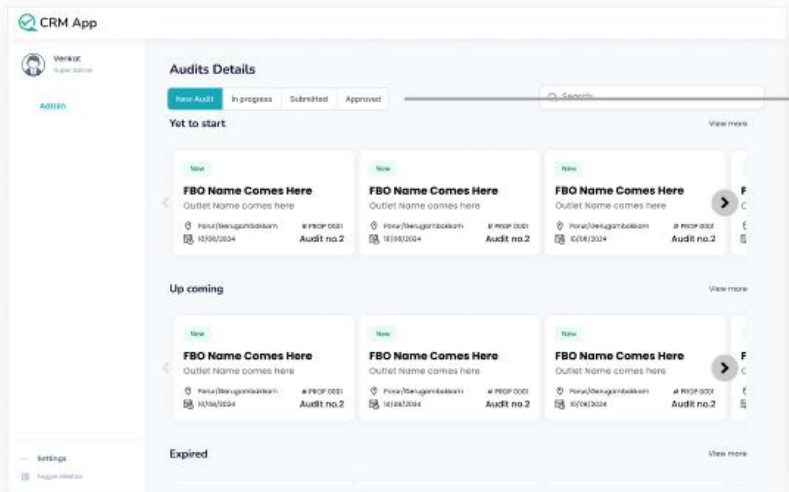


# Admin view

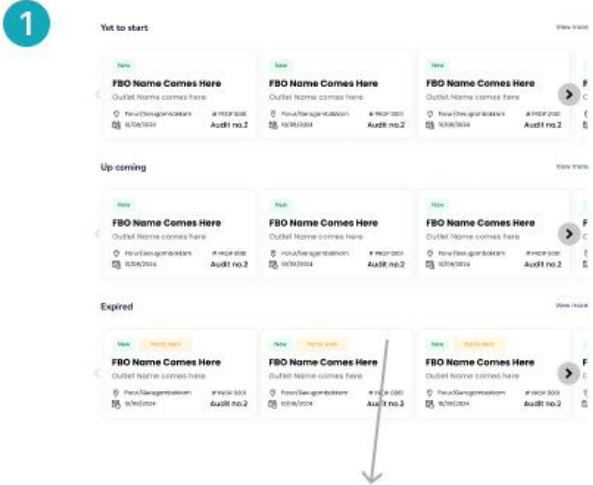


- This is the Admin View screen, which includes filters for *In Progress*, *New Audit*, *Submitted*, and *Approved* statuses. Each filter is represented by a tab. Clicking on a tab (e.g., "New Audit") will navigate to its respective screen, such as the "New Audit" page. This behavior applies to all four tabs, redirecting the user to the appropriate page based on the selected filter.

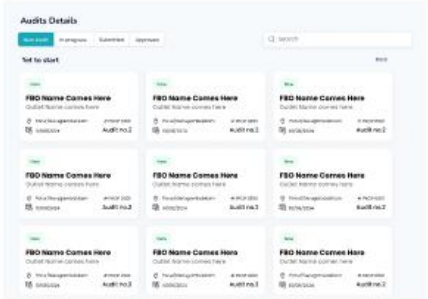
- This screen also includes three carousels named *Yet to Start*, *Upcoming*, and *Expired*.



- The "Yet to Start" processes will be displayed on separate cards designed as a carousel. Each card will showcase the processes scheduled for today, making it easy for auditors to view them at a glance.
- In the top right corner of the carousel, there will be a "View More" option. When clicked, this will open a new page dedicated entirely to the "Yet to Start" processes.
- It displays the status of new ,processes within the cards.



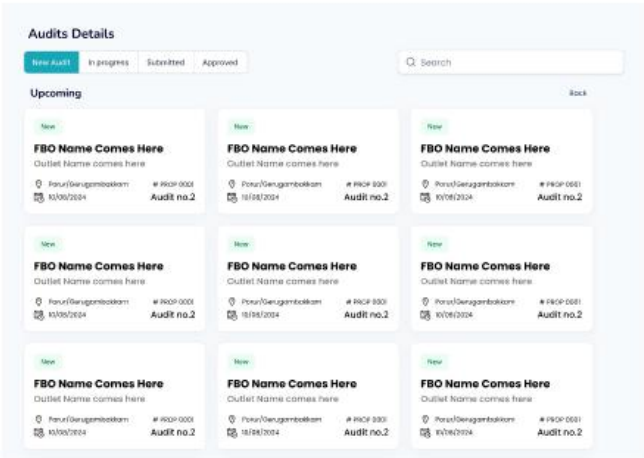
The new audit will categorize processes into three types: yet to start, upcoming, and expired.



