

Checkpoint Report



Site Name: Intel Site ID: 137Y

Report Date: 2024-08-27

cafeteria name: Intel

cafeteria name: Intel

Pantry

Healthcare

General Cleaning: Cart/ Food Delivery

Submitted On:
Submitted By:

question

response comment action_taken image

General Cleaning: IPD Dish Temperature Record			Subr Subr		
dish_name	category	question	response	after_90_min	comment
None Achari Aloo	None Hot	Select Mealtime Dish Temperature(in °C)	Breakfast 75	None None	Kept at room tem perature
Curd Rice (TG)	Hot	Dish Temperature(in °C)	75	None	

			Submitted On: Submitted By:		
dish_name	category	question	response	after_90_min	comment
 Achari Baingan	None Hot	Select Mealtime Dish Temperature(in °C)	Breakfast 80	None None	

General Cleaning: IPD Dish Temperature Record Agnext			Submitte Submitte		
dish_name	category	question	response	after_90_min	comment
Bread Butter Pudding	None Frozen	Select Mealtime Dish Temperature(in °C)	Breakfast 8	None None	Bain Marie in efficien t/breakd own

General Cleaning: IPD Dish Temperature Record			Subr Subr		
dish_name	category	question	response	after_90_min	comment
Achari Aloo	None Chilled	Select Mealtime Dish Temperature(in °C)	Breakfast 5	None None	
Brown Rice Puliyogare (CH)	Chilled	Dish Temperature(in °C)	5	None	

General Cleaning: Cart/ Food Delivery	Submitted On:
	Submitted By:

question	response	comment	action_taken	image
Time of cart left kitchen Time of cart arrived on unit/				None None
pantry				110110
Last meal service time				None
Select Mealtime	Breakfas t			None
Cart no	R46y			None
First meal service time				None

General Cleaning: IPD Dish Temperature Record Agnext				itted On: itted By:	
dish_name	category	question	response	after_90_min	comment
 Achari Baingan	None Chilled	Select Mealtime Dish Temperature(in °C)	Breakfast 5	None None	

General Cleaning: IPD Dish Temperature Record			Submitt Submitt		
dish_name	category	question	response	after_90_min	comment
Achari Bhindi	Frozen	Dish Temperature(in °C)	55	None	Kept at room tem perature
	None	Select Mealtime	Breakfast	None	
Achari Aloo	Frozen	Dish Temperature(in °C)	75	None	Kept at room tem perature
Achari Chawal Premium	Hot	Dish Temperature(in °C)	75	None	Kept at room tem perature

General Cleaning: Cart/ Food Delivery			Submitted On: Submitted By:		
question	response	comment	action_taken	image	
Time of cart arrived on unit/		None	None	None	
Cart no	4juh	None	None	None	
First meal service time		None	None	None	
Time of cart left kitchen		None	None	None	
Last meal service time				None	

General Cleaning: Cart/ Food Delivery	Submitted On: Submitted By:			
question	response	comment	action_taken	image
Cart no	12346	None	None	None
First meal service time		None	None	None
Time of cart left kitchen				None
Time of cart arrived on unit/ pantry				None
Time of cart arrived on unit/ pantry				None
Time of cart left kitchen				None
Cart no	346tfu			None
First meal service time				None
Last meal service time				None
Last meal service time				None
Select Mealtime	Midnight Snacks			None

General Cleaning: Cart/ Food Delivery	t/ Food Delivery Submitted On: Submitted By:			
question	response	comment	action_taken	image
Cart no First meal service time	2356	None None	None None	None None

Last meal service time		None	None	None
Select Mealtime	Midnight Snacks	None	None	None
Time of cart left kitchen		None	None	None
Last meal service time			None	None
Time of cart left kitchen			None	None
Time of cart arrived on unit/ pantry				None
First meal service time			None	None
Time of cart arrived on unit/ pantry			None	None
Cart no	Dr5578		None	None

General Cleaning: Cart/ Food Delivery	Submitted On: Submitted By:					
question	response	comment	action_taken	image		
Cart no	3567	None	None	None		
Time of cart arrived on unit/ pantry		None	None	None		
Time of cart left kitchen		None	None	None		
Time of cart arrived on unit/ pantry		None	None	None		
Select Mealtime	Midnight Snacks	None	None	None		
Time of cart left kitchen				None		
Last meal service time				None		
Last meal service time				None		
First meal service time				None		
First meal service time				None		
Cart no	3466			None		

General Cleaning: Cart/ Food Delivery	Submitted On: Submitted By:						
question	response	comment	action_taken	image			
Cart no		None	None	None			
Last meal service time		None	None	None			
Time of cart arrived on unit/ pantry		None	None	None			

Select Mealtime	Midnight Snacks	None	None	None
Time of cart arrived on unit/ pantry		None	None	None
First meal service time		None	None	None
Cart no		None	None	None
Last meal service time		None	None	None
First meal service time		None	None	None
Last meal service time		None	None	None
First meal service time		None	None	None
Cart no	Wy66	None	None	None
Time of cart arrived on unit/ pantry		None	None	None
Time of cart left kitchen		None	None	None
Time of cart left kitchen		None	None	None
Time of cart left kitchen		None	None	None

General Cleaning: Cart/ Food Delivery	Submitted On: Submitted By:					
question	response	comment	action_taken	image		
Select Mealtime	Midnight Snacks	None	None	None		
Last meal service time		None	None	None		
Time of cart left kitchen		None	None	None		
Last meal service time		None	None	None		
Time of cart arrived on unit/ pantry		None	None	None		
Cart no	245788	None	None	None		
Time of cart arrived on unit/ pantry		None	None	None		
First meal service time		None	None	None		
Cart no	567	None	None	None		
Time of cart left kitchen		None	None	None		
First meal service time				None		

General Cleaning: Cart/ Food Delivery	Submitted On: Submitted By:			
question	response	comment	action_taken	image

Last meal service time		None	None	None
Select Mealtime	Midnight Snacks	None	None	None
Time of cart arrived on unit/ pantry		None	None	None
Cart no	2456	None	None	None
Cart no	Wwry567	None	None	None
First meal service time		None	None	None
Time of cart arrived on unit/		None	None	None
pantry				
Last meal service time		None	None	None
First meal service time		None	None	None
Time of cart left kitchen		None	None	None
Last meal service time		None	None	None
Cart no		None	None	None
Time of cart arrived on unit/ pantry		None	None	None
Cart no		None	None	None
First meal service time		None	None	None
Time of cart left kitchen		None	None	None
Last meal service time		None	None	None
First meal service time		None	None	None
Time of cart left kitchen		None	None	None

General Cleaning: IPD Dish Temperature Record			Submitted On: Submitted By:			
dish_name	category	question	response	after_90_min	comment	

General Cleaning: IPD Dish Temperature Record			Submitted On: Submitted By:				
dish_name	category	question	response	after_90_min	comment		

General Cleaning: Cart/ Food Delivery	Submitted On:
	Submitted By:

General Cleaning: Cart/ Food Delivery

Submitted On:

Submitted By:

question

response

comment

action_taken

image

General Cleaning: IPD Dish Temperature Record Agnext

Submitted On:

Submitted By:

dish_name

category

question

response

after_90_min

comment

General Cleaning: IPD Dish Temperature Record

Submitted On:

Submitted By:

dish_name

category

question

response

after_90_min

comment

General Cleaning: Cart/ Food Delivery

Submitted On:

Submitted By:

question

response

comment

action_taken

image

General Cleaning: IPD Dish Temperature Record

Submitted On:

Submitted By:

dish_name category question response after_90_min comment

Kitchen

General Cleaning: Food Tasting Record				Submitted On: Submitted By:				
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image

General Cleaning: Thaw CSF-FS/PRO/07	ving Temperat		ubmitted On: ubmitted By:				
mog_name	quantity	unit	start_temp	end_temp	comment	action_ taken	image

General Cleaning: Thawing Temperature Record CSF-FS/PRO/07					Submitted On: Submitted By:		
mog_name	quantity	unit	start_temp	end_temp	comment	action_ taken	image
None	None	None	In the ref rigerator	None			None
Jalapeno Cheese Pops Frozen	20.0	Kgs	-18.0	80.0	G		None

General Cleaning: Thawing Temperature Record	Submitted On:	
CSF-FS/PRO/07	Submitted By:	

mog_name	quantity	unit	start_temp	end_temp	comment	action_ taken	image
None	None	None	In the ref rigerator	None			None
Chicken Breast Boneless Frozen	8.0	Kgs	80.0	8.0	G		None

General Clea	aning: Eq	uipment C	Condition Ins	spection Record	Submitted Submitted	_		
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image

General Clea	ıning: Us	ed Cookin	g Oil Recor	d	Submitted Submitted			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image

General Clea	ıning: Use	ed Cookin	g Oil Recor	d	Submitted On: Submitted By:			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	Quantity of Used Cooking Oil generated at end of day	25		None	None

 None	0.0	None	Enter TPM Reading (If the TPM value is above 24 the oil must be discarded then only)	5	 None	None
 None	0.0	None	Total quantity of oil issued	5	 None	None
 None	0.0	None	Select kind of edible oil used	Sunflowe r Oil	 None	None

General Cleaning: Cooking/Reheating Temperature Records HSEQ-FS/F/SOP -27 Submitted On: Submitted By:										
dish_na me	quan tity	start_e nd_time	categor y	cooking_ completi on_temp	reheatin g_temp	questio n	respons e	comment	action_ taken	image
Manchur ian Rice (AO)	77.0	03:35:1 1 PM 05 :35:11 PM	Hot	9.1	0.0	Is foll owing p rocedur e compl iant	Yes	None	None	None
None	None	None	None	Breakfas t	0.0	Select Mealtim e	Breakfa st	None	None	None

