector for managers, district managers, and owners — the place to step back from today's firefighting and see the trends, rankings, and comparisons that reveal how your stores are really performing over time. Here you can see how stores stack up against each other, how scores are trending week over week, and where the persistent strengths and weaknesses live across your operation. Where the Today tab answers

"what should I do right now," the Reports tab answers "how are we doing, and where should I focus my attention over the coming weeks." It is built for the leader who wants to manage by the numbers rather than by gut feel alone.

These reports matter because a single inspection is a snapshot, but a business is a trend. Seeing a store slowly slip, spotting the location that consistently outperforms, or noticing that a whole region struggles with the same category — that is the kind of insight that changes how you coach, where you invest, and which managers you lean on. Because everything in Reports is built from the same inspections, logs, and corrective actions your team is already creating, the analytics stay honest and current without anyone doing extra data entry. It rewards the daily discipline of using the app by turning it into a strategic view of the whole business, available to exactly the leaders whose job it is to act on it.

7. The Vision Tab — Restaurant Command

The Vision tab, titled "Restaurant Command," is the flagship of QSR Inspector: a live, AI-powered view of your restaurant floor that works with the cameras you already have. It is where a small AI box in your store watches your existing cameras and turns what it sees into operational intelligence — scores, dollar-priced alerts, coaching, and recognition. This tab only appears for customers on the Vision plan, and this section walks through everything it does. (For how the hardware and the privacy promise work, see section 9.)

How it works on your existing cameras (and the privacy promise)

Vision runs on the cameras you already have. A small AI box installed in your restaurant connects to your existing camera feeds and does all of its "watching" on-site, right there on the box. It does not rewire your restaurant, it does not require special cameras, and — this is the part that matters most — **no video ever leaves your store**. The box turns what it sees into simple operational *events* ("a customer arrived," "the line is backing up," "this station is unmanned") and only those tiny text events travel to the cloud, where they become your dashboards and alerts. The footage itself stays on the box.

This design is deliberate and it is the foundation of Vision's privacy promise. Because only events leave the building, there is no stream of your restaurant's video sitting on someone else's servers, and the system never identifies anyone by name — employees are tracked anonymously, never as named individuals, purely to understand flow and staffing. You get the full benefit of an always-on operational observer without the surveillance baggage, and you can

hand your crew a straightforward, honest explanation: the box watches how the restaurant *runs*, not who is in it, and the video never goes anywhere. That trust is what makes Vision something a team can accept rather than resent.

Ops Summary and KPIs

At the top of Restaurant Command sits your operations summary — the live vital signs of your restaurant. It shows your current Restaurant Score, your average ticket, build, and fry times, how many orders you have done today, where the current bottleneck is, and how many of your cameras are online. It is the at-a-glance answer to "how is the floor performing right now," pulling from a live snapshot of today's activity and falling back to the day's totals when needed. These are the numbers a great operator carries in their head, made visible and always current.

The value of the ops summary is that it replaces the guesswork and the occasional walk-through with a continuous, objective read. Speed-of-service numbers that used to require someone standing with a stopwatch are simply always there, and the current bottleneck is named instead of debated. Because these KPIs come straight from the events your cameras produce, they are honest and hard to game, and they give every conversation about performance a shared set of facts. It is the dashboard that turns "I think we were slow at lunch" into "our ticket time hit 4:20 during the noon rush, driven by the fry station."

Restaurant Score and trend

Vision distills your whole floor operation into a single Restaurant Score, and then shows you how it is trending over time with a compact sparkline. The score falls into clear bands — Elite (90+), Good (80+), Needs Attention (70+), and Critical below that — so you always know which world you are living in without interpreting a raw number. The trend line is where the real story lives: whether today was a blip or part of a slide, whether last week's coaching is actually moving the needle, and whether your best days are becoming your normal days.

A single score with a trend is powerful because it gives a busy operator one honest number to rally around and a way to see progress. It turns "are we getting better?" from an argument into a chart. Bands keep it human — hitting "Elite" is a goal a crew can chew on, and slipping to "Needs Attention" is a signal nobody can ignore — while the sparkline keeps everyone honest about direction. It is the same idea as the QSR Score on the owner's home screen, but focused specifically on the live floor performance that Vision measures minute to minute.