3



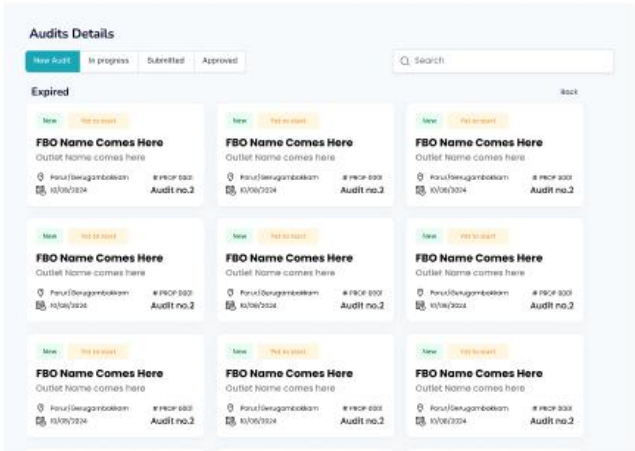
- The **"Up coming"** processes will be displayed on separate cards designed as a carousel. Each card will showcase the processes scheduled for Up coming dates, making it easy for auditors to view them at a glance.
- In the top right corner of the carousel, there will be a **"View More"** option. When clicked, this will open a new page dedicated entirely to the **"Up coming"** processes.
- It displays the status of *new* processes within the cards.



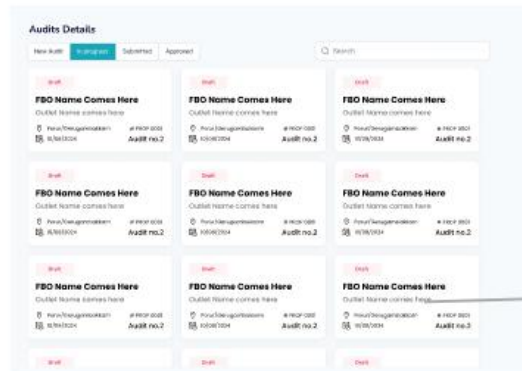
4



- The **"Expired"** processes will be displayed on separate cards designed as a carousel. Each card will showcase the processes scheduled for Up coming dates, making it easy for auditors to view them at a glance.
- In the top right corner of the carousel, there will be a **"View More"** option. When clicked, this will open a new page dedicated entirely to the **"Up coming"** processes.
- It displays the status of *new and Yet to start* processes within the cards.

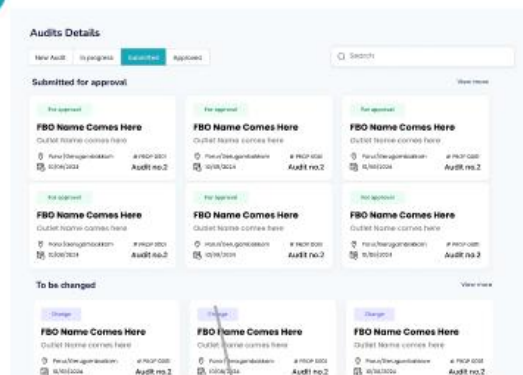


5

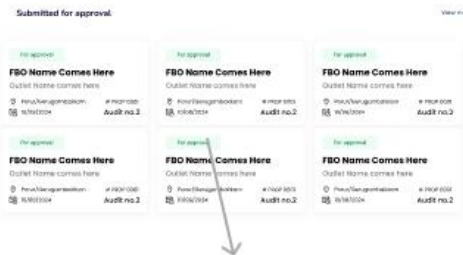


- This is In progress screen, The **"In progress"** processes will be displayed on separate cards designed as a carousel. Each card will showcase the processes scheduled for Up coming dates, making it easy for auditors to view them at a glance.
- It displays the status of *draft* processes within the cards.

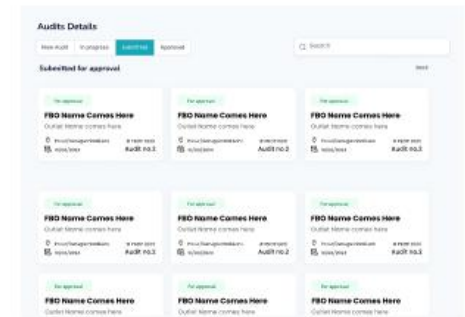
6



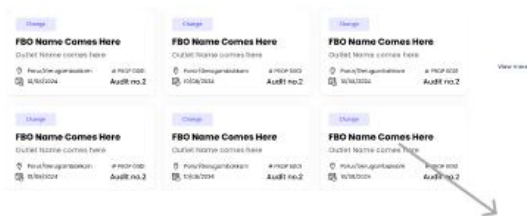
"The Submitted will categorize processes into two types: *submitted for approval* and *To be changed*"



- The **"Submitted for approval"** processes will be displayed on separate cards designed. Each card will showcase the processes schedules , making it easy for auditors to view them at a glance.
- In the top right corner of the carousel, there will be a **"View More"** option. When clicked, this will open a new page dedicated entirely to the **"Submitted for approval"** processes.
- It displays the status of new ,processes within the cards.