General Clear	ning: Foo	d Tasting	Record		Submitted On: Submitted By:				
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image	
Beetroot Rice	None	0.0	None	How is the Texture?	Acceptab le		None	None	
Beetroot Rice	None	0.0	None	How is the Taste?	Acceptab le		None	None	
Beetroot Rice	None	0.0	None	How is the Appereance?	Not Acce ptable	Test	None	None	
Beetroot Rice	None	0.0	None	How is the Aroma?	Acceptab le		None	None	

General Clea	aning: Equ	uipment C	Condition Ins	spection Record	Submitted Submitted			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	Area/Section	Grinding			None
	None	0.0	None	Name of the equipment	Abc			None
	None	0.0	None	Name of the equipment	Abc			None
	None	0.0	None	Mounted Properly	Not Appl icable			None
	None	0.0	None	No Loose Part Including Screws	Yes			None
	None	0.0	None	No Breakage In Equipment	Not Appl icable			None
	None	0.0	None	No Breakage In Equipment	Yes			None
	None	0.0	None	Gasket Intact	Yes			None
	None	0.0	None	No Loose Electrical Points & Wires	Yes			None
	None	0.0	None	No Loose Electrical Points & Wires	Yes			None
	None	0.0	None	No Loose Part Including Screws	Not Appl icable			None
	None	0.0	None	No Dent / Rusting etc.	Yes			None
	None	0.0	None	No Dent / Rusting etc.	Yes	Test	Abc	None
	None	0.0	None	Mounted Properly	Yes			None
	None	0.0	None	Scope as per contract				None
	None	0.0	None	Gasket Intact	Yes			None

General Cleaning: Equipment Condition Inspection Record

Submitted On:
Submitted By:

mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	No Loose Part Including Screws	Yes		None	None

General Clea	ıning: Fo	od Tasting	g Record		Submitted Submitted	_		
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image

General Clea	ıning: Foo	od Tastinç	g Record		Submitted (
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image

General Clea	ning: Equ	iipment C	ondition Ins	spection Record	Submitted Submitted	•		
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	Area/Section	Grinding			None
	None	0.0	None	Scope as per contract	Compass			None
	None	0.0	None	Name of the equipment	Abc		Test	None

General Cl	eaning:	Equipm	ent Condi	ition Inspection Record	Submitted On: Submitted By:			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	Area/Section	Grinding			None
	None	0.0	None	Scope as per contract	Compass			None
	None	0.0	None	Name of the equipment	Sbv		Test	None

General Clea	ning: Equ	ipment C	ondition Ins	spection Record	Submitted Submitted			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	Scope as per contract	Compass			None
	None	0.0	None	No Dent / Rusting etc.	Not Appl icable			None
	None	0.0	None	No Loose Electrical Points & Wires	Yes			None
	None	0.0	None	Gasket Intact	Yes			None
	None	0.0	None	Name of the equipment	Abc			None
	None	0.0	None	Area/Section	Cooking			None
	None	0.0	None	No Loose Part Including Screws	Not Appl icable			None
	None	0.0	None	Mounted Properly	Not Appl icable			None
	None	0.0	None	No Breakage In Equipment	Not Appl icable			None

General Cleaning: Equipment Condition Inspection Record

Submitted On:
Submitted By:

mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	No Breakage In Equipment	Not Appl icable			None
	None	0.0	None	Scope as per contract	Client			None
	None	0.0	None	Mounted Properly	Not Appl icable			None
	None	0.0	None	Gasket Intact	Yes			None
	None	0.0	None	Name of the equipment	1245			None
	None	0.0	None	Area/Section	Cooking			None
	None	0.0	None	No Loose Part Including Screws	Yes			None
	None	0.0	None	No Dent / Rusting etc.	Yes			None
	None	0.0	None	No Loose Electrical Points & Wires	Yes	Testing	Test	None

	General Cleaning: Cooking/Reheating Temperature Records HSEQ-FS/F/SOP -27 Submitted On: Submitted By:										
dish_na me	quan tity	start_e nd_time	categor y	cooking_ completi on_temp	reheatin g_temp	questio n	respons e	comment	action_ taken	image	
Beetroo t Rice	55.0	05:05:2 5 AM 08 :05:27 AM	Hot	75.0	0.0	Is foll owing p rocedur e compl iant			None	None	
Beetroo t Rice Premium	75.0	05:05:5 2 AM 05 :05:54 AM	Chilled	85.0	0.0	Is foll owing p rocedur e compl iant?		Insuffi cient cooking	None	None	
	None	None	None	Breakfas t	0.0	Select Mealtim e	Breakfa st		None	None	

General Cl	eaning:	Used C	ooking Oi	I Record	Submitted On: Submitted By:			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	Total quantity of oil issued	55		None	None
	None	0.0	None	Action Taken	NA		None	None
	None	0.0	None	Quantity of Used Cooking Oil generated at end of day	45		None	None
	None	0.0	None	Select kind of edible oil used	Sunflowe r Oil		None	None
	None	0.0	None	Enter TPM Reading (If the TPM value is above 24 the oil must be discarded then only)	52		None	None

General Clea	ning: Equ	uipment C	Condition Ins	spection Record	Submitted On: Submitted By:			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	No Loose Part Including Screws	Yes			None
	None	0.0	None	No Loose Electrical Points & Wires	Yes			None
	None	0.0	None	No Dent / Rusting etc.	Yes			None
	None	0.0	None	No Breakage In Equipment	Yes			None
	None	0.0	None	Scope as per contract	Compass			None
	None	0.0	None	Gasket Intact	Yes			None
	None	0.0	None	Mounted Properly	Yes			None
	None	0.0	None	Area/Section	Grinding			None

General Clea	aning: Foo	od Tastino	g Record		Submitted On: Submitted By:			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
Achari Aloo	None	0.0	None	How is the Taste?	Acceptab le		None	None
Achari Aloo	None	0.0	None	How is the Aroma?	Not Acce ptable	Testing	None	None
Achari Aloo	None	0.0	None	How is the Texture?	Acceptab le		None	None
Achari Aloo	None	0.0	None	How is the Appereance?	Acceptab le		None	None
	None	0.0	None	Select Meal Time	Breakfas t		None	None

General Cleaning: Cooking/Reheating Temperature Records Agnext HSEQ-FS/F/SOP -27 Submitted On: Submitted By:											
dish_na me	quan tity	start_e nd_time	categor y	cooking_ completi on_temp	reheatin g_temp	questio n	respons e	comment	action_ taken	image	
	None	None	None	Breakfas t	None	Select Mealtim e	Breakfa st			None	
Achari Aloo	75.0	05:08:0 3 AM 05 :08:05 AM	Hot	75.0	None	Is foll owing p rocedur e compl iant				None	

General Cleaning: Saline Water Treatment HSEQ-FS/F/SOP -4 &5 Submitted On: Submitted By:									
mog_name	quantity	unit	start_temp	end_temp	comment	action_ taken	image		
Avocado Fresh	5.0	Kgs	Yes	0.0		None	None		

General Clea	ıning: Equ	uipment C	Condition Ins	spection Record	Submitted On: Submitted By:				
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image	
	None	0.0	None	Area/Section	Grinding			None	
	None	0.0	None	Scope as per contract	Compass			None	
	None	0.0	None	Name of the equipment	Test		Testing	None	

General Clea	ıning: Equ	uipment C	Condition Ins	spection Record	Submitted On: Submitted By:				
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image	
	None	0.0	None	No Loose Part Including Screws	Yes			None	

General Cleaning: Used Cooking Oil Record

Submitted On:
Submitted By:

mog_name	unit	durat	sanitiz	question	response	comment	action_	image
		ion	er_conc				taken	
			entrati					
			on					

	General Cleaning: Food Sampling Record HSEQ-FS/F/SOP-15					Submitted Submitted	_		
mog_name	unit	durat ion	sanitiz er_conc entrati on	question		response	comment	action_ taken	image

General Clea	ning: Use	d Cookin	g Oil Recor	d	Submitted On: Submitted By:			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	Select kind of edible oil used	Soya Oil		None	None
	None	0.0	None	Total quantity of oil used	20		None	None
	None	0.0	None	Enter TPM Reading (If the TPM value is above 24 the oil must be discarded then only)	30		None	None
	None	0.0	None	Quantity of Used Cooking Oil generated at end of day	80		None	None

General Cleaning: Food Tasting Record	Submitted On:
	Submitted By:

mog_name	unit	ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	ımage
Test	None	0.0	None	Appereance	Yes		None	None
Achari Dal Tadka	None	0.0	None	How is the Appereance?	Acceptab le		None	None
	None	0.0	None	Select Meal Time	Lunch		None	None
Test	None	0.0	None	How is the Taste?	Acceptab le		None	None
Test	None	0.0	None	Texture	Yes		None	None
Test	None	0.0	None	Aroma	Yes		None	None
Achari Dal Tadka	None	0.0	None	How is the Texture?	Acceptab le		None	None
Achari Dal Tadka	None	0.0	None	How is the Taste?	Acceptab le		None	None
Achari Dal Tadka	None	0.0	None	How is the Aroma?	Acceptab le		None	None

General Clea	aning: Equ	uipment C	Condition Ins	spection Record	Submitted On: Submitted By:			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	No Breakage In Equipment	Yes		None	None
	None	0.0	None	Gasket Intact	Yes		None	None
	None	0.0	None	Area/Section	Storage		None	None
	None	0.0	None	Gasket Intact	Yes		None	None
	None	0.0	None	Scope as per contract	Compass		None	None
	None	0.0	None	Mounted Properly	Yes		None	None
	None	0.0	None	No Dent / Rusting etc.	Yes		None	None
	None	0.0	None	No Loose Electrical Points & Wires	Yes		None	None
	None	0.0	None	Name of the equipment	Walkin-1		None	None
	None	0.0	None	No Loose Part Including Screws	Yes		None	None
	None	0.0	None	No Dent / Rusting etc.	Yes		None	None