Station heat map

The station heat map shows you, station by station, where your restaurant is calm and where it is jammed — reading the last stretch of activity and coloring each station from idle to busy to bottleneck. Instead of a single overall number, you get a spatial picture of your floor: maybe the front counter is cruising while the fry station is choking, or the drive-thru handoff is where everything is piling up. It is the visual that tells you not just *that* you are slow but *where* the slowness is being created, which is the difference between a vague worry and an actionable fix.

This matters because bottlenecks move, and the choke point at lunch may not be the one at dinner. A heat map turns the flow of your restaurant into something you can see at a glance and act on immediately — reposition a person to the station that is glowing red, and watch the whole line loosen up. It is especially valuable for an owner or district manager who is not standing on the floor, because it conveys in one look what would otherwise take ten minutes of watching to understand. Combined with the forecast's warning about which station usually jams at peak, it lets you fix the bottleneck before it even forms.

Production alerts (priced in dollars)

Production alerts are Vision's core money loop. When something costly happens on the floor — a customer abandons the line, a wait time blows past your threshold, a station goes unstaffed, the drive-thru backs up — the app raises an alert, and critically, it attaches a dollar figure: how much revenue or margin that moment put at risk. Each alert carries a plain-English description, the station involved, and a "\$X at risk" chip, and it can arrive on your phone live as it happens. You can acknowledge an alert once you have handled it, keeping your feed clean and current.

Pricing the alerts is what makes Vision impossible to ignore in the right way. "The line backed up" is easy to shrug off; "the line backed up and that's \$180 walking out the door this shift" is not. By translating operational events into the language of money — using your own average check and margin — the app helps you and your team prioritize by what actually costs you, and it makes the case for fixing recurring problems in terms any owner feels. The alerts are also the raw material for the Coordinate card, which can route a priced alert straight to the right person to resolve, closing the gap between noticing a loss and stopping it.

Alert Correction and "What you've taught it" (Vision Learning)

No AI is perfect on day one, so Vision is built to be taught. When an alert is wrong, you tap the thumbs-down, tell the app what really happened, and optionally silence that specific kind of alert at that specific station. That single tap does three things at once: it immediately fixes your feed, it optionally stops that false alarm from recurring, and it records your correction as a labeled

example the system learns from. There is a dedicated "What you've taught it" screen that shows your correction history and every alert type you have quietly turned off — and lets you turn any of them back on with a tap if you change your mind.

This human-in-the-loop design is both a courtesy and a moat. In the near term it builds trust: an owner who can correct a wrong alert and see it stop believes the system, whereas one stuck with false alarms tunes it out. Over time, every correction you make teaches Vision your specific restaurant — your layout, your quirks, your definition of a real problem — so it gets sharper in a way that is unique to you and cannot be copied from anyone else's store. "What you've taught it" makes that learning visible and reversible, so you are always in control of what the system flags and always able to see the accumulating intelligence you have shaped.

Profit Leaks / Loss Breakdown

The Loss Breakdown, or Profit Leaks view, adds up where your money is actually going today and sorts it into plain-English categories: Fry Delays, Drive-Thru Delays, Missed Production, Idle Labor, and Food Waste — each with a short explanation of *why* it costs you money. It shows today's total loss, the split across categories, and a monthly run-rate so you can see what the current pace adds up to over a month. Instead of a single scary number, you get a diagnosis: this is the leak, this is how big it is, and this is what it means over time.

This breakdown is where Vision becomes a business tool rather than a curiosity. Knowing you lost money is not actionable; knowing that fry delays are your biggest leak and are running at a certain amount per day is. It focuses your energy on the one or two categories that actually move your profit, and the monthly run-rate reframes small daily leaks into the meaningful annual numbers that justify changing how you operate. Paired with the What-If simulator, you can see a leak, understand its size, and immediately model what closing it would be worth across the year — a straight line from problem to plan to payoff.

AI District Manager coaching

Every day, Vision generates a coaching summary that reads like a note from an experienced district manager who watched your entire shift. It reviews what happened on your floor and comes back with a clear read on how the day went plus a prioritized set of action cards — the specific moves that would most improve your operation, in the order that matters. It is the seasoned second opinion a single-unit owner rarely has access to and a multi-unit operator cannot personally deliver to every store, every day, at scale.

What makes this coaching valuable is that it is grounded entirely in your real data, not generic best practices. It is not telling you what works at some other restaurant; it is telling you what happened at *yours* and what to do about it. This turns Vision from a system that reports problems into one that mentors your team, and it scales something that is normally impossible to scale: consistent, expert operational coaching for every location every single day. For an owner it is like cloning your best operator and stationing them in each store, and for a store manager it is a daily gut-check from a coach who never misses a shift and never plays favorites.

