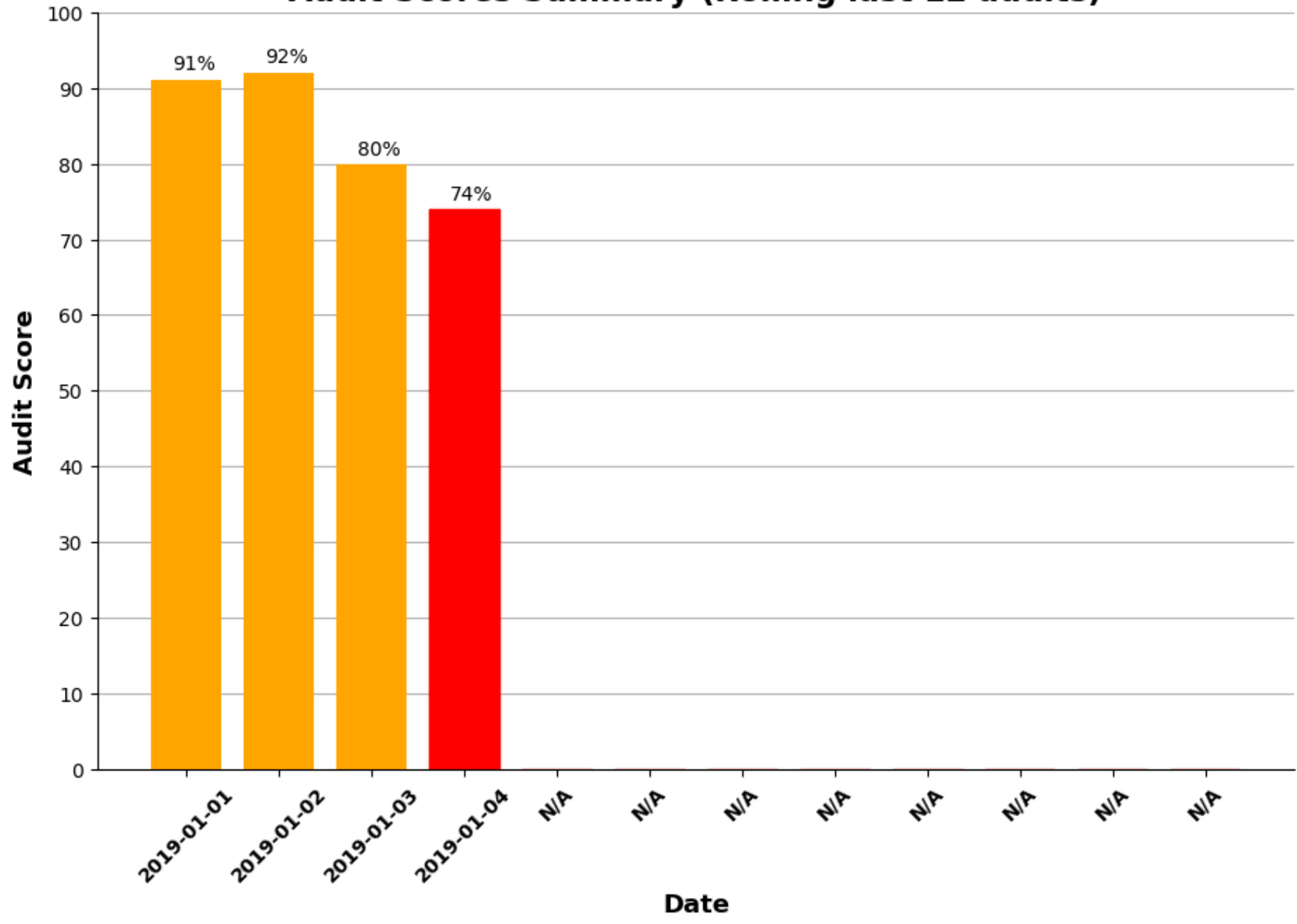


MQM Report

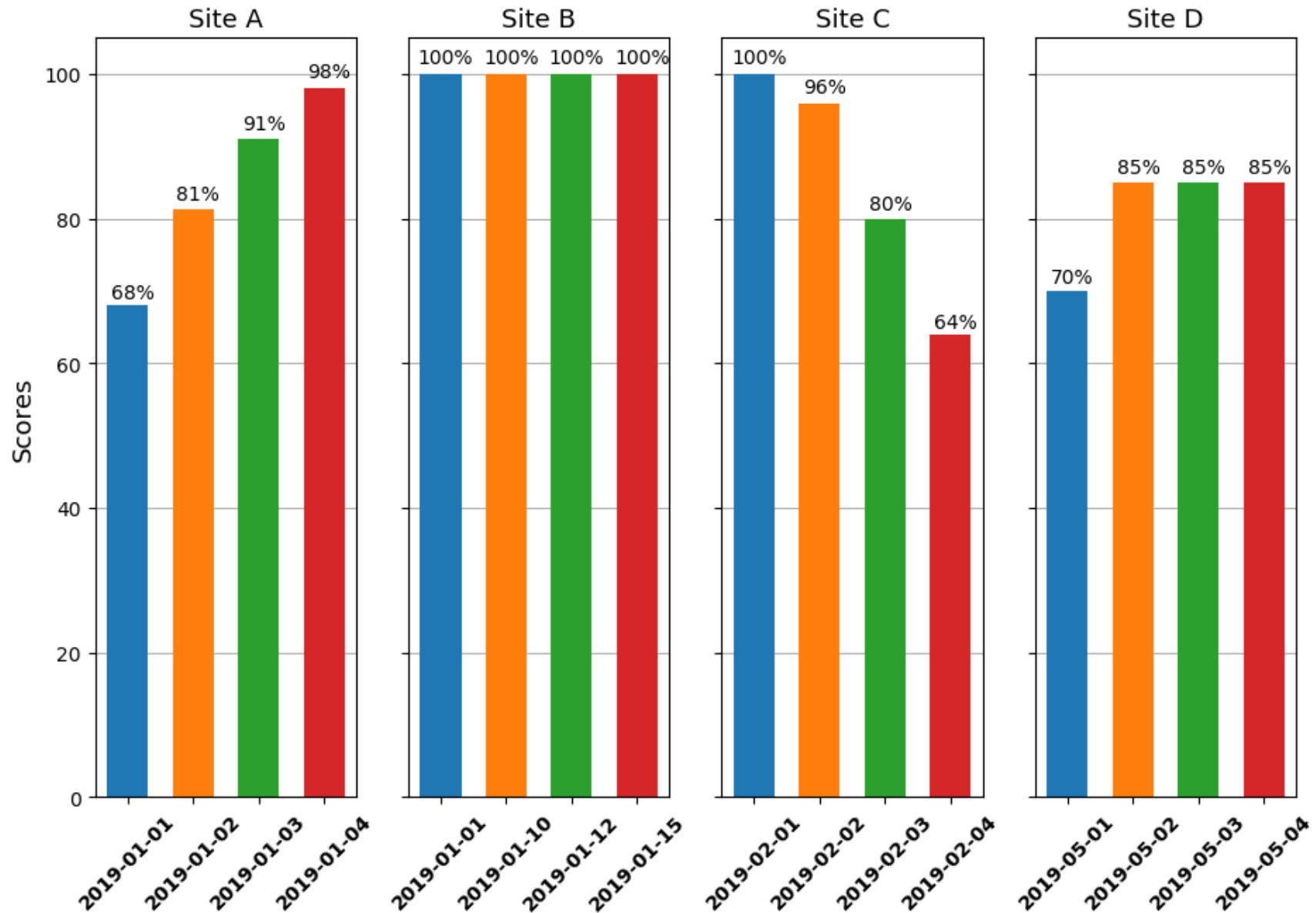
Audit Start Time	October 10, 2019 at 10:30 AM EST
Audit End Time	October 10, 2019 at 12:30 PM EST
Audit Duration	2 hours
Date of last audit submission	10/09/2019
Auditor Name	Auditor #1
Premises	Restaurant #1
Premises Group	Restaurants
Premises Manager	Manager #1
Score	96.00%