 None	0.0	None	No Breakage In Equipment	Yes	 None	None
 None	0.0	None	Mounted Properly	Yes	 None	None
 None	0.0	None	No Loose Part Including Screws	Yes	 None	None
 None	0.0	None	No Loose Electrical Points & Wires	Yes	 None	None
 None	0.0	None	Name of the equipment	Walkin 2	 None	None

General Cleaning: Thawing Temperature Record CSF-FS/PRO/07 Submitted On: Submitted By:							
mog_name	quantity	unit	start_temp	end_temp	comment	action_ taken	image
None	None	None	In the ref rigerator	None			None
Fish Surmai Frozen	10.0	Kgs	-21.0	4.0			None

General Cleaning: Thawin	ng Temperatu	re Recor	d		Submitted On: Submitted By:		
mog_name	quantity	unit	start_temp	end_temp	comment	action_ taken	image
None	None	None	Running Wa ter(15°C)- Emergency Use	None			None
Paneer Paratha Frozen	75.0	Kgs	55.0	5.0	Testing		None

General Cleaning: Used Cooking Oil Record	Submitted On:
	Submitted By:

mog_name	unit	durat	sanitiz	question	response	comment	action_	image
		ion	er_conc				taken	
			entrati					

on

General Cleaning: Food Tasting Record				Submitted Submitted				
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image

General Clea	ıning: Us	ed Cookin	g Oil Recor	d	Submitted (_		
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image

General C		· ·	Reheating ⁻	Temperature	Records		Submitted (Submitted I			
dish_na me	quan tity	start_e nd_time	categor y	cooking_ completi on_temp	reheatin g_temp	questio n	respons e	comment	action_ taken	image
	None	None	None	Breakfas t	0.0	Select Mealtim e	Breakfa st		None	None
Aam Panna	5.0	07:23:0 0 AM 11 :23:04 AM	Chilled	5.0	0.0	Is foll owing p rocedur e compl iant			None	None

General Cleaning: Cooking/Reheating	Temperature Records Agrædmitted On:
HSEQ-FS/F/SOP -27	Submitted By:

dish_na me	quan tity	start_e nd_time	categor y	cooking_ completi on_temp	reheatin g_temp	questio n	respons e	comment	action_ taken	image
	None	None	None	Breakfas t	0.0	Select Mealtim e	Breakfa st		None	None
Achari Aloo	5.0	11:19:5 3 AM 11 :19:55 AM	Hot	27.58	0.0	Is foll owing p rocedur e compl iant		Insuffi cient cooking	None	None

General C		•	Reheating ⁻	Temperature	ext	Submitted On: Submitted By:				
dish_na me	quan tity	start_e nd_time	categor y	cooking_ completi on_temp	reheatin g_temp	questio n	respons e	comment	action_ taken	image
	None	None	None	Breakfas t	0.0	Select Mealtim e	Breakfa st		None	None
Achari Baingan	55.0	11:22:3 2 AM 11 :22:34 AM	Hot	24.3	0.0	Is foll owing p rocedur e compl iant		Temp re corded late	None	None

	Cleaning: Coc S/F/SOP -27	king/Reheatin	next	Submitted Submitted					
dish_na me	quan start_ tity nd_ti	- 0	cooking_ completi on_temp	reheatin g_temp	questio n	respons e	comment	action_ taken	image
	None None	None	Breakfas t	0.0	Select Mealtim e	Breakfa st		None	None

Aam	1.0	11:42:2	Frozen	25.1	0.0	Is foll	 Insuffi	None	None
Panna		6 AM 11				owing p	cient		
		:42:28				rocedur	cooking		
		AM				e compl			
						iant			

General Clea	ıning: Use	ed Cookir	g Oil Recor	d	Submitted On: Submitted By:				
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image	
	None	0.0	None	Quantity of Used Cooking Oil generated at end of day	75		None	None	
	None	0.0	None	Select kind of edible oil used	Sunflowe r Oil		None	None	
	None	0.0	None	Total quantity of oil used	5		None	None	
	None	0.0	None	Enter TPM Reading (If the TPM value is above 24 the oil must be discarded then only)	52		None	None	

General (•	/Reheating	ext	Submitted On: Submitted By:					
dish_na me	quan tity	start_e nd_time	categor y	cooking_ completi on_temp	reheatin g_temp	questio n	respons e	comment	action_ taken	image
Achari Aloo	5.0	09:22:2 6 AM 09 :22:27 AM	Hot	56.0	None	Is foll owing p rocedur e compl iant?				None
	None	None	None	Breakfas t	None	Select Mealtim e	Breakfa st			None

Achari	85.0	09:22:0	Chilled	5.0	None	Is foll	 	 None
Baingan		5 AM 09				owing p		
		:22:06				rocedur		
		AM				e compl		
						iant		

General (•	Reheating/		Submitted On: Submitted By:					
dish_na me	quan tity	start_e nd_time	categor y	cooking_ completi on_temp	reheatin g_temp	questio n	respons e	comment	action_ taken	image
	None	None	None	Breakfas t	None	Select Mealtim e	Breakfa st			None
Achari Aloo	5.0	09:24:1 1 AM 09 :24:12 AM	Hot	55.0	None	Is foll owing p rocedur e compl iant				None

General Cleaning: Thaw CSF-FS/PRO/07	ng Temperati	ure Reco	rd		Submitted On: Submitted By:		
mog_name	quantity	unit	start_temp	end_temp	comment	action_ taken	image

General Cleaning: Thawing Temperature Record CSF-FS/PRO/07 Submitted On: Submitted By:							
mog_name	quantity	unit	start_temp	end_temp	comment	action_ taken	image

General Cleaning: Cooking/Reheating Temperature Records Agrædmitted On: HSEQ-FS/F/SOP -27 Submitted By:

image dish_na quan start_e categor cooking_ reheatin questio respons comment action_ me tity nd_time completi g_temp n е taken У on_temp

General Clea	_	d Sampli	ng Record	Submitted On: Submitted By:					
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image	
	None	0.0	None	Select Meal Time	Breakfas t		None	None	
Aam Panna	None	0.0	None	Is following procedure compliant?	Yes		None	None	

General Clea	ning: Equ	ipment C	Condition Ins	spection Record	Submitted Submitted			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	Scope as per contract	Compass			None
	None	0.0	None	No Loose Part Including Screws	Yes			None
	None	0.0	None	Mounted Properly	Yes			None
	None	0.0	None	No Dent / Rusting etc.	Yes			None
	None	0.0	None	Name of the equipment	Abc			None
	None	0.0	None	No Loose Electrical Points & Wires	Yes			None

 None	0.0	None	Area/Section	Grinding	 	None
 None	0.0	None	Gasket Intact	Yes	 	None
 None	0.0	None	No Breakage In Equipment	Yes	 	None

General Clea	ning: Use	ed Cookin	g Oil Recor	d	Submitted On: Submitted By:			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	Select kind of edible oil used	Sunflowe r Oil		None	None
	None	0.0	None	Total quantity of oil used	5		None	None
	None	0.0	None	Enter TPM Reading (If the TPM value is above 24 the oil must be discarded then only)	25		None	None
	None	0.0	None	Total quantity of oil Issued/Indented per day	5		None	None
	None	0.0	None	Action Taken	UCO disc arded		None	None
	None	0.0	None	Quantity of used cooking oil generated at end of the day	2		None	None

General Cleaning: Food Tasting Record					Submitted Submitted			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
Aam Panna	None	0.0	None	How is the Taste?	Acceptab le		None	None

Aam Panna	None	0.0	None	How is the Appereance?	Acceptab le	 None	None
	None	0.0	None	Select Meal Time	Breakfas t	 None	None
Aam Panna	None	0.0	None	How is the Texture?	Acceptab le	 None	None
Aam Panna	None	0.0	None	How is the Aroma?	Acceptab le	 None	None

General Cleaning: Saline Water Treatment HSEQ-FS/F/SOP -4 &5 Submitted On: Submitted By:								
mog_name	quantity	unit	start_temp	end_temp	comment	action_ taken	image	
Avocado Fresh	5.0	Kgs	Yes	0.0		None	None	

General C		•	Reheating [•]	ext	Submitted On: Submitted By:					
dish_na me	quan tity	start_e nd_time	categor y	cooking_ completi on_temp	reheatin g_temp	questio n	respons e	comment	action_ taken	image
	None	None	None	Breakfas t	0.0	Select Mealtim e	Breakfa st		None	None
Banana	5.0	07:25:3 2 AM 10 :53:34 AM	Hot	75.0	0.0	Is foll owing p rocedur e compl iant			None	None

General Cleaning: General Cleaning - Kitchen
HSEQ-FS/F/SOP-34
Submitted On:
Submitted By:

question
response comment action_taken image

General Cl	eaning:	Equipm	nent Cond	Submitted Submitted	-			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image

General Clea	General Cleaning: Food Tasting Record					Submitted Submitted			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question		response	comment	action_ taken	image

General Cleaning: Used Cooking Oil Record					Submitted (
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image

General HSEQ-F		ŭ	/Reheating	Temperature	Records		Submitted Submitted			
dish_na me	quan tity	start_e nd_time	categor y	cooking_ completi on_temp	reheatin g_temp	questio n	respons e	comment	action_ taken	image

