



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
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General Cleaning: IPD Dish Temperature Record

Submitted On:
Submitted By:

dish_name	category	question	response	after_90_min	comment
None	None	Select Mealtime	Breakfast	None	---
Achari Aloo	Hot	Dish Temperature(in °C)	75	None	Kept at room temperature
Curd Rice (TG)	Hot	Dish Temperature(in °C)	75	None	---

General Cleaning: IPD Dish Temperature Record Agnext

Submitted On:

Submitted By:

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

General Cleaning: IPD Dish Temperature Record Agnext

Submitted On:

Submitted By:

dish_name	category	question	response	after_90_min	comment
---	None	Select Mealtime	Breakfast	None	---
Bread Butter Pudding	Frozen	Dish Temperature(in °C)	8	None	Bain Marie in efficient/breakdown

General Cleaning: IPD Dish Temperature Record

Submitted On:

Submitted By:

dish_name	category	question	response	after_90_min	comment
---	None	Select Mealtime	Breakfast	None	---
Achari Aloo	Chilled	Dish Temperature(in °C)	5	None	---
Brown Rice Puliogare (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	---	---	---	None
Time of cart arrived on unit/ pantry	---	---	---	None
Last meal service time	---	---	---	None
Select Mealtime	Breakfast	---	---	None
Cart no	R46y	---	---	None
First meal service time	---	---	---	None

General Cleaning: IPD Dish Temperature Record Agnext	Submitted On:
	Submitted By:

dish_name	category	question	response	after_90_min	comment
---	None	Select Mealtime	Breakfast	None	---
Achari Baingan	Chilled	Dish Temperature(in °C)	5	None	---

General Cleaning: IPD Dish Temperature Record	Submitted On:
	Submitted By:

dish_name	category	question	response	after_90_min	comment
Achari Bhindi	Frozen	Dish Temperature(in °C)	55	None	Kept at room temperature
---	None	Select Mealtime	Breakfast	None	---
Achari Aloo	Frozen	Dish Temperature(in °C)	75	None	Kept at room temperature
Achari Chawal Premium	Hot	Dish Temperature(in °C)	75	None	Kept at room temperature

General Cleaning: Cart/ Food Delivery

Submitted On:

Submitted By:

question	response	comment	action_taken	image
Time of cart arrived on unit/ pantry	---	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 Mealttime	Midnight Snacks	---	---	None

General Cleaning: Cart/ Food Delivery

Submitted On:

Submitted By:

question	response	comment	action_taken	image
Cart no	2356	None	None	None
First meal service time	---	None	None	None

Last meal service time	---	None	None	None
Select Mealtimes	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 Mealtimes	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 Mealttime	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 Mealttime	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 Mealtimes	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/pantry	---	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
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
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General Cleaning: IPD Dish Temperature Record				Submitted On:	
				Submitted By:	

dish_name	category	question	response	after_90_min	comment
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General Cleaning: Cart/ Food Delivery				Submitted On:	
				Submitted By:	

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

question	response	comment	action_taken	image
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General Cleaning: IPD Dish Temperature Record Agnext	Submitted On:
	Submitted By:

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

dish_name	category	question	response	after_90_min	comment
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General Cleaning: Cart/ Food Delivery	Submitted On:
	Submitted By:

question	response	comment	action_taken	image
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General Cleaning: IPD Dish Temperature Record	Submitted On:
	Submitted By:

dish_name	category	question	response	after_90_min	comment
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Kitchen

General Cleaning: Food Tasting Record					Submitted On: Submitted By:			
mog_name	unit	duration	sanitizer_concentration	question	response	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: 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 refrigerator	None	---	---	None
Jalapeno Cheese Pops Frozen	20.0	Kgs	-18.0	80.0	G	---	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 refrigerator	None	---	---	None
Chicken Breast Boneless Frozen	8.0	Kgs	80.0	8.0	G	---	None

General Cleaning: Equipment Condition Inspection Record

Submitted On:
Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
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General Cleaning: Used Cooking Oil Record

Submitted On:
Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
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General Cleaning: Used Cooking Oil Record

Submitted On:
Submitted By:

mog_name	unit	duration	sanitizer_concentration	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	Sunflower Oil	---	None	None