Daily Game Plan

The Daily Game Plan is Vision's answer to "what should we focus on today?" It leads with the dollars at risk today and then lays out the top moves to win them back — a blend of concrete money recoveries and quick coaching cues, each tagged with its estimated impact. It is assembled from the day's loss breakdown, the AI coaching, and your open action items, so it reflects both what is bleeding money right now and what your team already knows needs attention. For a store manager this is the single most useful card on a busy day, and it also appears on their shift dashboard.

The reason the Game Plan works is focus. On any given shift there are a dozen things you *could* do, and a manager's real challenge is knowing which few actually matter. By ranking today's moves by dollars and pairing each with the reason it matters, the Game Plan cuts through the noise and gives the shift a clear top-three to rally around. It converts the app's analysis into a huddle you could read aloud to your crew before the rush: here is what is at stake today, and here is exactly how we protect it. That is the difference between a busy shift and a productive one.

Action Mode

Action Mode is Vision's "recommend, do, prove" loop, and it is one of the most powerful ideas in the app. It recommends a specific operational change, you mark that you are doing it, and then the system measures your results before and after — comparing a baseline to what actually happened over the following days — to tell you whether the change worked and what it was worth. Instead of guessing whether a new procedure helped, you get an honest, measured verdict grounded in your own floor data.

This closes a gap that plagues restaurant operations: people try things all the time, but almost nobody rigorously measures whether those changes actually helped. Action Mode brings the discipline of a controlled experiment to the messy reality of a working restaurant, without any extra effort from you — the measurement happens automatically in the background. The result

is a growing library of proven moves for *your* restaurant, so you can double down on what demonstrably works and drop what does not. It transforms improvement from a matter of opinion and habit into a matter of evidence, which is how the best operations compound their gains over time.

Decision Replay

Decision Replay pairs a specific action a manager took with the measured before-and-after outcome, so you can literally see the impact of a decision on the floor. When someone repositions the crew or makes a call during a rush, Decision Replay correlates that move with what happened next — did the bottleneck clear, did ticket times drop, did the line start moving again — and shows you the result. It is a record of cause and effect that would otherwise vanish into the blur of a busy day.

This is a remarkable coaching and learning tool because it makes good management visible and teachable. Instead of praising or second-guessing decisions based on gut feel, you can point to the exact moment a manager acted and the measurable improvement that followed. Over time it builds a shared understanding of which decisions actually work under pressure, turning your best managers' instincts into lessons the whole team can learn from. It also quietly reinforces good judgment: when people can see that their calls made a real, measured difference, they make better calls — and Decision Replay gives them the evidence.

Review queue (loss prevention)

The review queue is Vision's loss-prevention lane: a focused list of events worth a second look, each with an optional short clip so you can verify what happened for yourself. These are the moments that touch on shrink and integrity — the kind of thing you want flagged for review rather than acted on blindly. Because the clip lives on the box and only a specific event is surfaced, you get to investigate an incident without wading through hours of footage, and only the people with the right access can see it.

Loss prevention is a real and expensive problem in restaurants, and the traditional answer — someone occasionally scrubbing security footage — is slow, painful, and mostly reactive. The review queue flips that: the system does the watching and hands you a short, specific list of moments that merit human eyes, with the evidence attached. That turns hours of tedious review into a few minutes of focused verification, and it means potential losses get caught close to when they happen rather than discovered weeks later, if at all. It is a careful, evidence-based feature designed to protect the business while respecting that these are sensitive judgments best made by a person, not automated punishment.

Evidence clip sharing

Sometimes you need to show someone exactly what happened, and evidence clip sharing makes that possible without ever exposing your full camera system. The clips that Vision captures for alertable moments stay on the box in your store, but an admin can generate a secure, time-limited link to a specific clip — good for 14 days — to share with the right person for a coaching conversation, an investigation, or a training example. The rest of your footage stays private and on-site; only the one clip you choose to share becomes viewable, and only for a limited window.

This capability threads an important needle. Video is powerful evidence — for coaching a crew member, resolving a dispute, or documenting an incident — but wholesale access to a restaurant's cameras is exactly the privacy risk Vision is designed to avoid. By keeping everything on the box and letting an admin mint a single, expiring link only when there is a real reason, the app gives you the usefulness of shareable video without the exposure of an open surveillance feed. It is a deliberate, admin-only control that keeps you in charge of precisely what leaves the building and for how long.

