



# Checkpoint Report



Site Name : BNY Mellon - Chennai

Site ID : 1247

Report Date : 14/01/2025

**Cafeteria Name: Level - 6 Embassy**

## Receiving & Stores

General Cleaning: Vegetables/ Fruits Disinfection Treatment  
HSEQ-FS/F/SOP -4 &5

Submitted On: 14-Jan-2025 07:53:45PM  
Submitted By: AJITHA NEELAVARN

question	response	comment	action_taken	image
Common touchpoints are disinfected?	Yes			
Food contact surfaces	Yes			
Receiving area is clean & well maintained?	Yes			
Receiving area free from pest infestation?	Yes			
Receiving area free from supplier cartons	Yes			

General Cleaning: tables/ Fruits Disinfection Treatment  
HSEQ-FS/F/SOP -4 &5

Submitted On: 14-Jan-2025 07:53:45PM  
Submitted By: AJITHA NEELAVARN

MOG-Name	Quantity	Unit	Duration	Sanitizer Concentration	Sub-Checkpoint	Response	Comment	Action Taken	Image
Ginger Fresh	20.0	Kgs	15 Min	50 PPM	Is following procedure compliant?				

Tomato Fresh (Hybrid)	60.0	Kgs	20 Min	100 PPM	Is following procedure compliant?
Carrot Red Fresh	40.0	Kgs	15 Min	50 PPM	Is following procedure compliant?

General Cleaning: Equipment Temperature Record - Level 6 Embassy  
HSEQ-FS/F/SOP -13

Submitted On: 14-Jan-2025 07:53:45PM  
Submitted By: AJITHA NEELAVARN

Question	Not in Service	Equipment Temperature° C	Product Temperature°C	Comment	Action Taken	Image
Store chiller	No	4				

## Receiving & Stores

General Cleaning: Vegetables/ Fruits Disinfection Treatment  
HSEQ-FS/F/SOP -4 &5

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Tomato Fresh (Hybrid)	Kgs	20 Min	100 PPM	Is following procedure compliant?				
Carrot Red Fresh	Kgs	15 Min	50 PPM	Is following procedure compliant?				

General Cleaning: tables/ Fruits Disinfection Treatment  
HSEQ-FS/F/SOP -4 &5

Submitted On: 14-Jan-2025 07:53:45PM  
Submitted By: AJITHA NEELAVARN

MOG-Name	Quantity	Unit	Start Temp	End Temp	Comment	Action Taken	Image
Chicken Curry Cut without Skin Frozen	20.0	Kgs	-18.0	-18.0			
Chicken Curry Cut without Skin Frozen	20.0	Kgs	-18.0	-18.0			
Chicken Curry Cut without Skin Frozen	20.0	Kgs	-18.0	-18.0			
Chicken Curry Cut without Skin Frozen	20.0	Kgs	-18.0	-18.0			
Chicken Curry Cut without Skin Frozen	20.0	Kgs	-18.0	-18.0			

General Cleaning: 1234tables/ Fruits Disinfection Treatment HSEQ-FS/F/SOP -4 &5	Submitted On: 14-Jan-2025 07:53:45PM Submitted By: AJITHA NEELAVARN
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question	response	comment	action_taken	image
Common touchpoints are disinfected?	Yes			
Food contact surfaces	Yes			
Receiving area is clean & well maintained?	Yes			
Receiving area free from pest infestation?	Yes			
Receiving area free from supplier cartons	Yes			

Pest Sighting

Healthcare

Staff Grooming

Cafeteria Name: Level - 7 Gateway

Receiving & Stores

General Cleaning: tables/ Fruits Disinfection Treatment  
HSEQ-FS/F/SOP -4 &5

Submitted On: 14-Jan-2025 08:15:30PM  
Submitted By: JOHN DOE

Dish- Name	Qty( inkg )	Start/E nd Time	Catagor y	Cooking Completi on temp(°C)	Reheatin g temp(°C)	Questio n	Respons e	Comment	Action Taken	Image
Smbar						Select Mealtim e	Breakfa st			
Sambar	25.0	05:54AM 07:15AM	Hot Veg	89						
Ragi samiya	25.0	05:54AM 07:15AM	Hot Veg	89						
Masala vada	25.0	05:54AM 07:15AM	Hot Veg	89						
Halwa	25.0	05:54AM 07:15AM	Hot Veg	89						

General Cleaning: tables/ Fruits Disinfection Treatment  
HSEQ-FS/F/SOP -4 &5

Submitted On: 14-Jan-2025 08:15:30PM  
Submitted By: JOHN DOE

Dish Name	Category	Question	Response	After 90 min	Comment
Select Mealtime			Lunch		
Chicken biryani	Hot Non Veg	Dish Temperature(in °C)	77.9	75.00	
Chicken biryani	Hot Non Veg	Dish Temperature(in °C)	77.9	75.00	
Chicken biryani	Hot Non Veg	Dish Temperature(in °C)	77.9	75.00	
Mix vegetable paneer kurma	Hot Non Veg	Dish Temperature(in °C)	77.9	75.00	

General Cleaning: tables/ Fruits Disinfection Treatment  
HSEQ-FS/F/SOP -4 &5

Submitted On: 14-Jan-2025 08:15:30PM  
Submitted By: JOHN DOE

Sub-Checkpoint	Response	Image
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Product Name

Total Wastage (Kgs)

Select Reason

Nil

0

Spoiled

General Cleaning: tables/ Fruits Disinfection Treatment

Submitted On: 14-Jan-2025 08:15:30PM

HSEQ-FS/F/SOP -4 &5

Submitted By: JOHN DOE

Sub-Checkpoint	Quantity(in kgs)	Comment	Image
Select Mealtime	Lunch	Nil	
Total Wastage (Kgs)	00	0	
Select Reason	18.300	Spoiled	

Receiving & Stores

General Cleaning: tables/ Fruits Disinfection Treatment

Submitted On: 14-Jan-2025 08:15:30PM

HSEQ-FS/F/SOP -4 &5

Submitted By: JOHN DOE

MOG-Name	Unit	Durat ion	Sanitiz er Conc entrati on	Sub-Checkpoint	Response	Comment	Action Taken	Image
Potato Fresh	Kgs	10 Min	40 PPM	Is following procedure compliant?				
Potato Fresh	Kgs	10 Min	40 PPM	Is following procedure compliant?				
Potato Fresh	Kgs	10 Min	40 PPM	Is following procedure compliant?				
Onion Fresh	Kgs	12 Min	60 PPM	Is following procedure compliant?				

General Cleaning: tables/ Fruits Disinfection Treatment

Submitted On: 14-Jan-2025 08:15:30PM

HSEQ-FS/F/SOP -4 &5

Submitted By: JOHN DOE

MOG-Name	Unit	Duration	Sanitizer Concentration	Sub-Checkpoint	Response	Comment	Action Taken	Image
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General Cleaning: tables/ Fruits Disinfection Treatment HSEQ-FS/F/SOP -4 &5	Submitted On: 14-Jan-2025 08:15:30PM Submitted By: JOHN DOE
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MOG-Name	Quantity	Unit	Minute	Question	Response	Comment	Image
Potato Fresh	30.0	Kgs					
Onion Fresh	50.0	Kgs					

Pest Sighting

Healthcare

Staff Grooming

Report Downloaded On:  
06-Feb-2025 11:18:28AM

Verified By  
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