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

Submitted On:
Submitted By:

dish_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
Manchurian Rice (AO)	77.0	03:35:11 PM 05:35:11 PM	Hot	9.1	0.0	Is following procedure compliant	Yes	None	None	None
None	None	None	None	Breakfast	0.0	Select Mealtime	Breakfast	None	None	None

General Cleaning: Food Tasting Record

Submitted On:
Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
Beetroot Rice	None	0.0	None	How is the Texture?	Acceptable	---	None	None
Beetroot Rice	None	0.0	None	How is the Taste?	Acceptable	---	None	None
Beetroot Rice	None	0.0	None	How is the Appearance?	Not Acceptable	Test	None	None
Beetroot Rice	None	0.0	None	How is the Aroma?	Acceptable	---	None	None

---	None	0.0	None	Select Meal Time	Breakfast	---	None	None
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General Cleaning: Equipment Condition Inspection Record	Submitted On:
	Submitted By:

mog_name	unit	duration	sanitizer_concentration	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 Applicable	---	---	None
---	None	0.0	None	No Loose Part Including Screws	Yes	---	---	None
---	None	0.0	None	No Breakage In Equipment	Not Applicable	---	---	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 Applicable	---	---	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	duration	sanitizer_concentration	question	response	comment	action_taken	image
---	None	0.0	None	No Loose Part Including Screws	Yes	---	None	None

General Cleaning: Food Tasting Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
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General Cleaning: Food Tasting Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
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General Cleaning: Equipment Condition Inspection Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	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 Cleaning: Equipment Condition Inspection Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	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 Cleaning: Equipment Condition Inspection Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	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 Applicable	---	---	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 Applicable	---	---	None
---	None	0.0	None	Mounted Properly	Not Applicable	---	---	None
---	None	0.0	None	No Breakage In Equipment	Not Applicable	---	---	None

General Cleaning: Equipment Condition Inspection Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
---	None	0.0	None	No Breakage In Equipment	Not Applicable	---	---	None
---	None	0.0	None	Scope as per contract	Client	---	---	None
---	None	0.0	None	Mounted Properly	Not Applicable	---	---	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_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
Beetroot Rice	55.0	05:05:25 AM 08:05:27 AM	Hot	75.0	0.0	Is following procedure compliant	---	---	None	None
Beetroot Rice Premium	75.0	05:05:52 AM 05:05:54 AM	Chilled	85.0	0.0	Is following procedure compliant?	---	Insufficient cooking	None	None
---	None	None	None	Breakfast	0.0	Select Mealtime	Breakfast	---	None	None

General Cleaning: Used Cooking Oil Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	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	Sunflower 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 Cleaning: Equipment Condition Inspection Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	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

---	None	0.0	None	Name of the equipment	Abc	---	---	None
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General Cleaning: Food Tasting Record						Submitted On: Submitted By:			
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mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
Achari Aloo	None	0.0	None	How is the Taste?	Acceptable	---	None	None
Achari Aloo	None	0.0	None	How is the Aroma?	Not Acceptable	Testing	None	None
Achari Aloo	None	0.0	None	How is the Texture?	Acceptable	---	None	None
Achari Aloo	None	0.0	None	How is the Apperance?	Acceptable	---	None	None
---	None	0.0	None	Select Meal Time	Breakfast	---	None	None

General Cleaning: Cooking/Reheating Temperature Records Agnext HSEQ-FS/F/SOP -27							Submitted On: Submitted By:			
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dish_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
---	None	None	None	Breakfast	None	Select Mealtim e	Breakfast	---	---	None
Achari Aloo	75.0	05:08:03 AM 05:08:05 AM	Hot	75.0	None	Is following procedure compliant	---	---	---	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 Cleaning: Equipment Condition Inspection Record

Submitted On:
Submitted By:

mog_name	unit	duration	sanitizer_concentration	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 Cleaning: Equipment Condition Inspection Record

Submitted On:
Submitted By:

mog_name	unit	duration	sanitizer_concentration	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	duration	sanitizer_concentration	question	response	comment	action_taken	image
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General Cleaning: Food Sampling Record
HSEQ-FS/F/SOP-15

Submitted On:
Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
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General Cleaning: Used Cooking Oil Record