Shift Story and Restaurant Replay

Restaurant Replay is the most delightful feature in Vision: a full-screen, game-style recreation of a shift that lets you watch your restaurant run like game film — animated crew and order dots moving through an isometric kitchen, with no faces and no actual footage. Alongside it, the Shift Story provides an AI narration that walks you through how the shift unfolded, so you get both the visual and the story of what happened. It recreates the flow of a shift from the events your cameras produced, which means you can relive a lunch rush and understand it without ever looking at a single frame of real video.

The genius of Restaurant Replay is that it makes reviewing operations something you actually *want* to do. Nobody enjoys scrubbing security footage, but watching your restaurant play out like a little tycoon game — seeing where the orders piled up, when a station emptied, how the rush built and broke — is genuinely engaging and remarkably instructive. Because it is reconstructed from anonymous events rather than footage, it preserves the privacy promise completely: there are no faces, no video, just the shape of the shift. It is the perfect tool for a team huddle or a coaching session, turning the abstract data of the day into a story everyone can see, understand, and learn from together.

Device setup and claiming

Getting a Vision box running is designed to be as close to plug-and-play as hardware gets. Each box arrives ready to go, and when it first powers on it displays a short six-character claim code. From the app's More tab, an admin opens the Jetson Device screen, types in that claim code, and the box is instantly bound to your store — from that point on it knows who it belongs to and starts producing your events. There is no complicated programming or technical configuration on your end; the claim step is the whole handshake, and the heavy lifting of connecting to your specific cameras is handled remotely for you.

Once claimed, the Vision setup screens in the More tab give you everything you need to keep the system healthy and tuned: hardware diagnostics to confirm the box and cameras are online, camera calibration to teach the system your floor's layout and zones, tools to build your restaurant's digital twin, and a test mode to verify everything is working. The box stays in touch automatically so the app always knows whether it is online, and if a camera or the box ever goes quiet, you (and the support team) are alerted. The whole approach is built so a non-technical operator can get Vision up and running and keep it running, with the complicated parts either automated or handled remotely.

8. The More Tab

Your account and inspection history

The More tab is the app's settings and control hub — the place you go for everything that is not part of the daily flow. At the top you will find your account: your name, email, and role, along with a quiet note about your trial status if you are still trialing (the app deliberately keeps trial reminders here rather than nagging you with banners everywhere else). You can edit your name, start a fresh inspection, and open your full Inspection History — a complete archive of every inspection your team has completed, with the photos, scores, and action plans attached, and the ability to export any inspection as a PDF or email it to whoever needs it.

Keeping these controls tucked into More is intentional: the tabs you use all day stay focused on doing the work, while the occasional tasks — checking an old inspection, adjusting a setting, managing your plan — live in one predictable place. Inspection History in particular is a quietly valuable feature, because it turns every inspection you have ever done into a searchable, exportable record. When a franchisor asks for documentation, when you want to show a store its progress, or when you need to revisit exactly what was found last quarter, it is all here and it is all shareable in a couple of taps.

Manage organization: stores, team, and invitations

For owners and managers, the Manage screen (labeled "Manage Stores & Team") is where you run the structure of your business inside the app. You add and edit your stores, invite teammates and assign them roles, and see your list of pending and accepted invitations.

Inviting someone is as simple as entering their email and choosing their role; they receive a link, set their password, and land directly inside your organization with exactly the access you granted. As people move into new roles you can change their permissions or remove them, and you can rename the organization or adjust your speed-of-service timer targets here too.

This is the control center that makes QSR Inspector a true multi-store, multi-person platform rather than a single-user tool. Because every store and every team member is defined here, everything else in the app — the dashboards, the rankings, the assignments, the scores — knows exactly which restaurant and which person it is talking about. Getting your stores and team set up correctly is what unlocks the leadership views: a district manager's "which store needs me first," an owner's company-wide health, and the ability to route a task to the right person all depend on the structure you build on this screen. It is designed to be simple enough to manage yourself, without IT, as your business grows.

Alert Preferences: master mute, per-type controls, and SMS opt-in

QSR Inspector can notify you when something important happens — a store goes offline, a costly floor event occurs — and Alert Preferences is where you decide exactly how much of that you want. There is a master mute to silence everything at once when you need a break, per-type switches so you can keep the alerts that matter to you and turn off the ones that do not, and a text-message opt-in if you want the most urgent alerts to reach you by SMS rather than only in the app or by email. You are in full control of the channel and the volume, so the app can be as loud or as quiet as your life requires.