General Cleaning: Saline Water Treatment

HSEQ-FS/F/SOP -4 &5

Submitted On:
Submitted By:

mog_name quantity unit start_temp end_temp comment action_ image

taken

General Cleaning: Thawing Temperature Record

CSF-FS/PRO/07

Submitted On:
Submitted By:

mog_name quantity unit start_temp end_temp comment action_ image

taken

General Cleaning: Used Cooking Oil Record

Submitted On:

Submitted By:

mog_name unit durat sanitiz question response comment action_ image ion er_conc taken

entrati on

General Cleaning: Equipment Temperature Record

HSEQ-FS/F/SOP -13

Submitted On:
Submitted By:

question not_in_s equipment_t product_temp comment action_t image

ervice emperature erature aken

General Cleaning: General Cleaning - Kitchen

Submitted On:

HSEQ-FS/F/SOP-34 Submitted By:

General (•	/Reheating	Temperature	Records		Submitted Submitted			
dish_na me	quan tity	start_e nd_time	categor y	cooking_ completi on_temp	reheatin g_temp	questio n	respons e	comment	action_ taken	image

General Clea	_	od Sampli	ng Record		Submitted (_		
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image

General Clea	aning: Eq	uipment C	Condition Ins	spection Record	Submitted Submitted	_		
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image

General Cleaning: Food Tasting Record

Submitted On:
Submitted By:

on

General Cleaning: Saline HSEQ-FS/F/SOP -4 &5	Water Treat	ment			ubmitted On: ubmitted By:		
mog_name	quantity	unit	start_temp	end_temp	comment	action_ taken	image

General Cleaning: Salin HSEQ-FS/F/SOP -4 &5		tment		_	submitted On:		
mog_name	quantity	unit	start_temp	end_temp	comment	action_ taken	image
Fresh Red Choliya Fresh	5.0	Kgs	Yes	0.0		None	None

General Clea	ning: Equ	uipment C	Condition Ins	spection Record	Submitted Submitted			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	No Dent / Rusting etc.	Yes		None	None
	None	0.0	None	Area/Section	Grinding		None	None
	None	0.0	None	No Loose Part Including Screws	Yes		None	None
	None	0.0	None	Name of the equipment	Abc		None	None
	None	0.0	None	Scope as per contract	Compass		None	None

 None	0.0	None	Mounted Properly	Yes	 None	None
 None	0.0	None	No Loose Electrical Points & Wires	Yes	 None	None
 None	0.0	None	No Breakage In Equipment	Yes	 None	None
 None	0.0	None	Gasket Intact	Yes	 None	None

General Clea	ıning: Equ	uipment C	Condition Ins	spection Record	Submitted On: Submitted By:			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	No Loose Electrical Points & Wires	Yes	Testing	Testing	None
	None	0.0	None	Gasket Intact	Yes	Testing	Testing	None
	None	0.0	None	No Breakage In Equipment	Yes			None
	None	0.0	None	No Loose Part Including Screws	Yes			None
	None	0.0	None	Name of the equipment	Abc			None
	None	0.0	None	Scope as per contract	Client			None
	None	0.0	None	No Dent / Rusting etc.	Yes	Testing	Testing	None
	None	0.0	None	Area/Section	Cooking			None
	None	0.0	None	Mounted Properly	Yes	Testing	Testing	None

General Cleaning: Cooking/Reheating Temperature Records HSEQ-FS/F/SOP -27 Submitted Dy:										
dish_na me	quan tity	start_e nd_time	categor y	cooking_ completi on_temp	reheatin g_temp	questio n	respons e	comment	action_ taken	image
Achari Baingan	5.0	06:26:5 9 AM 06 :27:00 AM	Hot	75.0	0.0	Is foll owing p rocedur e compl iant			None	None

Achari Baingan	45.0	06:27:1 2 AM 06 :27:14 AM	Room_Te mperatu re		0.0	Is foll owing p rocedur e compl iant?		 None	None
	None	None	None	Breakfas t	0.0	Select Mealtim e	Breakfa st	 None	None

General Clea	•	d Sampli	ng Record	Submitted On: Submitted By:					
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image	
	None	0.0	None	Select Meal Time	Breakfas t		None	None	
Achari Baingan	None	0.0	None	Is following procedure compliant?	Yes		None	None	
Achari Baingan	None	0.0	None	Is following procedure compliant?	Yes		None	None	

General Clea	ıning: Use	ed Cookin	g Oil Recor	d	Submitted On: Submitted By:			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	Enter TPM Reading (If the TPM value is above 24 the oil must be discarded then only)	25		None	None
	None	0.0	None	Quantity of Used Cooking Oil generated at end of day	25		None	None
	None	0.0	None	Total quantity of oil issued	448		None	None

 None	0.0	None	Action Taken	Oil Top- up	 None	None
 None	0.0	None	Select kind of edible oil used	Soya Oil	 None	None

								Submitted On: Submitted By:			
dish_na me	quan tity	start_e nd_time	categor y	cooking_ completi on_temp	reheatin g_temp	questio n	respons e	comment	action_ taken	image	
Achari Aloo	5.0	12:30:4 7 PM 12 :30:51 PM	Chilled	5.0	None	Is foll owing p rocedur e compl iant				None	
Aloo Beans	55.0	06:32:3 2 AM 12 :32:35 PM	Hot	75.0	0.0	Is foll owing p rocedur e compl iant?			None	None	
	None	None	None	Breakfas t	None	Select Mealtim e	Breakfa st			None	

General Clear	ning: Foo	d Tasting	Record		Submitted Submitted			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	Select Meal Time	Breakfas t		None	None
Aam Panna	None	0.0	None	How is the Aroma?	Not Acce ptable	Testing	None	None
Aam Panna	None	0.0	None	How is the Appereance?	Acceptab le		None	None
Aam Panna	None	0.0	None	How is the Taste?	Acceptab le		None	None

General Cleaning: Thawi	ng Temperatu	Submitted On: Submitted By:					
mog_name	quantity	unit	start_temp	end_temp	comment	action_ taken	image
None	None	None	Running Wa ter(15°C)- Emergency Use	None			None

General Cleaning: Used Cooking Oil Record				Submitted On: Submitted By:					
mog_name	unit	durat ion	sanitiz er_conc entrati on	question		response	comment	action_ taken	image

General Cleaning: Saline HSEQ-FS/F/SOP -4 &5		Submitted On: Submitted By:					
mog_name	quantity	unit	start_temp	end_temp	comment	action_ taken	image

General Cleaning: Cooking/Reheating Temperature Records	Submitted On:
HSEQ-FS/F/SOP -27	Submitted By:

dish_na	quan	start_e	categor	cooking_	reheatin	questio	respons	comment	action_	image
me	tity	nd_time	у	completi	g_temp	n	е		taken	
				on_temp						

General Clea	ıning: Foo	od Tasting	g Record		Submitted Submitted			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image

General Cleaning: Saline Water Treatment HSEQ-FS/F/SOP -4 &5 Submitted On: Submitted By:								
mog_name	quantity	unit	start_temp	end_temp	comment	action_ taken	image	
Avocado Fresh	5.0	Piece s	Yes	0.0		None	None	

General Cleaning: Cooking/Reheating Temperature Records HSEQ-FS/F/SOP -27 Submitted On: Submitted By:										
dish_na me	quan tity	start_e nd_time	categor y	cooking_ completi on_temp	reheatin g_temp	questio n	respons e	comment	action_ taken	image
	None	None	None	Breakfas t	0.0	Select Mealtim e	Breakfa st		None	None
Chilli Garlic Brown Rice (CH)	25.0	08:50:5 0 AM 08 :50:52 AM	Hot	75.0	0.0	Is foll owing p rocedur e compl iant			None	None

General Cleaning: Cooking/Reheating	Temperature Records Agrædmitted On:
HSEQ-FS/F/SOP -27	Submitted By:

dish_na me	quan tity	start_e nd_time	categor y	cooking_ completi on_temp	reheatin g_temp	questio n	respons e	comment	action_ taken	image
	None	None	None	Breakfas t	0.0	Select Mealtim e	Breakfa st		None	None
Lemon Rice	5.0	08:51:2 7 AM 12 :51:30 PM	Chilled	5.0	0.0	Is foll owing p rocedur e compl iant			None	None

General Clear HSEQ-FS/F/S	Ŭ	d Samplir	ng Record		Submitted On: Submitted By:				
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image	
	None	0.0	None	Select Meal Time	Breakfas t		None	None	
Chilli Garlic Brown Rice (CH)	None	0.0	None	Is following procedure compliant?	Yes		None	None	
Lemon Rice	None	0.0	None	Is following procedure compliant?	Yes		None	None	

General Clea	aning: Eq	uipment C	Condition Ins	spection Record	Submitted Submitted	_		
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image

 None	0.0	None	No Loose Electrical Points & Wires	Yes	 	None
 None	0.0	None	Name of the equipment	6fch	 	None
 None	0.0	None	No Breakage In Equipment	Yes	 	None
 None	0.0	None	Scope as per contract	Client	 	None
 None	0.0	None	Mounted Properly	Yes	 	None
 None	0.0	None	No Dent / Rusting etc.	Yes	 	None
 None	0.0	None	No Loose Part Including Screws	Yes	 	None
 None	0.0	None	Area/Section	Cooking	 	None
 None	0.0	None	Gasket Intact	Yes	 	None

General Clea	ning: Use	ed Cookin	g Oil Recor	d	Submitted Submitted			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	Enter TPM Reading (If the TPM value is above 24 the oil must be discarded then only)	25		None	None
	None	0.0	None	Total quantity of oil used	5		None	None
	None	0.0	None	Select kind of edible oil used	Sunflowe r Oil		None	None
	None	0.0	None	Action Taken	Oil Top- up		None	None
	None	0.0	None	Total quantity of oil Issued/Indented per day	5		None	None
	None	0.0	None	Quantity of used cooking oil generated at end of the day	52		None	None

