Executing Multiple Dayparts Without Overcomplicating Operations

Practical approaches for c-stores

ONE KITCHEN, MANY MEAL OCCASIONS

32M+

breakfast pizza slices Casey’s sold before noon last year, using the same dough and ovens as lunch and dinner

Casey’s via NACS Daily (2026)

~5%

fewer same-store labor hours at Casey’s over three years, even as its food menu grew

Casey’s via Nasdaq (2026)

$147

average c-store inside sales per labor hour, a baseline for judging what each daypart earns

NACS Magazine (2023 data)

34%

growth in brunch burgers on menus over four years: a breakfast twist on an all-day item

Datassential via CSP

FIVE WAYS TO KEEP IT SIMPLE

Reuse the menu
Shared ingredients, new combinations

Staff to traffic
Schedule by hour, cross-train teams

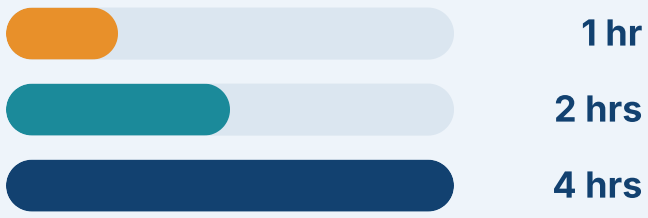
Plan by daypart
Small, well-timed batches

Plan transitions
Set start and stop times

Measure each daypart
Sales, waste, and labor

How long hot food should hold

General guidance; always follow the manufacturer’s hold times



Hold limits make batch size a daypart decision

Signs it’s working

- Case stays full without heavy waste
- Sales per labor hour holding or rising
- Team runs changeovers without scrambling

Signs of overextension

- Every daypart needs its own ingredients
- Waste climbs after each changeover
- One strong daypart hides a weak one

A SIMPLE CHANGEOVER ROUTINE

Start the next batch early
Ready before demand builds

Stop the last batch on time
Let it sell through, not spoil

Rotate and check stamps
Every 10 min busy, 30 min slow

Clean, check, restock
Case, temperatures, packaging

Sources: Casey’s via NACS Daily (August 2026) and Nasdaq (June 2026); NACS Magazine (October 2024); Datassential via CSP; Land Mark Products via CSP (sponsored). Prepared by It’s All Goods.