MQM Report

[illegible]

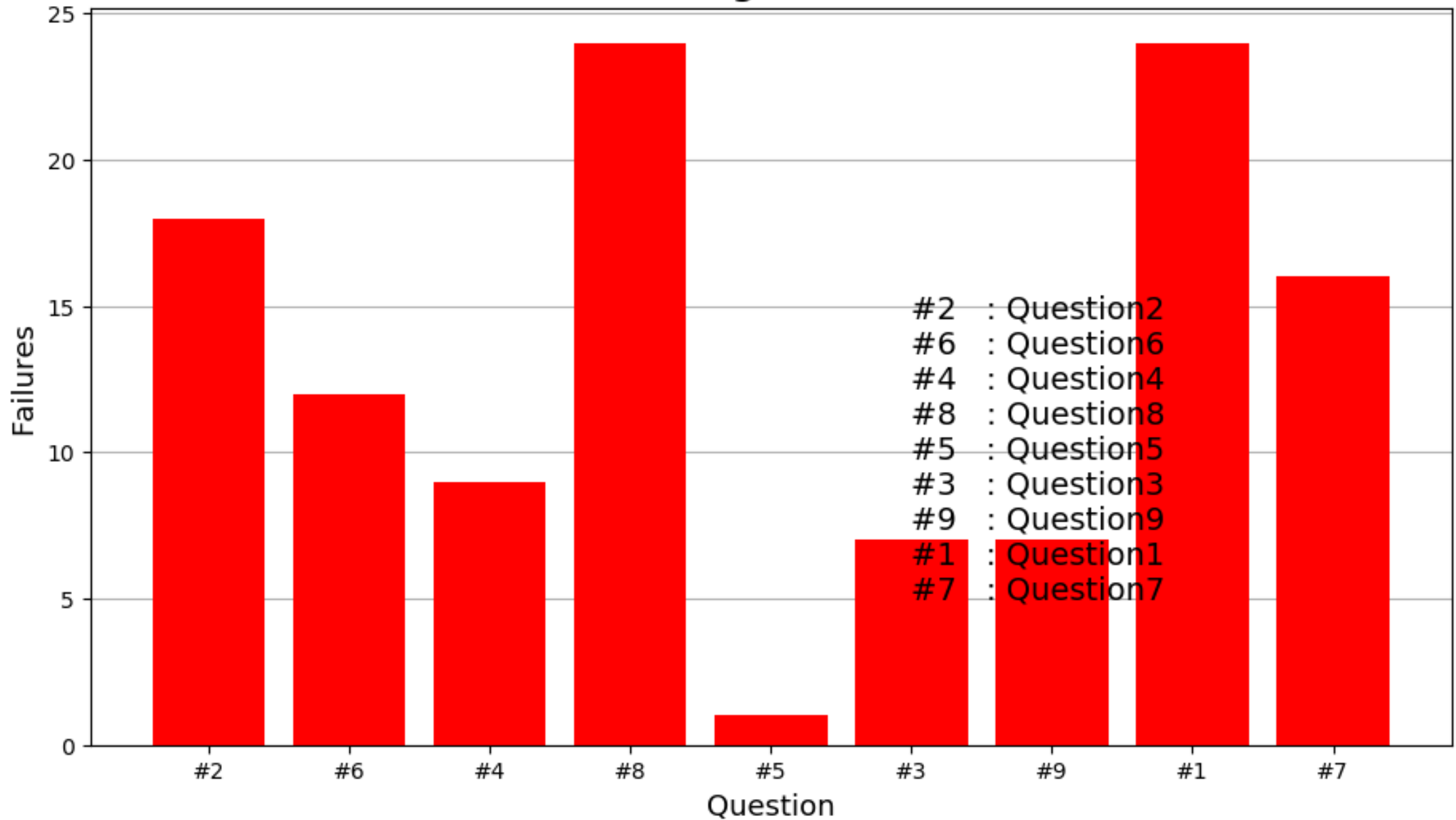
MQM Report

Audit Score Summary (across all sites)