General Cl	eaning:	Food T	asting Re	cord		omitted omitted			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	resp	onse	comment	action_ taken	image

General Cleaning: Cooking/Reheating Temperature Records HSEQ-FS/F/SOP -27 Submitted On: Submitted By:										
dish_na me	quan tity	start_e nd_time	categor y	cooking_ completi on_temp	reheatin g_temp	questio n	respons e	comment	action_ taken	image

General Clea	aning: Eq	uipment C	Condition Ins	spection Record		ubmitted (-		
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	res	ponse	comment	action_ taken	image

General Cleaning: Used Cooking Oil Record					Submitted Submitted	-		
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image



General Cleaning: Used Cooking Oil Record					Submitted (
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image

General Clea	aning: Eq	uipment C	Condition Ins	spection Record		Submitted Submitted			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	re	esponse	comment	action_ taken	image

General Cleaning: That CSF-FS/PRO/07	wing Temperat	ure Reco	S S				
mog_name	quantity	unit	start_temp	end_temp	comment	action_ taken	image

General Cleaning: TI CSF-FS/PRO/07	nawing Tem		Submitted On: Submitted By:				
mog_name	quantity	unit	start_temp	end_temp	comment	action_ taken	image

General Clea	ning: Equ	uipment C	Condition Ins	spection Record	Submitted On: Submitted By:			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	No Breakage In Equipment	Yes			None
	None	0.0	None	No Dent / Rusting etc.	Yes			None
	None	0.0	None	No Loose Electrical Points & Wires	Yes			None
	None	0.0	None	Name of the equipment	Abc			None
	None	0.0	None	Area/Section	Grinding			None
	None	0.0	None	Gasket Intact	Yes	Testing	Testing	None
	None	0.0	None	No Loose Part Including Screws	Yes			None
	None	0.0	None	Scope as per contract	Compass			None
	None	0.0	None	Mounted Properly	Yes			None

General Clea	ıning: Equ	uipment C	Condition Ins	spection Record	Submitted Submitted			
mog_name	unit	unit durat sanitiz ion er_conc entrati on		question	response	comment	action_ taken	image
	None	0.0	None	Mounted Properly	No	Testing		None

 None	0.0	None	No Breakage In Equipment	No	Testing	Testing	None
 None	0.0	None	No Dent / Rusting etc.	No	Testing		None
 None	0.0	None	Gasket Intact	Yes	Testing	Testing	None
 None	0.0	None	Scope as per contract	Compass			None
 None	0.0	None	No Loose Part Including Screws	No	Testing		None
 None	0.0	None	Name of the equipment	Abc			None
 None	0.0	None	No Loose Electrical Points & Wires	No	Testing		None
 None	0.0	None	Area/Section	Grinding			None

General Clea	ning: Foo	d Tasting	g Record		Submitted On: Submitted By:			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
Aam Panna	None	0.0	None	How is the Taste?	Acceptab le		None	None
Achari Aloo	None	0.0	None	How is the Taste?	Acceptab le		None	None
Achari Aloo	None	0.0	None	How is the Aroma?	Acceptab le		None	None
Achari Aloo	None	0.0	None	How is the Texture?	Acceptab le		None	None

General Cleaning: Cooking/Reheating Temperature Records HSEQ-FS/F/SOP -27 Submitted On: Submitted By:										
dish_na me	•	art_e I_time	categor y	cooking_ completi on_temp	reheatin g_temp	questio n	respons e	comment	action_ taken	image

General Cl	eaning:	Used C	ooking Oi	il Record	Submitted On: Submitted By:			
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	Quantity of used cooking oil generated at end of the day	25		None	None
	None	0.0	None	Enter TPM Reading (If the TPM value is above 24 the oil must be discarded then only)	25		None	None
	None	0.0	None	Action Taken	Oil Top- up		None	None
	None	0.0	None	Select kind of edible oil used	Sunflowe r Oil		None	None
	None	0.0	None	Total quantity of oil Issued/Indented per day	2		None	None
	None	0.0	None	Total quantity of oil used	2		None	None

General Clea	General Cleaning: Equipment Condition Inspection Record					Submitted On: Submitted By:		
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	Scope as per contract	Compass			None
	None	0.0	None	Mounted Properly	Yes			None
	None	0.0	None	No Loose Part Including Screws	Yes			None
	None	0.0	None	No Loose Electrical Points & Wires	Yes			None
	None	0.0	None	Area/Section	Grinding			None
	None	0.0	None	No Breakage In Equipment	Yes			None

 None	0.0	None	Gasket Intact	Yes	 	None
 None	0.0	None	Name of the equipment	YFvuub	 	None
 None	0.0	None	No Dent / Rusting etc	Yes	 	None

General Cleaning: Saline Water Treatment HSEQ-FS/F/SOP -4 &5 Submitted On: Submitted By:							
mog_name	quantity	unit	start_temp	end_temp	comment	action_ taken	image
Kiwi Whole	25.0	Kgs	Yes	0.0		None	None

	General Cleaning: Cooking/Reheating Temperature Records HSEQ-FS/F/SOP -27							Submitted On: Submitted By:			
dish_na me	quan tity	start_e nd_time	categor y	cooking_ completi on_temp	reheatin g_temp	questio n	respons e	comment	action_ taken	image	
	None	None	None	Breakfas t	0.0	Select Mealtim e	Breakfa st		None	None	
Beetroo t Rice Premium	5.0	08:10:0 7 AM 08 :10:09 AM	Chilled	5.0	0.0	Is foll owing p rocedur e compl iant			None	None	

General Cleaning: HSEQ-FS/F/SOP -		mperature Record	Submitted On: Submitted By:			
question	not_in_s ervice	equipment_t emperature	product_temp erature	comment	action_t aken	image

General Cleaning: Saline Water Treatment

HSEQ-FS/F/SOP -4 &5

Submitted On: Submitted By:

mog_name

quantity

unit

start_temp

response

end_temp

comment

comment

image action_

taken

General Cleaning: General Cleaning - Kitchen

HSEQ-FS/F/SOP-34

Submitted On:

Submitted By:

action_taken

image

General Cleaning: Equipment Condition Inspection Record

Submitted On:

Submitted By:

mog_name

question

unit

durat sanitiz ion

question

on

er_conc entrati

response

comment action

taken

General Cleaning: Used Cooking Oil Record

Submitted On:

Submitted By:

mog_name

unit

durat ion

sanitiz er conc question

response

comment action_

taken

image

image

entrati on

General Cleaning: Food Sampling Record

HSEQ-FS/F/SOP-15

Submitted On:

Submitted By:

on

Service

General Cleaning: Segregated Service		Submitted On: Submitted By:			
question	response	comment	action_taken	image	
Select Meal time	Breakfas t		None	None	
Calorific value displayed	Yes		None	None	
Veg and Non Veg service well segregated and tag displayed	Yes		None	None	
Allergic information displayed	Yes		None	None	

General Clea	d Sampli	ng Record	Submitted On: Submitted By:					
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	Select meal time	Breakfas t		None	None
Aloo Beans	None	0.0	None	Is following procedure compliant?	Yes		None	None

General Cleaning: Food Receiving Record				Submitted On: Submitted By:		
dish_name	category	question	response	after_90_min	comment	

Aloo Beans	Hot	Is following procedure compliant?		0.0	
Achari Chicken	Room_Tem perature	Is following procedure compliant?		0.0	
	None	Is vehicle clean, free from rust and pest infestation?	Yes	0.0	
	None	Select Meal Time	Breakfast	0.0	
	None	Vehicle registration no.	S35g	0.0	

General Cleaning: Dish Temperature Record			Subm Subm		
dish_name	category	question	response	after_90_min	comment
Achari Vegetable	Chilled	Is dis is Copmliant ?	80	None	Kept at room tem perature
	None	Select Mealtime	Breakfast	None	
	None	How is the Aroma?	Acceptable	None	
	None	How is the Appearance?	Acceptable	None	
	None	How is the Texture?	Acceptable	None	
Bread Butter Jam	Frozen	Is dis is Copmliant ?	80	None	Kept at room tem perature
	None	How is the Taste?	Acceptable	None	
	None	How is the Texture?	Acceptable	None	
	None	How is the Appearance?	Acceptable	None	
	None	How is the Taste?	Acceptable	None	
	None	How is the Aroma?	Acceptable	None	

General Cleaning: Dish Temperature Record			Submitte Submitte		
dish_name	category	question	response	after_90_min	comment
None None	None None	Aroma Texture	Yes Yes	None None	

None	None	Select Mealtime	Breakfast	None	
Beetroot Rice Premium	Chilled	Is dis is Copmliant ?	55	None	Low rece iving te mperatur e
None	None	How is the Taste?	Acceptable	None	
Burnt Garlic Egg Fried Rice	Frozen	Is dis is Copmliant ?	-18	None	Kept at room tem perature
None	None	Texture	Yes	None	
None	None	Appearance	Yes	None	
None	None	How is the Taste?	Not Acceptable	None	Testing
None	None	Appearance	No	None	
None	None	Aroma	Yes	None	

General Cleaning: I	eneral Cleaning: Dish Wash Temperature		Subi Subi		
dish_name	category	question	response	after_90_min	comment
None	None	Select Mealtime	Lunch	0.0	
None	None	Washing water temp. (55°C - 65°C)	60	0.0	
None	None	Rinsing water temp. (82°C - 90°C)	85	0.0	

General Cleaning: Dish Wash Temperature		nperature	Submitte Submitte		
dish_name	category	question	response	after_90_min	comment