This level of control exists because an alert system you cannot tune is an alert system you eventually ignore, and ignored alerts protect nobody. By letting you dial notifications to your exact preference — master mute during a vacation, only critical alerts by text, everything on during a tough week — the app earns the right to interrupt you when it truly matters. The SMS option is opt-in by design and respects your consent, so you only get texts if you asked for them. The whole philosophy is that alerts should be a trusted signal you look forward to acting on, not noise you learn to swipe away, and these preferences are how you keep them that way.

Your Numbers (Economics Editor)

Your Numbers, powered by the Economics Editor, is where you tell the app your actual business economics: your average order value, your profit margin, and your labor cost. Every dollar figure QSR Inspector shows you — the money at risk in an alert, the profit protected by your crew, the projections in the What-If simulator, the ledger behind your business impact — flows from these three inputs. When you set them to your real numbers, every dollar the app reports becomes genuinely *yours* rather than a reasonable default, and the whole money story becomes something you can stand behind.

This is a small screen with an outsized effect on how much you trust the app. Owners are naturally skeptical of software that tells them how much money they are losing or saving, and rightly so — a number built on someone else's assumptions is easy to dismiss. By putting your own economics under the hood, the app removes that objection entirely: the figures are computed from your check size and your margin, so when the Profit Ledger shows its math, the assumptions it cites are the ones you provided. It is the difference between "the app thinks I lost some money" and "based on my \$12 check and my 18% margin, this cost me exactly this much" — and that credibility is what makes the money features worth acting on.

Subscription and billing

The Plans & Billing screen is where owners and managers choose and manage their subscription. You can see your current plan, view the available Inspect tiers and their prices, start or change a subscription, and handle the mechanics of billing through your device's app store. If your trial is running or has ended, this is where you pick a plan to keep every feature, and the app makes the choice clear without pressure — the trial status lives quietly on your account and the paywall is one tap away when you are ready. Managing your plan is deliberately straightforward, because deciding to pay should be the hard part, not figuring out how.

Keeping billing in the More tab, separate from the daily workflow, reflects the app's overall philosophy: get out of your way while you work, and be right there when you need it. The billing screen is honest about what each plan includes and what it costs, so you can match your plan to the number of locations you run and the features you want. (The full pricing picture — the Inspect tiers, the Vision plan, and how the free trial works — is covered in section 10.) For most operators this screen is a set-it-and-forget-it stop: choose the plan that fits, and get back to running restaurants.

Vision setup, Jetson device, and diagnostics

For customers who have Vision enabled, the More tab grows a dedicated "Vision Setup" group with everything needed to install, tune, and maintain the system. Here you will find the Jetson Device screen for claiming and managing your AI box, Hardware Diagnostics for confirming the box and every camera are online and healthy, Camera Calibration for teaching the system your floor's zones and layout, tools to build your restaurant's digital twin (including a beta 3D view), and a Test Mode for verifying everything works end to end. These are the setup and upkeep tools that live behind the scenes of the polished Vision tab.

The reason these tools exist in one clearly labeled place is that Vision is real hardware in a real restaurant, and occasionally you will want to check on it, add a camera, or confirm a fix. QSR Inspector is designed so a non-technical operator can handle the routine parts themselves — claiming a box, checking diagnostics, running a test — while anything genuinely technical, like connecting to a specific camera or updating the box's software, is handled remotely by the support team. The diagnostics in particular give you peace of mind: a quick glance tells you your box is online and your cameras are healthy, so you always know the system that is protecting your profit is actually watching.

9. How QSR Inspector Vision Hardware Works

The small AI box and your existing cameras

At the center of Vision is a small, quiet AI computer that sits in your restaurant — think of it as a tiny, tireless brain about the size of a paperback. It connects to the cameras you already have (it works with standard commercial restaurant cameras and NVRs, so you do not replace anything) and watches those feeds in real time, right there on-site. All of the intelligence happens on this box: it detects people, follows the flow of customers and crew, and recognizes the operational moments that matter, like a customer arriving, a line backing up, or a station going unmanned. One box handles all of your cameras at once, dividing its attention across them automatically.

