Key Product Usage Report (Actual vs. Ideal)

RRG
RESTAURANT RESOURCE GROUP

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	Begin	End
Week/Period	13-Aug	19-Aug

			Input Number of Inventory Units below (not Dollars)					Usage		Variance	
Inventory Item	Unit	Unit Cost	Beg Inv	Purchases	End Inv	Adjust +/-	# Sold	Actual	Ideal	Units	$
Ground Beef	lb	$2.85	23	60	21	0	60	62.0	60.0	(2.0)	($5.70)
Bacon	lb	$3.75	30	20	35	0	14	15.0	14.0	(1.0)	($3.75)
Rib Eye	lb	$7.50	5	30	9	0	26	26.0	26.0	0.0	$0.00
NY Strip	lb	$7.20	12	24	14	0	22	22.0	22.0	0.0	$0.00
Chicken Breast Whole	lb	$3.50	14	40	8	0	47	46.0	47.0	1.0	$3.50
Frank All Beef	lb	$4.00	40	0	10	0	29.5	30.0	29.5	(0.5)	($2.00)
Ground Pork	lb	$2.30	44	60	55	0	47	49.0	47.0	(2.0)	($4.60)
Lamb Rack	lb	$14.00	7	10	8	0	9	9.0	9.0	0.0	$0.00
Sausage Patty	lb	$2.60	12	20	5	0	27	27.0	27.0	0.0	$0.00
Salmon	lb	$5.00	5	30	11	0	23.5	24.0	23.5	(0.5)	($2.50)
Scallops	lb	$11.00	2	25	5	0	21	22.0	21.0	(1.0)	($11.00)
Haddock	lb	$7.25	8	20	4	0	24	24.0	24.0	0.0	$0.00
Shrimp 16-20	lb	$6.50	34	30	21	0	44	43.0	44.0	1.0	$6.50
								0.0	0.0	0.0	$0.00
								0.0	0.0	0.0	$0.00
								0.0	0.0	0.0	$0.00
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