General Cleaning: Dish Wash Temperature			submitted On: submitted By:		
dish_name	category	question	response	after_90_min	comment

General Cleaning: Dish Temperature Record			Submitted On: Submitted By:		
dish_name	category	question	response	after_90_min	comment
 Achari Aloo	None None Hot	How is the Taste? How is the Aroma? Is dis is Copmliant?	Acceptable Acceptable 75	None None None	 Kept at room tem perature
	None	How is the Appearance?	Not Acceptable	None	Testing
	None None	How is the Texture? Select Mealtime	Acceptable Breakfast	None None	

General Cleaning: Segregated Service		-	omitted On: omitted By:	
question	response	comment	action_taken	image
Allergic information displayed	Yes		None	None
Calorific value displayed	No	Testing	None	None
Select Meal time	Breakfas t		None	None
Veg and Non Veg service well segregated and tag displayed	Yes		None	None

General Cleaning:	Dish Wash Te	mperature		Submitted On: Submitted By:		
dish_name	category	question	response	after_90_min	comment	
None	None	Select Mealtime	Lunch	0.0		
None	None	Washing water temp. (55°C - 65°C)	75	0.0	Testing	
None	None	Rinsing water temp. (82°C - 90°C)	82	0.0		

General Cleaning: Food Receiving Record				mitted On: mitted By:	
dish_name	category	question	response	after_90_min	comment
Achari Aloo	Hot	Is following procedure compliant?		0.0	
Achari Aloo	Hot	Is following procedure compliant?		0.0	Testing
	None	Select Meal Time	Breakfast	0.0	
Beetroot Rice Premium	Chilled	Is following procedure compliant?		0.0	Testing
	None	Is vehicle clean, free from rust and pest infestation?	Yes	0.0	
	None	Vehicle registration number?	Av567	0.0	

General Clear	Ŭ	d Samplii	ng Record	Submitted On: Submitted By:				
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	Select meal time	Breakfas t		None	None
Beetroot Rice Premium	None	0.0	None	Is following procedure compliant?	No	Testing	None	None
Beetroot Rice	None	0.0	None	Is following procedure compliant?	Yes		None	None
Achari Aloo	None	0.0	None	Is following procedure compliant?	Yes		None	None

General Cleaning: Cutlery & Crockery	Submitted On: Submitted By:			
question	response	comment	action_taken	image

Select Meal time	Breakfas t	 None	None
Cleaned, Unchipped & Sanitized	Yes	 None	None
Storage / Stacked properly	Yes	 None	None

General Cleaning: Dish Wash Temperature			Submitted On: Submitted By:		
dish_name	category	question	response	after_90_min	comment

General Cleaning: Dish Temperature Record		Subm Subm			
dish_name	category	question	response	after_90_min	comment
	None	How is the Taste?	Acceptable	None	
	None	How is the Texture?	Acceptable	None	
	None	How is the Aroma?	Acceptable	None	
Achari Aloo	Chilled	Is dis is Copmliant ?	5	None	
	None	How is the Appearance?	Acceptable	None	
	None	Select Mealtime	Breakfast	None	

General Cleaning: Dish Temperature Record			5	nitted On: nitted By:	
dish_name	category	question	response	after_90_min	comment
Beetroot Rice Premium	None Chilled	Select Mealtime Dish Temperature(in °C)	Breakfast 5	None None	 Kept at room tem perature
Achari Aloo	Hot	Dish Temperature(in °C)	75	None	

General Cleaning: Dish Temperature Record			Submitt Submitt		
dish_name	category	question	response	after_90_min	comment
Chettinad Masala Gravy (CH)	None Frozen	Select Mealtime Dish Temperature(in °C)	Breakfast -10	None None	Low rece iving te mperatur e

General Cleaning: Dish Temperature Record			5	nitted On: nitted By:	
dish_name	category	question	response	after_90_min	comment
 Achari Aloo	None None None Frozen	How is the Aroma? How is the Taste? How is the Texture? Is dish Compliant	Acceptable Acceptable Acceptable 5	None None None None	Kept at room tem perature
	None	How is the Appearance?	Acceptable	None	
	None	Select Mealtime	Breakfast	None	

General Cleaning: Food Sampling Record HSEQ-FS/F/SOP-15				Submitted Submitted				
mog_name	unit	durat ion	sanitiz er_conc entrati on	question	response	comment	action_ taken	image
	None	0.0	None	Select meal time	Breakfas t		None	None
Banana	None	0.0	None	Is following procedure compliant?	Yes		None	None

General Cleaning: Cutlery & Crockery	Submitted On: Submitted By:			
question	response	comment	action_taken	image
Select Meal time	Breakfas t		None	None
Cleaned, Unchipped & Sanitized Storage / Stacked properly	Yes Yes		None None	None None

General Cleaning: Dish Wash Temperature				mitted On: mitted By:	
dish_name	category	question	response	after_90_min	comment
None	None	Select Mealtime	Lunch	0.0	
None	None	Washing water temp. (55°C - 65°C)	60	0.0	
None	None	Rinsing water temp. (82°C - 90°C)	70	0.0	Testing

General Cleaning: Segregated Service				
question	response	comment	action_taken	image
Veg and Non Veg service well segregated and tag displayed	Yes		None	None
Select Meal time	Lunch		None	None
Allergic information displayed	Yes		None	None
Calorific value displayed	No	Testing	None	None

General Cleaning: Food Receiving Record			Submitted On: Submitted By:		
dish_name	category	question	response	after_90_min	comment

	None	Vehicle registration number?	Cryg	0.0	
Aam Panna	Hot	Is following procedure compliant?		0.0	
	None	Select Meal Time	Breakfast	0.0	
	None	Is vehicle clean, free from rust and pest infestation?	Yes	0.0	

General Cleaning: Food Tasting service			Submitted On: Submitted By:		
dish_name	category	question	response	after_90_min	comment

General Cleaning: Food Tasting service				nitted On: nitted By:	
dish_name	category	question	response	after_90_min	comment
Achari Aloo	None	How is the Taste?	Acceptable	0.0	
Achari Aloo	None	How is the Appereance?	Acceptable	0.0	
Achari Aloo	None	How is the Texture?	Acceptable	0.0	
Achari Aloo	None	How is the Aroma?	Acceptable	0.0	
None	None	Select Mealtime	Lunch	0.0	

General Cleaning: Food Tasting service				itted On: itted By:	
dish_name	category	question	response	after_90_min	comment
Beetroot Rice	None	How is the Taste?	Acceptable	0.0	
Dosakaya Pappu	None	How is the Texture?	Acceptable	0.0	
Beetroot Rice	None	How is the Appereance?	Acceptable	0.0	
Beetroot Rice	None	How is the Texture?	Acceptable	0.0	

Beetroot Rice	None	How is the Aroma?	Acceptable	0.0	
Achari Baingan	None	How is the Texture?	Acceptable	0.0	
	None	Select Mealtime	Dinner	0.0	
Dosakaya Pappu	None	How is the Appereance?	Acceptable	0.0	
Dosakaya Pappu	None	How is the Taste?	Acceptable	0.0	
Dosakaya Pappu	None	How is the Aroma?	Acceptable	0.0	
Achari Baingan	None	How is the Appereance?	Acceptable	0.0	
Achari Baingan	None	How is the Taste?	Acceptable	0.0	
Achari Baingan	None	How is the Aroma?	Acceptable	0.0	

General Cleaning: Food Tasting service		Subm Subm			
dish_name	category	question	response	after_90_min	comment
Beetroot Rice Premium	None	How is the Appereance?	Acceptable	0.0	
	None	Select Mealtime	Breakfast	0.0	
Ricegahau	None	Texture	Yes	0.0	
Aam Panna	None	How is the Texture?	Acceptable	0.0	
Aam Panna	None	How is the Appereance?	Acceptable	0.0	
Ricegahau	None	Aroma	Yes	0.0	
Beetroot Rice Premium	None	How is the Taste?	Acceptable	0.0	
Rice	None	How is the Taste?	Acceptable	0.0	
Ricegahau	None	How is the Taste?	Acceptable	0.0	
Beetroot Rice Premium	None	How is the Texture?	Acceptable	0.0	
Rice	None	Appereance	Yes	0.0	
Aam Panna	None	How is the Aroma?	Acceptable	0.0	
Rice	None	Texture	Yes	0.0	
Aam Panna	None	How is the Taste?	Acceptable	0.0	
Ricegahau	None	Appereance	Yes	0.0	
Beetroot Rice Premium	None	How is the Aroma?	Not Acceptable	0.0	Testing
Rice	None	Aroma	Yes	0.0	

General Cleaning: Cutlery & Crockery

Submitted On: Submitted By:

question response comment action_taken image

General Cleaning: Food Tasting service			Submitted On: Submitted By:		
dish_name	category	question	response	after_90_min	comment
Rice	None	Aroma	Not Acceptable	0.0	Testing
Achari Aloo	None	How is the Texture?	Acceptable	0.0	
Rice	None	Appereance	Not Acceptable	0.0	Testing
Burnt Garlic Brown Rice	None	How is the Appereance?	Acceptable	0.0	
Rice	None	How is the Taste?	Not Acceptable	0.0	Testing
Achari Aloo	None	How is the Aroma?	Acceptable	0.0	
Burnt Garlic Brown Rice	None	How is the Texture?	Acceptable	0.0	
Burnt Garlic Brown Rice	None	How is the Aroma?	Acceptable	0.0	
Burnt Garlic Brown Rice	None	How is the Aroma?	Acceptable	0.0	
Burnt Garlic Brown Rice	None	How is the Taste?	Acceptable	0.0	
Rice	None	Texture	Not Acceptable	0.0	Testing
Burnt Garlic Brown Rice	None	How is the Taste?	Acceptable	0.0	
Rice	None	Aroma	Not Acceptable	0.0	Testing
Burnt Garlic Brown Rice	None	How is the Texture?	Acceptable	0.0	
Burnt Garlic Brown Rice	None	How is the Aroma?	Acceptable	0.0	
Achari Aloo	None	How is the Taste?	Acceptable	0.0	
Achari Aloo	None	How is the Aroma?	Acceptable	0.0	
Burnt Garlic Brown Rice	None	How is the Texture?	Acceptable	0.0	