Submitted On:
Submitted By:

mog_name	unit	duration	sanitizer_concentration	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	duration	sanitizer_concentration	question	response	comment	action_taken	image
Test	None	0.0	None	Appereance	Yes	---	None	None
Achari Dal Tadka	None	0.0	None	How is the Appereance?	Acceptable	---	None	None
---	None	0.0	None	Select Meal Time	Lunch	---	None	None
Test	None	0.0	None	How is the Taste?	Acceptable	---	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?	Acceptable	---	None	None
Achari Dal Tadka	None	0.0	None	How is the Taste?	Acceptable	---	None	None
Achari Dal Tadka	None	0.0	None	How is the Aroma?	Acceptable	---	None	None

General Cleaning: Equipment Condition Inspection Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	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: 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	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	duration	sanitizer_concentration	question	response	comment	action_taken	image
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General Cleaning: Food Tasting Record					Submitted On: Submitted By:			
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mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
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General Cleaning: Used Cooking Oil Record					Submitted On: Submitted By:			
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mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
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General Cleaning: Cooking/Reheating Temperature Records HSEQ-FS/F/SOP -27					Submitted On: Submitted By:					
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dish_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
---	None	None	None	Breakfast	0.0	Select Mealtime	Breakfast	---	None	None
Aam Panna	5.0	07:23:00 AM 11:23:04 AM	Chilled	5.0	0.0	Is following procedure compliant	---	---	None	None

General Cleaning: Cooking/Reheating Temperature Records Agnext
HSEQ-FS/F/SOP -27

Submitted On:

Submitted By:

dish_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
---	None	None	None	Breakfast	0.0	Select Mealtime	Breakfast	---	None	None
Achari Aloo	5.0	11:19:53 AM 11:19:55 AM	Hot	27.58	0.0	Is following procedure compliant	---	Insufficient cooking	None	None

General Cleaning: Cooking/Reheating Temperature Records Agnext
HSEQ-FS/F/SOP -27

Submitted On:

Submitted By:

dish_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
---	None	None	None	Breakfast	0.0	Select Mealtime	Breakfast	---	None	None
Achari Baingan	55.0	11:22:32 AM 11:22:34 AM	Hot	24.3	0.0	Is following procedure compliant	---	Temp recorded late	None	None

General Cleaning: Cooking/Reheating Temperature Records Agnext
HSEQ-FS/F/SOP -27

Submitted On:

Submitted By:

dish_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
---	None	None	None	Breakfast	0.0	Select Mealtime	Breakfast	---	None	None

Aam Panna	1.0	11:42:26 AM 11:42:28 AM	Frozen	25.1	0.0	Is following procedure compliant	---	Insufficient cooking	None	None
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General Cleaning: Used Cooking Oil Record							Submitted On: Submitted By:			
---	--	--	--	--	--	--	--------------------------------	--	--	--

mog_name	unit	duration	sanitizer_concentration	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	Sunflower 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 Cleaning: Cooking/Reheating Temperature Records Agnext HSEQ-FS/F/SOP -27							Submitted On: Submitted By:			
--	--	--	--	--	--	--	--------------------------------	--	--	--

dish_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
Achari Aloo	5.0	09:22:26 AM 09:22:27 AM	Hot	56.0	None	Is following procedure compliant?	---	---	---	None
---	None	None	None	Breakfast	None	Select Mealtime	Breakfast	---	---	None

Achari Baingan	85.0	09:22:05 AM 09:22:06 AM	Chilled	5.0	None	Is following procedure compliant	---	---	---	None
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General Cleaning: Cooking/Reheating Temperature Records
HSEQ-FS/F/SOP -27

Submitted On:
Submitted By:

dish_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
---	None	None	None	Breakfast	None	Select Mealtime	Breakfast	---	---	None
Achari Aloo	5.0	09:24:11 AM 09:24:12 AM	Hot	55.0	None	Is following procedure compliant	---	---	---	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
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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
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General Cleaning: Cooking/Reheating Temperature Records Agreement

Submitted On:

HSEQ-FS/F/SOP -27

Submitted By:

dish_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
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General Cleaning: Food Sampling Record

Submitted On:

HSEQ-FS/F/SOP-15

Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
---	None	0.0	None	Select Meal Time	Breakfast	---	None	None
Aam Panna	None	0.0	None	Is following procedure compliant?	Yes	---	None	None

General Cleaning: Equipment Condition Inspection Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	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 Cleaning: Used Cooking Oil Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
---	None	0.0	None	Select kind of edible oil used	Sunflower 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 discarded	---	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 On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
Aam Panna	None	0.0	None	How is the Taste?	Acceptable	---	None	None