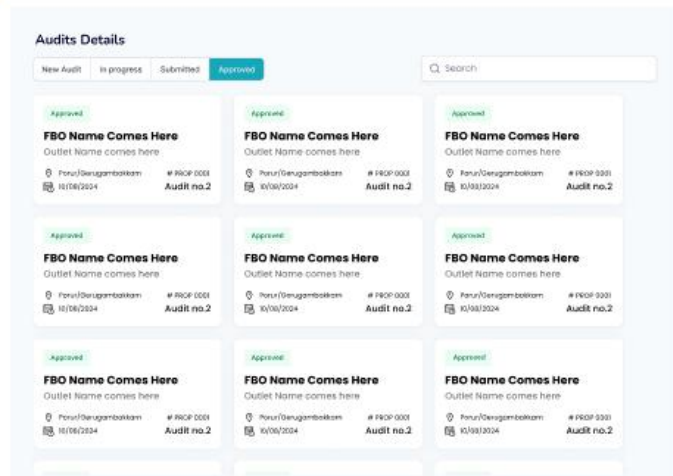


7

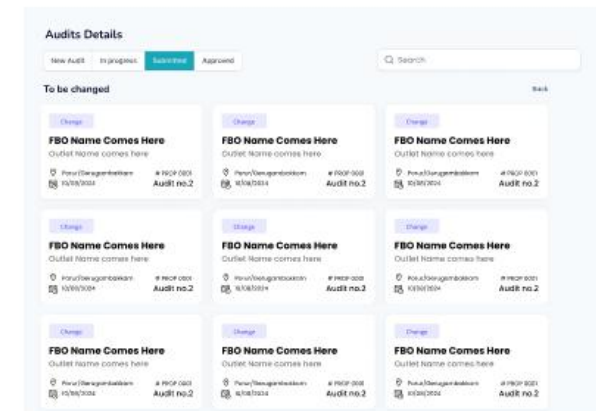


- The **"To be changed"** processes will be displayed on separate cards designed. Each card will showcase the processes schedules, making it easy for auditors to view them at a glance.
- In the top right corner of the carousel, there will be a **"View More"** option. When clicked, this will open a new page dedicated entirely to the **"To be changed"** processes.
- In this process, the admin submits a request for an audit. The form can be modified if there are any errors, and the status is reflected by assigning a card to track updates and changes. This ensures that the status can be adjusted as needed.

8



- At last once the process finished its comes to approved, it also have a separate cards and the cards showing **approved status** inside the cards the process is completed, it moves to the **"Approved"** stage. A separate card is created for this, clearly displaying the **"Approved"** status within the card.





9

CRM App

Venue: Type: Add new

Admin

### Audits Details

New Audit In progress Submitted Approved

Search

Yet to start

View more

New

FBO Name Comes Here

Outlet Name comes here

16/09/2024

#PROP 001

Audit no.2

New

FBO Name Comes Here

Outlet Name comes here

16/09/2024

#PROP 001

Audit no.2

New

FBO Name Comes Here

Outlet Name comes here

16/09/2024

#PROP 001

Audit no.2

Up coming

View more

New

FBO Name Comes Here

Outlet Name comes here

16/09/2024

#PROP 001

Audit no.2

New

FBO Name Comes Here

Outlet Name comes here

16/09/2024

#PROP 001

Audit no.2

New

FBO Name Comes Here

Outlet Name comes here

16/09/2024

#PROP 001

Audit no.2

Expired

View more

Settings

Logout

- **Initial Step** : When a card is clicked, it navigates to a screen where details about the outlet member are displayed. After reviewing the details, users can click **"Start Audit"** to proceed.

Please check your details before filling checklist

FBO Name : Name comes here

Outlet Name : Name comes here

Proposal number : #PROP 001

Location : panur

Audit number : 02

Cancel Start Audit

Once again Confirm your date

Confirm or choose the date, if you want to change the date

01/12/2024

Cancel continue

- **Confirm Audit Dates**: After clicking **"Start Audit,"** users are directed to a **"Confirm Your Dates"** page. Once confirmed, they can click **"Continue"** to move to the next step.

### Audits Details

Search

The FSSAI license/Registration and Food Safety Display Board (FSDB) both are displayed at a prominent location.  
(Note: The FSDBs are readable to both Food Handlers and Custom.)