Rice	None	Appereance	Acceptable	0.0	
Burnt Garlic Brown Rice	None	How is the Appereance?	Acceptable	0.0	
None	None	Select Mealtime	Lunch	0.0	None
Rice	None	How is the Taste?	Acceptable	0.0	
Achari Aloo	None	How is the Taste?	Acceptable	0.0	
Achari Aloo	None	How is the Appereance?	Acceptable	0.0	
Achari Aloo	None	How is the Aroma?	Acceptable	0.0	
Achari Aloo	None	How is the Texture?	Acceptable	0.0	
Rice	None	How is the Taste?	Acceptable	0.0	
Achari Aloo	None	How is the Appereance?	Acceptable	0.0	
Rice	None	Texture	Acceptable	0.0	
Rice	None	Appereance	Acceptable	0.0	

General Cleaning: Dish Temperature Record			Submitted On: Submitted By:		
dish_name	category	question	response	after_90_min	comment

General Cleaning: Dish Wash Temperature			Subr Subr		
dish_name	category	question	response	after_90_min	comment
None	None	Select Mealtime	Lunch	0.0	
None	None	Washing water temp. (55°C - 65°C)	56	0.0	
None	None	Rinsing water temp. (82°C - 90°C)	8	0.0	Testing

General Cleaning: Food Receiving Record			Submitted On: Submitted By:		
dish_name	category	question	response	after_90_min	comment

	None	Select Meal Time	Breakfast	0.0	
Achari Baingan	Hot	Is following procedure compliant?		0.0	
	None	Is vehicle clean, free from rust and pest infestation?		0.0	
	None	Vehicle registration no.		0.0	
Achari Aloo	Room_Tem perature	Is following procedure compliant?		0.0	
Achari Baingan	Chilled	Is following procedure compliant?		0.0	

General Cleaning: Cutlery & Crockery	Submitted On: Submitted By:			
question	response	comment	action_taken	image
Select Meal time	Breakfas t		None	None
Cleaned, Unchipped & Sanitized Storage / Stacked properly	Yes Yes		None None	None None

General Cleaning: Overall Cleanliness -service	Submitted On: Submitted By:			
question	response	comment	action_taken	image

General Cleaning: Dish Temperature Record		ure Record	Submitted On: Submitted By:		
dish_name	category	question	response	after_90_min	comment

General Cleaning: Dish Wash Temperature

Submitted On: Submitted By:

dish_name

category

question

response

after_90_min

comment

General Cleaning: Dish Wash Temperature

Submitted On:

Submitted By:

dish_name

category

question

response

after_90_min

comment

General Cleaning: Segregated Service

Submitted On:

Submitted By:

question

response

comment

action_taken

image

General Cleaning: Cutlery & Crockery

Submitted On:

Submitted By:

question

response

comment

action_taken

image

General Cleaning: Dish Wash Temperature

Submitted On:

Submitted By:

dish_name

category

question

response

after_90_min

comment

General Cleaning: Food Receiving Record		Submitted On: Submitted By:			
dish_name	category	question	response	after_90_min	comment

General Cleaning: Food Receiving Record		3 5.5.	nitted On: nitted By:		
dish_name	category	question	response	after_90_min	comment
	None	Vehicle registration no.	Abc	0.0	
	None	Select Meal Time	Breakfast	0.0	
	None	Is vehicle clean, free from rust and pest infestation?	No	0.0	Testing
Achari Aloo	Chilled	Is following procedure compliant?		0.0	

General Cleaning: Dish Temperature Record		Submitte Submitte			
dish_name	category	question	response	after_90_min	comment
Beetroot Rice Premium	None Hot	Select Mealtime Dish Temperature(in °C)	Breakfast 75	None None	Bain Marie in efficien t/breakd own

General Cleaning: Cutlery & Crockery	Submitted On: Submitted By:				
question	response	comment	action_taken	image	

General Cleaning: Cutlery & Crockery

Submitted On:
Submitted By:

question

response comment action_taken image

General Cleaning: Segregated Service

Submitted On:
Submitted By:

question

response comment action_taken image

Pest Sighting

General Cleaning: Pest Sighting Record

Submitted On:
Submitted By:

question

response comment action_taken image

General Cleaning: Pest Sighting Record

Submitted On:
Submitted By:

question

response comment action_taken image

General Cleaning: Pest Sighting Record
Submitted On:
Submitted By:

question
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General Cleaning: Pest Sighting Record Submitted On: Submitted By: question response image comment action_taken General Cleaning: Pest Sighting Record Submitted On: Submitted By: question response action_taken image comment

General Cleaning: Pest Sighting Record

Submitted On:
Submitted By:

question

response comment action_taken image

General Cleaning: Pest Sighting Record

Submitted On:
Submitted By:

question

response comment action_taken image

General Cleaning: Pest Sighting Record

Submitted On:
Submitted By:

question

response comment action_taken image

Dispatch

General Cleaning: Food Dispatch Record	Submitted On: Submitted By:			
question	response	comment	action_taken	image

General Cleaning: Food Vehicle Inspection Record	Submitted On: Submitted By:			
question	response	comment	action_taken	image
Time of Vehicle Inspection	6:36 PM		None	None
Vehicle going to (Site Name)	123		None	None
Vehicle registration number?	123		None	None
Verified By Name	T		None	None
Driver Name	Т		None	None
Washing and sanitisation of vehicle completed	Yes		None	None

General Cleaning: Food Dispatch Record	Submitted On: Submitted By:			
question	response	comment	action_taken	image
Is vehicle clean, free from rust and pest infestation?	Yes		None	None
Is following procedure compliant?			None	None
Vehicle registration no.	46tgu		None	None
Delivered to			None	None
Select Meal Time	Breakfas t		None	None

General Cleaning: Food Dispatch Record	Submitted On: Submitted By:				
question	response	comment	action_taken	image	

Is following procedure compliant?		Testing	None	None
Vehicle registration no.	5678		None	None
Select Meal Time	Breakfas t		None	None
Is following procedure compliant?			None	None
Is vehicle clean, free from rust and pest infestation?	Yes		None	None
Delivered To			None	None

General Cleaning: Food Vehicle Inspection Record	Submitted On: Submitted By:			
question	response	comment	action_taken	image
Washing and sanitization of vehicle completed	Yes		None	None
Driver Name	578		None	None
Vehicle registration number?	5678		None	None
Vehicle going to (Site Name)	Тујо		None	None
Time of Vehicle Inspection	6:19 PM		None	None
Verified By Name	Njh		None	None

General Cleaning: Food Vehicle Inspection Record	Submitted On: Submitted By:			
question	response	comment	action_taken	image
Verified By Name	66jjh			None
Vehicle registration number?	578			None
Time of Vehicle Inspection	4:22 PM			None

General Cleaning: Food Dispatch Record	Submitted On: Submitted By:				
question	response	comment	action_taken	image	

General Cleaning: Food Vehicle Inspection Record			Submitted On: Submitted By:	
question	response	comment	action_taken	image

General Cleaning: Food Vehicle Inspection Record	Submitted On: Submitted By:				
question	response	comment	action_taken	image	
Driver Name	Ancd		None	None	
Vehicle going to (Site Name)	Abc		None	None	
Time of Vehicle Inspection	10:43 AM		None	None	
Washing and sanitisation of vehicle completed	Yes		None	None	
Verified By Name	Rsfh		None	None	
Vehicle registration number?	E467		None	None	

General Cleaning: Food Dispatch Record	Submitted On: Submitted By:				
question	response	comment	action_taken	image	
Is following procedure compliant?		Testing	None	None	
Delivered to	Abc		None	None	
Is vehicle clean, free from rust and pest infestation?	Yes		None	None	
Is following procedure compliant?			None	None	
Is following procedure compliant?			None	None	
Vehicle registration number?	Xdr57		None	None	
Select Meal Time	Breakfas t		None	None	

General Cleaning: Food Dispatch Record

Submitted On:
Submitted By:

question	response	comment	action_taken	image
Select Meal Time Is following procedure compliant?	Lunch		None None	None None

General Cleaning: Food Vehicle Inspection Record	Submitted On: Submitted By:				
question	response	comment	action_taken	image	
Vehicle registration number? Vehicle touchpoints are disinfected?	1234 Yes		None None	None None	
Is vehicle clean, free from rust and pest infestation?	Yes		None	None	

General Cleaning: Food Dispatch Record	Submitted On: Submitted By:				
question	response	comment	action_taken	image	
Select Meal Time	Breakfas t		None	None	
Is following procedure compliant?			None	None	
Delivered to			None	None	
Is vehicle clean, free from rust and pest infestation?	Yes		None	None	

General Cleaning: Food Dispatch Record		Submitted On: Submitted By:				
question	response	comment	action_taken	image		
Select Meal Time	Breakfas t		None	None		
Delivered to	Ravi		None	None		
Is vehicle clean, free from rust	Yes		None	None		

Is following procedure compliant?		 None	None
Is following procedure compliant?		 None	None
Vehicle registration number?	R5yvv	 None	None

