



POSITIVE FEEDBACK SOFTWARE

FreePOS V2.0 Initial Installation Questionnaire

Site Prep

FreePOS Setup Questions

1. Please attach a copy of your restaurant's floor plan
2. Please attach a picture of your bar layout (show stools)
3. Please show in the color RED where POS terminals will be located
4. Please show in the color BLACK where POS receipt and kitchen printers will be located.
5. Does your restaurant do delivery?
If YES, do you lookup by phone#?
6. Does your restaurant do takeout?
7. Define each kitchen printer name (i.e. Appetizer, Entrée, Desert, Bar etc)
8. Define the BACKUP path you would like the kitchen printers to follow (i.e. If appetizer is down, go to Entrée)
9. Do you allow your wait staff to purse their own tables?
10. Do you have a cashier?
11. Do you use Kitchen Display System?
If YES, define each screen location in BLUE on the floor plan.
If YES, do you want bumped chits to print?
If YES, where do you want them to print (i.e. Appetizer printer)?
12. Please attach a copy of your menu(s)
13. Define happy hour period(s) by day of week & hour of day.
14. Define standard modifiers you would like for FOOD and BAR items (i.e. BAR might have "lemon wedge" or "rocks" FOOD might have "lettuce, sour crème, mustard, mayo")
15. Does your kitchen speak English?
16. What is your restaurant's name, address, phone# and contact name?
17. How many terminals are you installing?
18. Do you intend to print a logo on receipts?
If YES, please attach logo in 90x90 bitmap format. Email to support@positive-feedback.net
19. List all VOID reasons you would like setup.
20. List all DISCOUNT reasons you would like setup.
21. For each discount reason, specify and PERCENT or FIXED DOLLAR amount.
22. Do you allow transfers?
23. Do you require sequential check numbers?
24. Do you want to use integrated credit card processing?
25. Do you want any menu items to print in 2 or more places when ordered?
If YES, please specify.
26. Does your restaurant wish to run any terminals in QUICK SERVE mode?
27. How many delivery orders is the MAXIMUM you would have open at a time?
28. How many carryout orders is the MAXIMUM you would have open at a time?
29. What is the sales tax rate for your location?
30. What is the meals tax rate for your location?
31. Specify any other tax rate you wish to collect.
32. Define all menu categories you want to create (if differs from printed menu).
33. Define all menu items that are in multiple categories (if differs from printed menu).
34. Define items you wish to FORCE a modifier selection for.
35. Do you want to accept COUPONS?
If YES, please specify coupon rules you have (i.e. max 10% of meal).
36. Do you want to accept CHECKS?
37. Do you want to accept GIFT CERTIFICATES?
If YES, please specify denomination.
38. Do you accept credit cards through the integrated ICVerify Interface?
If YES, who is your processor?
If YES, attach merchant setup details.
39. Would you like the default tron to be able to:
Transfer _____ Discount w/o a mgr _____
Split _____ Void w/o a mgr _____
40. Do you have a dedicated file server?
41. Do you have CAT/5 cable system ready and tested?
42. Are you using 568A or 568B wiring?
43. Local tech support liason? _____
Phone# _____
44. Please include any other information you feel is important to this installation.