Aam Panna	None	0.0	None	How is the Appereance?	Acceptable	---	None	None
---	None	0.0	None	Select Meal Time	Breakfast	---	None	None
Aam Panna	None	0.0	None	How is the Texture?	Acceptable	---	None	None
Aam Panna	None	0.0	None	How is the Aroma?	Acceptable	---	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 Cleaning: Cooking/Reheating Temperature Records Agnext
HSEQ-FS/F/SOP -27

Submitted On:
Submitted By:

dish_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
---	None	None	None	Breakfast	0.0	Select Mealtim e	Breakfast	---	None	None
Banana	5.0	07:25:32 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
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General Cleaning: Equipment Condition Inspection Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
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General Cleaning: Food Tasting Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
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General Cleaning: Used Cooking Oil Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
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General Cleaning: Cooking/Reheating Temperature Records HSEQ-FS/F/SOP -27

Submitted On:

Submitted By:

dish_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
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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
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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
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General Cleaning: Used Cooking Oil Record

Submitted On:
Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_ taken	image
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General Cleaning: Equipment Temperature Record
HSEQ-FS/F/SOP -13

Submitted On:
Submitted By:

question	not_in_service	equipment_temperature	product_temperature	comment	action_taken	image
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General Cleaning: General Cleaning - Kitchen
HSEQ-FS/F/SOP-34

Submitted On:
Submitted By:

General Cleaning: Cooking/Reheating Temperature Records HSEQ-FS/F/SOP -27						Submitted On: Submitted By:				
dish_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image

General Cleaning: Food Sampling Record HSEQ-FS/F/SOP-15						Submitted On: Submitted By:				
mog_name	unit	duration	sanitizer_concentration	question		response		comment	action_taken	image

General Cleaning: Equipment Condition Inspection Record						Submitted On: Submitted By:				
mog_name	unit	duration	sanitizer_concentration	question		response		comment	action_taken	image

General Cleaning: Food Tasting Record						Submitted On: Submitted By:				
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mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
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General Cleaning: Saline Water Treatment HSEQ-FS/F/SOP -4 &5					Submitted On: Submitted By:			
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mog_name	quantity	unit	start_temp	end_temp	comment	action_taken	image
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General Cleaning: Saline Water Treatment HSEQ-FS/F/SOP -4 &5					Submitted On: Submitted By:			
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mog_name	quantity	unit	start_temp	end_temp	comment	action_taken	image
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Fresh Red Choliya Fresh	5.0	Kgs	Yes	0.0	---	None	None
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General Cleaning: Equipment Condition Inspection Record					Submitted On: Submitted By:			
---	--	--	--	--	--------------------------------	--	--	--

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
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---	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 Cleaning: Equipment Condition Inspection Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	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 On:

Submitted By:

dish_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
Achari Baingan	5.0	06:26:59 AM 06:27:00 AM	Hot	75.0	0.0	Is following procedure compliant	---	---	None	None

Achari Baingan	45.0	06:27:12 AM 06:27:14 AM	Room_Temperature	---	0.0	Is following procedure compliant?	---	---	None	None
---	None	None	None	Breakfast	0.0	Select Mealtime	Breakfast	---	None	None

General Cleaning: Food Sampling Record
HSEQ-FS/F/SOP-15

Submitted On:
Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
---	None	0.0	None	Select Meal Time	Breakfast	---	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 Cleaning: Used Cooking Oil Record

Submitted On:
Submitted By:

mog_name	unit	duration	sanitizer_concentration	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

General Cleaning: Cooking/Reheating Temperature Records Agnext
HSEQ-FS/F/SOP -27

Submitted On:
Submitted By:

dish_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
Achari Aloo	5.0	12:30:47 PM 12:30:51 PM	Chilled	5.0	None	Is following procedure compliant	---	---	---	None
Aloo Beans	55.0	06:32:32 AM 12:32:35 PM	Hot	75.0	0.0	Is following procedure compliant?	---	---	None	None
---	None	None	None	Breakfast	None	Select Mealtime	Breakfast	---	---	None

General Cleaning: Food Tasting Record

Submitted On:
Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
---	None	0.0	None	Select Meal Time	Breakfast	---	None	None
Aam Panna	None	0.0	None	How is the Aroma?	Not Acceptable	Testing	None	None
Aam Panna	None	0.0	None	How is the Apperance?	Acceptable	---	None	None
Aam Panna	None	0.0	None	How is the Taste?	Acceptable	---	None	None

Aam Panna

None

0.0

None

How is the Texture?