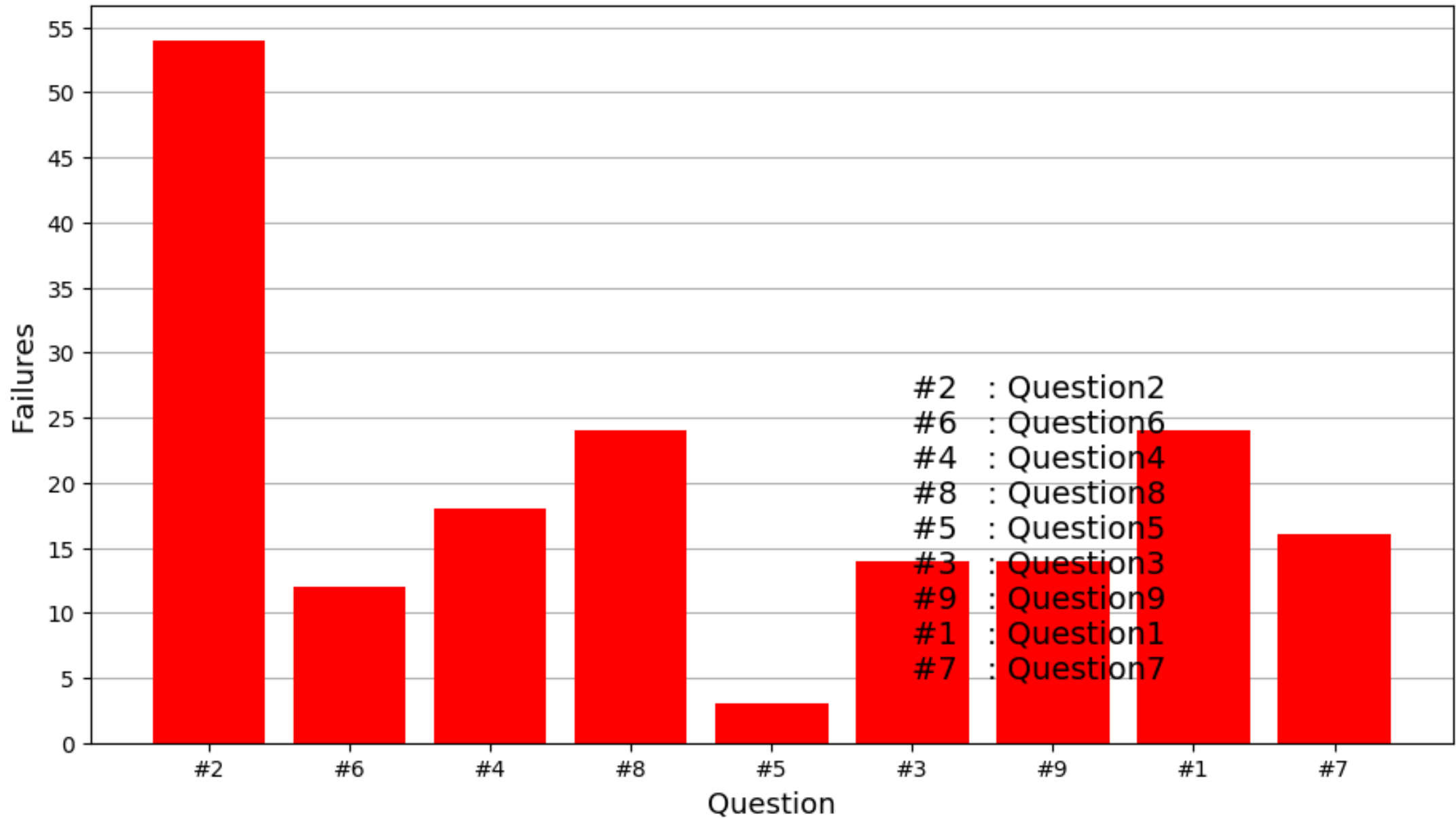
MQM Report

Non-Conforming Areas - THIS SITE



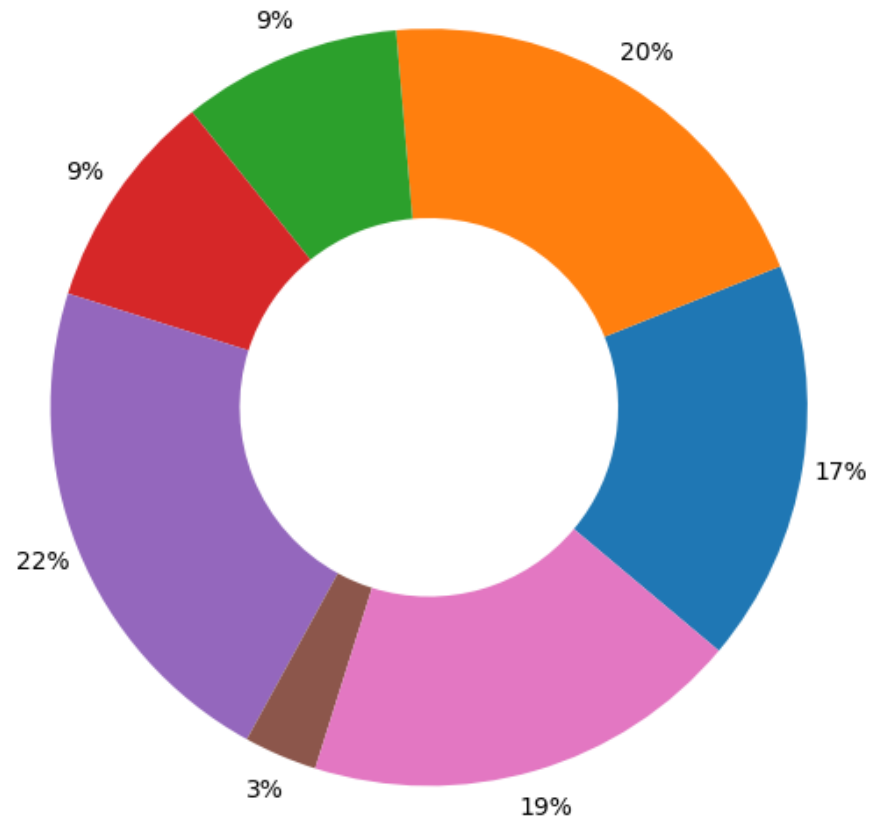
MQM Report

Non-Confirming Areas - ALL SITES



MQM Report

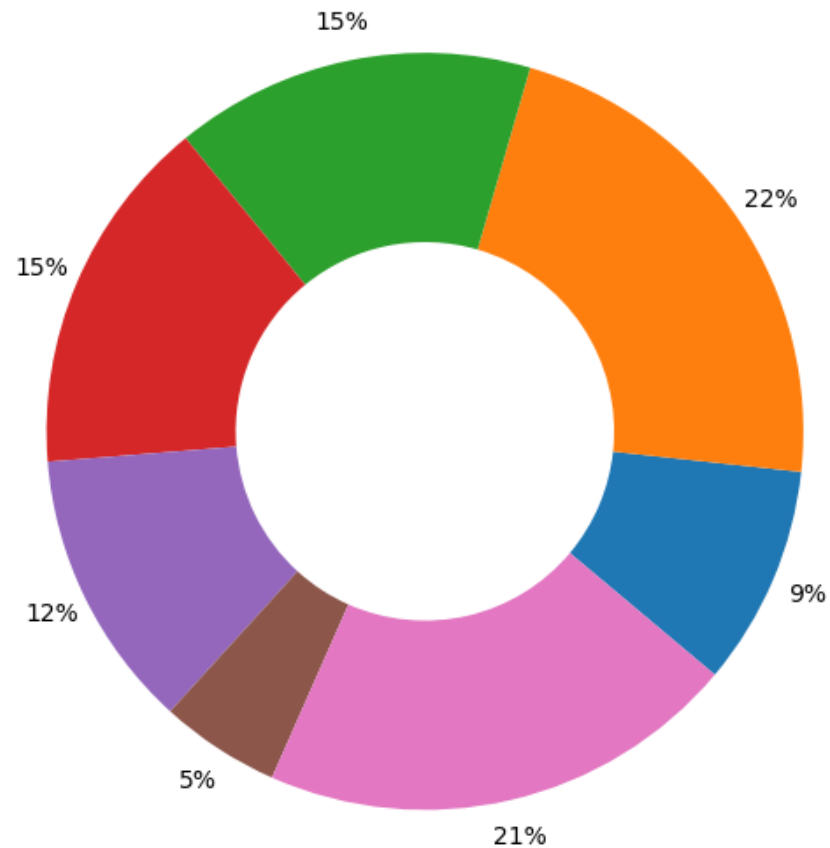
Audit Fails By Section (this location)



- Red Lights
- Layout, constructions, equipment, and utensils
- Housekeeping, cleaning, and waste practices
- Food storage condition and practices, temperature control practices
- People, personal hygiene practice, good hygienic practices, knowledge and competence
- Pest prevention and control
- HACCP based food safety management system and controls, supplier assurance, allergen information, traceability, incidents & complaints

MQM Report

Audit Fails By Section (All locations)



- Red Lights
- Layout, constructions, equipment, and utensils
- Housekeeping, cleaning, and waste practices
- Food storage condition and practices, temperature control practices
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MQM Report