Because the box works with your existing cameras, getting started does not mean an expensive camera overhaul or a rewiring project. The only per-store setup is getting the box on your network and pointing it at your camera feeds, which the support team handles remotely, plus a quick on-site calibration to teach it your floor's layout — where the queue is, where the order and handoff zones are. From there it runs on its own, keeping itself in touch with the app so you always know it is online, and quietly restarting and recovering on its own if it ever hiccups. It is designed to be installed once and then simply work, like a good piece of kitchen equipment.

The privacy promise: what it can and can't see

The single most important thing to understand about Vision is the privacy promise, and it is simple: **video never leaves your store**. The box watches your cameras on-site and converts what it sees into small operational events — short text records like "customer arrived at 12:04" or "drive-thru backing up" — and only those events travel to the cloud to become your dashboards and alerts. The actual footage stays on the box in your restaurant. There is no live camera stream sitting on outside servers, which means the system delivers the benefits of constant observation without creating a surveillance feed of your business that lives somewhere else.

Just as important is what the system deliberately does *not* do: it never identifies anyone by name. Employees and customers are tracked anonymously — the box cares about flow, timing, and staffing, not identity — so it can tell you a station was unmanned for six minutes without ever building a profile of a person. What it *can* see is how your restaurant runs: speed of service, where the bottlenecks form, when a line grows, whether stations are covered, and the operational moments that cost or protect money. What it can't and won't do is recognize faces, follow named individuals, or send your video anywhere. That honest boundary — watching how the restaurant runs, not who is in it — is what makes Vision a tool a team can trust rather than fear, and it is baked into how the hardware is built, not just a policy on paper.

10. Plans & Billing

QSR Inspect: Starter and Pro

The software side of QSR Inspector — inspections, AI coaching, corrective actions, food-safety logs, and the leadership dashboards — is available on two straightforward Inspect plans you can buy right in the app. **Starter** is \$19.99 a month and covers a single location, perfect for an owner-operator or a first store. **Pro** is \$29 per location per month for two or more locations, so it scales naturally as you add restaurants and only ever charges you for what you run. Both plans offer annual billing that gives you two months free — pay for ten, get twelve — so committing for the year rewards you with a meaningful discount.

These plans are designed to match the shape of real restaurant businesses. A single operator is not asked to pay for multi-store machinery they will not use, and a growing group pays a simple, predictable per-location rate rather than negotiating a custom deal. Everything in the Inspect experience — every tab except Vision — is included at both tiers, so the only real question is

how many locations you need to cover. You manage all of this yourself from the Plans & Billing screen in the More tab, and changing your plan as you grow or contract is quick and self-service.

QSR Inspector Vision

Vision is the flagship offering — the cameras-plus-AI system that powers Restaurant Command — and it includes everything in Inspect on top of the live floor intelligence. Because Vision involves real hardware, installation, and a working partnership, it is sold directly rather than purchased with a tap in the app. Pricing is per location per month on a twelve-month term and comes down as you scale: \$159 per location for one to nine locations, \$129 for ten to forty-nine, and \$89.99 for fifty or more, with the hardware sold separately. That volume pricing reflects the reality that Vision gets more efficient to run and support the more locations you bring on.

Vision is sold this way because getting it right for a store is a hands-on process — connecting the box to your cameras, calibrating your floor, and making sure the system is tuned to your operation — and that is best done as a guided setup rather than a self-serve checkout. Once it is running, though, it lives inside the same app as everything else, so your team moves between inspections, logs, and live floor intelligence without ever leaving QSR Inspector. If you are interested in Vision, the path starts with a conversation rather than a purchase button, which ensures the hardware and setup are matched to your restaurants before anything goes live.

The 14-day free trial

Every new account starts with a 14-day free trial of the full Inspect experience, and it requires no credit card to begin. During the trial you get the complete feature set and can even run up to five locations, so you have real room to test the app across more than one store before deciding anything. The trial is deliberately friction-free at the start and honest at the end: nothing charges you automatically, and when the trial winds down the app simply lets you know — quietly, on your account screen — and invites you to choose a plan to keep every feature.

The trial exists because the fastest way to understand QSR Inspector's value is to use it on your own floor, not to read about it. Two weeks is enough time to run real inspections, log real temperatures, watch the AI coaching come back, and see your scores populate the dashboards — so by the time you are deciding on a plan, you are choosing whether to keep something that is already working for you. If the trial lapses before you subscribe, none of your data disappears; you simply drop to a single-location free tier with your history intact, ready to pick up right where you left off whenever you choose a plan. It is a no-pressure, no-risk way to prove the app earns its place in your business before you pay for it.