Acceptable

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	Running Water(15°C)- Emergency Use	None	---	---	None
Fish Surmai Frozen	5.0	Kgs	85.0	45.0	Testing	---	None

General Cleaning: Used Cooking Oil Record					Submitted On: Submitted By:			
mog_name	unit	duration	sanitizer_concentration	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

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

dish_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
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General Cleaning: Food Tasting Record							Submitted On: Submitted By:			
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mog_name	unit	duration	sanitizer_concentration	question		response	comment	action_taken	image
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General Cleaning: Saline Water Treatment HSEQ-FS/F/SOP -4 &5						Submitted On: Submitted By:				
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mog_name		quantity	unit	start_temp	end_temp		comment	action_taken	image
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Avocado Fresh		5.0	Pieces	Yes	0.0		---	None	None
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General Cleaning: Cooking/Reheating Temperature Records HSEQ-FS/F/SOP -27							Submitted On: Submitted By:			
--	--	--	--	--	--	--	--------------------------------	--	--	--

dish_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
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---	None	None	None	Breakfast	0.0	Select Mealtime	Breakfast	---	None	None
-----	------	------	------	-----------	-----	-----------------	-----------	-----	------	------

Chilli Garlic Brown Rice (CH)	25.0	08:50:50 AM 08:50:52 AM	Hot	75.0	0.0	Is following procedure compliant	---	---	None	None
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General Cleaning: Cooking/Reheating Temperature Records Agreement
HSEQ-FS/F/SOP -27

Submitted On:

Submitted By:

dish_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
---	None	None	None	Breakfast	0.0	Select Mealtime	Breakfast	---	None	None
Lemon Rice	5.0	08:51:27 AM 12:51:30 PM	Chilled	5.0	0.0	Is following procedure compliant	---	---	None	None

General Cleaning: Food Sampling Record
HSEQ-FS/F/SOP-15

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
---	None	0.0	None	Select Meal Time	Breakfast	---	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 Cleaning: Equipment Condition Inspection Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
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---	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 Cleaning: Used Cooking Oil Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	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	Sunflower 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 Cleaning: Food Tasting Record

Submitted On:
Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
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General Cleaning: Cooking/Reheating Temperature Records
HSEQ-FS/F/SOP -27

Submitted On:
Submitted By:

dish_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
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General Cleaning: Equipment Condition Inspection Record

Submitted On:
Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
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General Cleaning: Used Cooking Oil Record

Submitted On:
Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
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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
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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
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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
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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
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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
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General Cleaning: Equipment Condition Inspection Record

Submitted On:
Submitted By:

mog_name	unit	duration	sanitizer_concentration	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 Cleaning: Equipment Condition Inspection Record

Submitted On:
Submitted By:

mog_name	unit	duration	sanitizer_concentration	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 Cleaning: Food Tasting Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
Aam Panna	None	0.0	None	How is the Taste?	Acceptable	---	None	None
Achari Aloo	None	0.0	None	How is the Taste?	Acceptable	---	None	None
Achari Aloo	None	0.0	None	How is the Aroma?	Acceptable	---	None	None
Achari Aloo	None	0.0	None	How is the Texture?	Acceptable	---	None	None

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

Submitted On:

Submitted By:

dish_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
-----------	----------	----------------	----------	-------------------------	----------------	----------	----------	---------	--------------	-------

General Cleaning: Used Cooking Oil Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	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	Sunflower 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 Cleaning: Equipment Condition Inspection Record

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	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_name	quantity	start_end_time	category	cooking_completion_temp	reheating_temp	question	response	comment	action_taken	image
---	None	None	None	Breakfast	0.0	Select Mealtime	Breakfast	---	None	None
Beetroot Rice Premium	5.0	08:10:07 AM 08:10:09 AM	Chilled	5.0	0.0	Is following procedure compliant	---	---	None	None

General Cleaning: Equipment Temperature Record
HSEQ-FS/F/SOP -13

Submitted On:
Submitted By:

question	not_in_service	equipment_temperature	product_temperature	comment	action_taken	image
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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

