



How TipHaus Saved Tin Plate Pizza 16 Hours of Manual Labor Each Month & Enhanced Staff Transparency

CUSTOMER NAME:

Tin Plate Pizza

INTERVIEWED:

Drisana Litke, General Manager

PROJECT OBJECTIVE:

Tin Plate Pizza sought a solution to streamline payroll, ensure transparency in tip distribution, and ensure legal compliance.

INTRODUCTION

Located in a 138-year-old mining cabin in Breckenridge's prized Historic District, Tin Plate is an upscale artisan pizza restaurant known for its quality ingredients, elevated spirits, and local beers. During our conversation with General Manager Drisana Litke, **we discussed the time savings for both employees and management, the importance of legal compliance, and the overall impact on Tin Plate's success and culture.**

CHALLENGE

- **Time-Consuming Manual Processes:**

Before TipHaus, Tin Plate Pizza struggled with manual tip distribution using spreadsheets, taking up to **30 minutes nightly** which could lead to errors.

- **Bank Visits and Cash Management:**

Managers had to visit the bank daily for cash tips, a cumbersome task, especially in winter. Staff also had to go to the bank during business hours to deposit tips for rent and other expenses.

- **Lack of Tip Transparency:**

Without a tip pooling system, tip distribution and legal compliance were challenging.

SOLUTION

Tin Plate Pizza implemented TipHaus:

By automating tip calculations and implementing a transparent tip pooling system, TipHaus eliminated daily bank visits and saved managers **4 hours per week**. The real-time transparency fostered a positive team environment, significantly improving morale and teamwork. Additionally, TipHaus **saved approximately 10 minutes per employee each night** during the tip-out process and prevented errors by eliminating manual spreadsheet entries. **Legal compliance was ensured** through secure data storage and auditable reports. The ease of reconciling credit card tips with cash payouts and the option for biweekly paycheck tips streamlined operations and improved financial stability for employees. Overall, TipHaus made Tin Plate Pizza more efficient, compliant, and harmonious.

RESULTS

16 Hrs

Saved per month in manager's manual labor

10 min

Per staff member saved each night

0

Trips to the bank

“Tip pooling and the transparency provided by TipHaus have made it much easier and friendlier to foster teamwork and maintain a positive atmosphere for Tin Plate Pizza management. The ease and efficiency TipHaus brings to our operations, especially the hours of manual calculations saved in spreadsheets and eliminating those dreaded winter trips to the bank, is invaluable. Our low turnover rate is a testament to our strong culture, and TipHaus has seamlessly integrated into and enhanced that, making it a perfect fit.”

Drisana Litke, General Manager

Learn how your restaurant can elevate its operations with cutting-edge automatic tip calculation and distribution technology. Get in touch with our sales team at **sales@tiphaus.com or 401.375.2536**