General Cleaning: Food Vehicle Inspection Record	Submitted On: Submitted By:			
question	response	comment	action_taken	image
Driver Name	Abc		None	None
Verified By Name	Abcsefv		None	None
romea by riame	ADCSCIV		none	None
Vehicle going to (Site Name)	Tsvf		None	None
•				

General Cleaning: Food Vehicle Inspection Record	Submitted On: Submitted By:			
question	response	comment	action_taken	image

General Cleaning: Food Vehicle Inspection Record	Submitted On: Submitted By:				
question	response	comment	action_taken	image	

General Cleaning: Food Dispatch Record	Submitted On: Submitted By:					
question	response	comment	action_taken	image		

General Cleaning: Food Dispatch Record Submitted On: Submitted By: question response image comment action_taken General Cleaning: Food Vehicle Inspection Record Submitted On: Submitted By: question response action_taken image comment General Cleaning: Food Dispatch Record Submitted On: Submitted By: question response comment action_taken image Submitted On: General Cleaning: Food Dispatch Record Submitted By: question response image comment action_taken General Cleaning: Food Dispatch Record Submitted On: Submitted By:

response

comment

question

action_taken

image

General Cleaning: Food Dispatch Record	Submitted On: Submitted By:			
question	response	comment	action_taken	image

Staff Grooming

General Cleaning: Staff Grooming Evening			omitted On: omitted By:	
question	response	comment	action_taken	image
Hair is covered properly with head gear/net covering both the ears.	Yes		None	None
Select Reason			None	None
No strong perfume/deo odor	Yes		None	None
For male staff: Shave neatly, moustache, if present properly maintained & nicely trimmed. In case of beard cover it (hair/Beard nets to be used)	Yes		None	None
Nails are short and trimmed, no false nails and nail polish	Yes		None	None
Select Reason			None	None
For male staff: Shave neatly, moustache, if present properly maintained & nicely trimmed. In case of beard cover it (hair/Beard nets to be used)	No	Testing	None	None
No strong perfume/deo odor	Yes		None	None
Hair is covered properly with head gear/net covering both the ears.	Yes		None	None
Nails are short and trimmed, no false nails and nail polish	Yes		None	None
One marriage plain ring only, no wrist watch or wrist band/thread/Kada, no bangles, plain nose stud without stones, Plain short earing without stone, no sticker bindi	Yes		None	None
No Missing Button in Uniform	Yes		None	None
Nails are short and trimmed, no false nails and nail polish	Yes		None	None

No Missing Button in Uniform Neat and Clean Uniform No Loose threads in Uniform No Loose threads in Uniform No loose or damaged buttons in Uniform For male staff: Shave neatly, moustache, if present properly maintained & nicely trimmed. In case of beard cover it (hair/Beard nets to be used)	Yes Yes Yes No Yes	 T	None None None None None	None None None None
No Missing Button in Uniform One marriage plain ring only, no wrist watch or wrist band/thread/Kada, no bangles , plain nose stud without stones, Plain short earing without stone, no sticker bindi	Yes Yes		None None	None None
Hair is covered properly with head gear/net covering both the ears.	Yes		None	None
Safety Shoe/Gum boots clean & not damaged	Yes		None	None
Hair is covered properly with head gear/net covering both the ears.	Yes		None	None
Select Reason			None	None
One marriage plain ring only, no wrist watch or wrist band/thread/Kada, no bangles, plain nose stud without stones, Plain short earing without stone, no sticker bindi	Yes		None	None
Safety Shoe/Gum boots clean & not damaged	Yes		None	None
No Loose threads in Uniform	Yes		None	None
No loose or damaged buttons in Uniform	Yes		None	None
No Missing Button in Uniform	Yes		None	None

General Cleaning: Staff Grooming Morning			omitted On: omitted By:	
question	response	comment	action_taken	image

General Cleaning: Staff Grooming Morning

Submitted On: Submitted By:

question	response	comment	action_taken	image
For male staff: Shave neatly, moustache, if present properly maintained & nicely trimmed. In case of beard cover it (hair/Beard nets to be used)	Yes		None	None
No Injury/wound, (if present, in exposed areas should be covered properly with wash proof band aid)	Yes		None	None
No Missing Button in Uniform No loose or damaged buttons in Uniform	Yes Yes		None None	None None
Hair is covered properly with head gear/net covering both the ears.	Yes		None	None
Hair is covered properly with head gear/net covering both the ears.	Yes		None	None
Select Session	General Shift		None	None
Safety Shoe/Gum boots clean & not damaged	Yes		None	None
Select Reason	Leave		None	None
For male staff: Shave neatly, moustache, if present properly maintained & nicely trimmed. In case of beard cover it (hair/Beard nets to be used)	Yes		None	None
One marriage plain ring only, no wrist watch or wrist band/thread/Kada, no bangles, plain nose stud without stones, Plain short earing without stone, no sticker bindi	Yes		None	None
No Loose threads in Uniform	Yes		None	None
Neat and Clean Uniform	Yes		None	None
No loose or damaged buttons in Uniform	Yes		None	None
Safety Shoe/Gum boots clean & not damaged	Yes		None	None
No Missing Button in Uniform	Yes		None	None
No strong perfume/deo odor	Yes		None	None
No strong perfume/deo odor	Yes		None	None
No Injury/wound, (if present, in exposed areas should be covered properly with wash proof band aid)	Yes		None	None

Neat and Clean Uniform	Yes	 None	None
Nails are short and trimmed, no false nails and nail polish	Yes	 None	None
One marriage plain ring only, no wrist watch or wrist band/thread/Kada, no bangles, plain nose stud without stones, Plain short earing without stone, no sticker bindi	Yes	 None	None
No Loose threads in Uniform	Yes	 None	None
Select Reason		 None	None
Nails are short and trimmed, no false nails and nail polish	Yes	 None	None

General Cleaning: Staff Grooming Evening			omitted On: omitted By:	
question	response	comment	action_taken	image

General Cleaning: Staff Grooming Night			omitted On: omitted By:	
question	response	comment	action_taken	image
Neat and Clean Uniform For male staff: Shave neatly, moustache, if present properly maintained & nicely trimmed. In case of beard cover it (hair/Beard nets to be used)	Yes Yes	None None	None None	None None
No Injury/wound, (if present, in exposed areas should be covered properly with wash proof band aid)	Yes	None	None	None
Safety Shoe/Gum boots clean & not damaged	Yes	None	None	None
Nails are short and trimmed, no false nails and nail polish	Yes	None	None	None

Food Waste

General Cleaning: Plate Waste			Submitted On: Submitted By:	
question	quantity	commer	t image	
Enter Quantity (in kgs)	0.0		None	
General Cleaning: Bain-Marie Waste			Submitted On: Submitted By:	
question	quantity	commer	t image	
Select Meal Time Total Wastage	0.0 0.0		None None	
General Cleaning: Spoiled Waste			Submitted On: Submitted By:	
question	ı	response comm	ent action_taken	image
General Cleaning: Production Waste			Submitted On: Submitted By:	
General Cleaning: Production Waste question	quantity	commer	Submitted By:	
	quantity	commer	Submitted By:	
	quantity	commer	Submitted By:	

General Cleaning: Spoiled Waste Submitted On: Submitted By: question response comment action_taken image General Cleaning: Bain-Marie Waste Submitted On: Submitted By: question quantity comment image General Cleaning: Spoiled Waste Submitted On: Submitted By: question image response comment action_taken

General Cleaning: Spoiled Waste

Submitted On:
Submitted By:

question

response comment action_taken image

General Cleaning: Production Waste

Submitted On:
Submitted By:

question

quantity

comment image

General Cleaning: Spoiled Waste Submitted On: Submitted By: question response comment action_taken image General Cleaning: Spoiled Waste Submitted On: Submitted By: question response action_taken image comment General Cleaning: Spoiled Waste Submitted On: Submitted By: question image response comment action_taken Submitted On: General Cleaning: Bain-Marie Waste Submitted By: question quantity comment image General Cleaning: Production Waste Submitted On: Submitted By: image question quantity comment

General Cleaning: Plate Waste Submitted On: Submitted By: question quantity comment image General Cleaning: Bain-Marie Waste Submitted On: Submitted By: question quantity comment image General Cleaning: Spoiled Waste Submitted On: Submitted By: question image response comment action_taken General Cleaning: Production Waste Submitted On: Submitted By: question quantity comment image General Cleaning: Bain-Marie Waste Submitted On: Submitted By: question quantity comment image

General Cleaning: Plate Waste			nitted On: nitted By:
question	quantity	comment	image

General Cleaning: Bain-Marie Waste			nitted On: nitted By:
question	quantity	comment	image

General Cleaning: Production Waste			mitted On: mitted By:	
question	quantity	comment	image	

General Cleaning: Production Waste			mitted On: mitted By:	
question	quantity	comment	image	
Meal Time Total wastage?	0.0 0.0		None None	

General Cleaning: Bain-Marie Waste		Submitted On: Submitted By:		
question	quantity	comment	image	
Select Meal Time	0.0		None	

General Cleaning: Spoiled Waste	Submitted On: Submitted By:					
question	response	comment	action_taken	image		
Product Name	5ef	None	None	None		
Select Reason	Damaged Package	None	None	None		
Quantity	5	None	None	None		

cafeteria name: Intel SRR2

cafeteria name: Intel SRR2

Receiving & Stores

Kitchen

cafeteria name: Intel SRR3

cafeteria name: Intel SRR3

Receiving & Stores

Kitchen

cafeteria name: Intel SRRK

cafeteria name: Intel SRRK

Service

Pantry

Food Waste

cafeteria name: Intel SRR1

cafeteria name: Intel SRR1

Report Downloaded On: Verified By

12-Feb-2025 05:18:35PM