Submit your FSSAI LICENSE number :

FSSAI License No :

Media Upload

Add your documents here, and you can upload up to 1 file max

Drop your File or Image

Max 2 MB files are allowed

Only a .docx, .pdf, .png, .jpg and .gif file

(Note: "Please provide your FSSAI license number. Without submitting it, you will not be able to proceed to the next section".)

Cancel Continue

- **Submit FSSAI License Number**: Before accessing the checklist page, **users must submit their FSSAI License number**. This is a mandatory step, and the system won't allow them to proceed without providing it.
- **Checklist Categories**: Once the FSSAI License number is *submitted*, users can proceed to the checklist page.



- The checklist includes five categories: **Design & Facilities** , **Control of Operation** , **Maintenance & Sanitation** , **Personal Hygiene of Food Handlers** , **Training & Record Keeping**.
- **Checklist Completion:** Users can now fill in the details under each of these categories, *completing the audit process*.

**Audits Details** Back

Mark : 2

1. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests

Comments...

Actual mark Upload

Mark : 2

1. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests

Comments...

Actual mark Upload

Mark : 2

1. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests

Comments...

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Comments...

Actual mark Upload

Mark : 2

1. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests

Comments...

Actual mark Upload

Back Continue

Mark : 2

1. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests

Comments...

Actual mark Upload

- **Checklist Structure:** Each category in the checklist contains a series of questions. **For every question, there is a comments section, a mandatory field for assigning actual marks, and an option to upload an image.** This structure applies consistently across *all five categories*.
- **Navigation Buttons:** Each category includes **"Back"** and **"Continue & Save"** buttons, allowing users to navigate between sections. However, the last category only has a "Continue" button.

**Audits Details**

1. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests ✓

2. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests ✓

3. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests ✓

4. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests ✓

5. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests ✓

Back

Continue

CRM App

Vardar  
User Admin

No Audit

Settings

Logout

**Audits Details**

1. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests ✓

2. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests ✓

3. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests ✓

4. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests ✓

5. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests ✓

Back

Once again Confirm your answers

Cancel Continue

CRM App

Vardar  
User Admin

No Audit

Settings

Logout

**Audits Details**

1. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests ✓

2. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests ✓

3. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests ✓

4. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests ✓

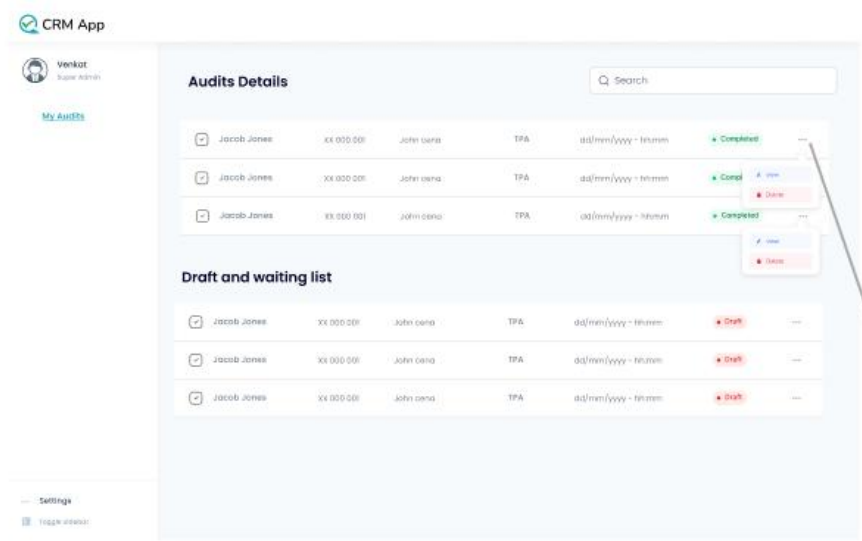
5. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests ✓

Back

Once again Confirm your answers

Cancel Continue

- **Answer Verification:** The system verifies the answers. Correct answers are marked with a green tick, while incorrect ones are marked with a red cross. If any answers are wrong, the **"Continue" button turns into a ghost (disabled) button**.
- **Proceeding to the Next Step:** Once all answers are verified as correct (indicated by green ticks), the **"Continue" button becomes active (filled with color)**, allowing users to proceed to the **next step**.



**Completion Status:** The next page displays the completion status. *Once the checklist is fully completed*, the status is updated accordingly.

**Review and Edit Options:** On the completion status page, a meatball icon (*three dots*) provides options to view or delete answers. Clicking "**View**" allows users to review all five categories. **If there are any errors, they will be displayed on the review page.**

Mark : 2

1. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests

Comment could not upload

Actual mark

Actual mark not upload

UPLOAD

Couldnt upload image