General Cleaning: General Cleaning - Kitchen
HSEQ-FS/F/SOP-34

Submitted On:
Submitted By:

question response comment action_taken image

General Cleaning: Equipment Condition Inspection Record

Submitted On:
Submitted By:

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

General Cleaning: Used Cooking Oil Record

Submitted On:
Submitted By:

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

General Cleaning: Food Sampling Record
HSEQ-FS/F/SOP-15

Submitted On:
Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
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Service

General Cleaning: Segregated Service				Submitted On: Submitted By:				
question				response	comment	action_taken	image	
Select Meal time				Breakfast	---	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 Cleaning: Food Sampling Record HSEQ-FS/F/SOP-15				Submitted On: Submitted By:				
mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
---	None	0.0	None	Select meal time	Breakfast	---	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_Temperature	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			Submitted On: Submitted By:		
---	--	--	--------------------------------	--	--

dish_name	category	question	response	after_90_min	comment
Achari Vegetable	Chilled	Is dis is Copmliant ?	80	None	Kept at room temperature
---	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 temperature
---	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			Submitted On: Submitted By:		
---	--	--	--------------------------------	--	--

dish_name	category	question	response	after_90_min	comment
None	None	Aroma	Yes	None	---
None	None	Texture	Yes	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: Dish Wash Temperature			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)	60	0.0	---
None	None	Rinsing water temp. (82°C - 90°C)	85	0.0	---

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: Dish Temperature Record

Submitted On:

Submitted By:

dish_name	category	question	response	after_90_min	comment
---	None	How is the Taste ?	Acceptable	None	---
---	None	How is the Aroma?	Acceptable	None	---
Achari Aloo	Hot	Is dis is Copmliant ?	75	None	Kept at room tem perature
---	None	How is the Appearance?	Not Acceptable	None	Testing
---	None	How is the Texture?	Acceptable	None	---
---	None	Select Mealtime	Breakfast	None	---

General Cleaning: Segregated Service

Submitted On:

Submitted By:

question	response	comment	action_taken	image
Allergic information displayed	Yes	---	None	None
Calorific value displayed	No	Testing	None	None
Select Meal time	Breakfast	---	None	None
Veg and Non Veg service well segregated and tag displayed	Yes	---	None	None

General Cleaning: Dish Wash Temperature

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

Submitted On:

Submitted 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 Cleaning: Food Sampling Record
HSEQ-FS/F/SOP-15

Submitted On:

Submitted By:

mog_name	unit	duration	sanitizer_concentration	question	response	comment	action_taken	image
---	None	0.0	None	Select meal time	Breakfast	---	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	Breakfast	---	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			Submitted On: Submitted By:		
---	--	--	--------------------------------	--	--

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			Submitted On: Submitted By:		
---	--	--	--------------------------------	--	--

dish_name	category	question	response	after_90_min	comment
---	None	Select Mealtime	Breakfast	None	---
Beetroot Rice Premium	Chilled	Dish Temperature(in °C)	5	None	Kept at room temperature
Achari Aloo	Hot	Dish Temperature(in °C)	75	None	---

General Cleaning: Dish Temperature Record

Submitted On:

Submitted By:

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

General Cleaning: Dish Temperature Record

Submitted On:

Submitted By:

dish_name	category	question	response	after_90_min	comment
---	None	How is the Aroma?	Acceptable	None	---
---	None	How is the Taste?	Acceptable	None	---
---	None	How is the Texture?	Acceptable	None	---
Achari Aloo	Frozen	Is dish Compliant	5	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 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
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	Breakfast	---	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
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

Submitted On:

Submitted By:

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			Submitted On: Submitted 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			Submitted On: Submitted 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

Submitted On:

Submitted By:

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	None	How is the	Acceptable	0.0	---
Brown Rice		Appereance?			
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	Acceptable	0.0	---
		Appereance?			
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	Acceptable	0.0	---
		Appereance?			
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

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)	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_Temperature	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	Breakfast	---	None	None
Cleaned, Unchipped & Sanitized	Yes	---	None	None
Storage / Stacked properly	Yes	---	None	None

General Cleaning: Overall Cleanliness -service

Submitted On:
Submitted By:

question	response	comment	action_taken	image
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General Cleaning: Dish Temperature 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
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General Cleaning: Cutlery & Crockery

Submitted On:
Submitted By:

question	response	comment	action_taken	image
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General Cleaning: Dish Wash Temperature