Audit Question Number	Audit Question	Non-Conformance	Supporting Evidence	Corrective Action	Date Completed
CRITICAL SECTION					
1	An adequate number of washbasins is to be available, suitably located, operating and provided with hot and cold, or mixed water, with hygienic materials for cleaning and drying hands	only washbasin available located in customer bathroom twelve meters away from kitchen			
Storage and Handling of Waste					
25	All refuse must be discarded into closable waste containers which must be clean, constructed of appropriate material, in good condition, and designed to prevent hand contamination	lid missing for two of six waste containers			
Allergen Management					
113	Information on allergens in raw materials must be available, kept up to date and used to generate customer allergen information documents detailing allergens present in all meals. Allergen signage must be visible to customers	signage/paper menus not updated to reflect addition of gluten to menu item			
Food Safety Staff Competence Challenge Questions					
Audit Question Number	Audit Question		Correct Answer	Staff Answer	Pass or Fail
101	There are signed off and verified cleaning records in place which reflect each area or item detailed on the cleaning schedule or matrix				Pass
114	Records must be in place to facilitate traceability from raw materials to meals prepared - as a minimum incoming goods records must identify lot/batch codes, or date code for all incoming product				Pass
120	Critical Control Points must be identified and this identification must be documented with clear reasoning behind the decision to identify them as CCP's, such as the use of a decision tree. Or Safe Food Better Business be implemented				Pass

MQM Report

30	Utensils that are not in immediate use must be protected from contamination by environmental sources by ensuring proper and clean storage, including covering as appropriate			Pass
22	Wash-up and hand wash sinks must be in sound condition, clean, constructed of appropriate materials, free from leaks of any kind and have an adequate supply of hot and cold water			Pass