Submitted On:
Submitted By:

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

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
-----------	----------	----------	----------	--------------	---------

---	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

Submitted On:

Submitted By:

dish_name	category	question	response	after_90_min	comment
-----------	----------	----------	----------	--------------	---------

---	None	Select Mealtime	Breakfast	None	---
Beetroot Rice Premium	Hot	Dish Temperature(in °C)	75	None	Bain Marie in efficient/breakdown

General Cleaning: Cutlery & Crockery

Submitted On:

Submitted By:

question	response	comment	action_taken	image
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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

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

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
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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	T	---	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
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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	Breakfast	---	None	None

General Cleaning: Food Dispatch Record

Submitted On:

Submitted By:

question	response	comment	action_taken	image
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Is following procedure compliant?	---	Testing	None	None
Vehicle registration no.	5678	---	None	None
Select Meal Time	Breakfast	---	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)	Tyjo	---	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
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General Cleaning: Food Vehicle Inspection Record

Submitted On:

Submitted By:

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

Submitted On:

Submitted By:

question	response	comment	action_taken	image
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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	Rsfn	---	None	None
Vehicle registration number?	E467	---	None	None

General Cleaning: Food Dispatch Record

Submitted On:

Submitted By:

question	response	comment	action_taken	image
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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	Breakfast	---	None	None

General Cleaning: Food Dispatch Record

Submitted On:

Submitted By:

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

General Cleaning: Food Vehicle Inspection Record			Submitted On:	
			Submitted By:	

question	response	comment	action_taken	image
Vehicle registration number?	1234	---	None	None
Vehicle touchpoints are disinfected?	Yes	---	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	Breakfast	---	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	Breakfast	---	None	None
Delivered to	Ravi	---	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?	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
Vehicle going to (Site Name)	Tsvf	---	None	None
Vehicle registration number?	6trv	---	None	None
Time of Vehicle Inspection	1:00 PM	---	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

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

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

comment

action_taken

image

Staff Grooming

General Cleaning: Staff Grooming Evening

Submitted On:

Submitted 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 earring 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	Yes	---	None	None
Neat and Clean Uniform	Yes	---	None	None
No Loose threads in Uniform	Yes	---	None	None
No Loose threads in Uniform	Yes	---	None	None
No loose or damaged buttons in Uniform	No	T	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
No Missing Button in Uniform	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
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

Submitted On:

Submitted By:

question	response	comment	action_taken	image
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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	Yes	---	None	None
No loose or damaged buttons in Uniform	Yes	---	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 earring 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 earring 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			Submitted On: Submitted By:	
question	response	comment	action_taken	image

General Cleaning: Staff Grooming Night			Submitted On: Submitted By:	
question	response	comment	action_taken	image
Neat and Clean Uniform	Yes	None	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	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	comment	image
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Enter Quantity (in kgs)	0.0	---	None
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General Cleaning: Bain-Marie Waste

Submitted On:
Submitted By:

question	quantity	comment	image
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Select Meal Time	0.0	---	None
Total Wastage	0.0	---	None

General Cleaning: Spoiled Waste

Submitted On:
Submitted By:

question	response	comment	action_taken	image
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General Cleaning: Production Waste

Submitted On:
Submitted By:

question	quantity	comment	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: Bain-Marie 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

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	comment	action_taken	image
----------	----------	---------	--------------	-------

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: Production Waste

Submitted On:
Submitted By:

question	quantity	comment	image
----------	----------	---------	-------

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	response	comment	action_taken	image
----------	----------	---------	--------------	-------

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

Submitted On:
Submitted By:

question	quantity	comment	image
----------	----------	---------	-------

General Cleaning: Bain-Marie Waste

Submitted On:
Submitted By:

question	quantity	comment	image
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General Cleaning: Production Waste

Submitted On:
Submitted By:

question	quantity	comment	image
----------	----------	---------	-------

General Cleaning: Production Waste

Submitted On:
Submitted By:

question	quantity	comment	image
----------	----------	---------	-------

Meal Time	0.0	---	None
Total wastage?	0.0	---	None

General Cleaning: Bain-Marie Waste

Submitted On:
Submitted By:

question	quantity	comment	image
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Select Meal Time	0.0	---	None
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General Cleaning: Spoiled WasteSubmitted 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