

95.4%

(289/303)

Details


Outlet Name	Start Date	End Date	Submitted by :
Youmee- Vegas Dwarka Delhi (5535)	11 Dec 2025 02:40 PM	11 Dec 2025 08:45 PM	JATIN KUMAR



Score By

	Perfect Score	Actual Score	Percentage
QUALITY	48	45	93%
SERVICE	111	111	100%
HYGIENE & CLEANLINESS	118	107	90%
PROCESSES	26	26	100%

	Perfect Score	Actual Score	Percentage
House Keeping	51	46	90%

Details		
	Question	Response
1	OUTLET	Youmee- Vegas Dwarka Delhi (5535)

QUALITY - 93% (45/48)			
	Question	Score	Response
2	Food served at the right temperature 	3/3	Yes
3	Food served as per specification	3/3	Yes
4	Beverage was served at the required temperature	3/3	Yes
5	Side dishes are properly served with the required texture and taste	3/3	Yes
6	Food came with the proper accompaniments	3/3	Yes
7	Using approved ingredients or foods (Non-Brand/Non-Food Safety critical)	3/3	Yes
8	Portion is adequate and not less or too much	3/3	Yes

9	Food presentation was good	3/3	Yes
10	Beverage was having required taste and consistency	3/3	Yes
11	Beverage presentation was good	3/3	Yes
12	Veg and non-veg segregation is being followed	3/3	Yes
13	Cooked and uncooked food kept separately	3/3	Yes
14	Burnt oil being disposed as per SOP 	3/3	Yes
15	Receiving of goods is done at ideal temperatures	3/3	Yes
16	Correct thawing process is being followed	3/3	Yes
17	No expired product in use Remarks: many item mrd stickers are missing 	0/3	No

## SERVICE - 100% (111/111)

### At the entrance - (36/36)

	Question	Score	Response
18	Person available at the entrance at all times	3/3	Yes
19	Hostess desk is approachable and manned at peak hours	2/2	Yes
20	Menu cards available in the hostess desk for customer reference	2/2	Yes
21	Guests are greeted with smile Hi/GM/GA/GE etc, Ma'am/Sir, Welcome to ..... (Brand name)	3/3	Yes
22	The tone of welcoming is warm and inviting	3/3	Yes
23	Eye contact maintained while taking order	3/3	Yes
24	Staff's speech clear and to be fully understood	3/3	Yes
25	Staff displaying a high level of confidence when carrying out his/her duties.	3/3	Yes
26	Check and confirm the details of the guest (reservation details) with their contact details and from where are they coming	3/3	Yes
27	If no reservation, then contact number taken	2/2	Yes
28	If the guest was kept waiting did the employee acknowledge this and apologize for the delay?	3/3	Yes
29	Staff opening doors for customers	3/3	Yes

30	Guest seated in a timely manner at a fully laid table even when the outlet is crowded	3/3	Yes
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### Delivery Service - (17/17)

	Question	Score	Response
31	Delivery Station (including boxes, carry bags, branding stickers and tape) set-up and kept ready as per day's requirement. Phone is kept on and line is working	3/3	Yes
32	Swiggy / Zomato is switched on, Thrive scanners are in place. All items are reflecting available on the aggregator platforms	3/3	Yes
33	Internet connection is working, and online delivery parameters are kept on	2/2	Yes
34	Marketing tools – fliers, coupons, offer cards available	2/2	Not Applicable
35	Order boxes are properly sealed for dispatch	3/3	Yes
36	Fliers / coupons / promo materials inserted in every dispatched bag	2/2	Yes
37	Dispatcher to ensure while handing over the order to the Riders, order dispatched is done at Riders end	2/2	Yes

### Speed of Service - (44/44)



	Question	Score	Response
38	If there was NO queue, were customers greeted within 10 seconds / acceptable time	3/3	Yes
39	If there was a queue, were customers greeted within 20 seconds / acceptable time	3/3	Not Applicable
40	If there was a queue, were you quoted an accurate wait time and provided a menu?	3/3	Yes
41	Server offered to take the order within 2 minutes of your having been seated or buzzed	3/3	Yes
42	Was the complete food order served in a timely manner: Straight Drinks on time (3-4 mins)	3/3	Yes
43	Was the complete food order served in a timely manner: Cocktails / Mocktails on time (5-8 mins)	3/3	Yes
44	Was the complete food order served in a timely manner: Starter on time (15-20 mins)	3/3	Yes
45	Was the complete food order served in a timely manner: Mains on time (15-20 mins)	3/3	Yes
46	Was the complete food order served in a timely manner: Desserts on time (10 mins)	3/3	Yes
47	Station holder checked for the feedback within 3 mins of starters being served	3/3	Yes
48	Manager on duty checked for the feedback within 4 mins of main course being served	3/3	Yes
49	Dishes cleared within 7 minutes of guests finishing their meals or as required during the meal	3/3	Yes
50	Bill promptly presented within 4 mins of requesting	3/3	Yes
51	Staff took the payment at the table and returned with change or receipt within 5 minutes	3/3	Yes
52	Vacated tables cleared and cleaned within 4 minutes	2/2	Yes

### Technology - (14/14)

	Question	Score	Response
53	Is mobile ordering available	2/2	Not Applicable
54	Any app available for ordering	2/2	Not Applicable
55	Menu card scanner suggested to the guest?	2/2	Not Applicable
56	Staff assisting guests in placing orders through Menu card scanner (if requested by guests)	2/2	Not Applicable
57	Bill was paperless / Bill sent via message on the phone	2/2	Not Applicable
58	Message for feedback sent to guest	2/2	Yes
59	Guest advised to share rating/feedback online	2/2	Yes


## HYGIENE & CLEANLINESS - 90% (107/118)

### Entrance - (11/12)

	Question	Score	Response
60	<p>Front signage is clean, no visible dirt, not faded, lighted, working and in good condition</p>  <p>House Keeping</p>	1/1	Yes
61	<p>Lights clean, no visible dirt &amp; not faded, working and in good condition</p> <p>Remarks: need to be replaced</p> 	0/1	No
62	<p>Glass façade is clean and free from smudges, in good condition and well maintained</p> <p>House Keeping</p>	1/1	Yes
63	<p>Building is clean and in good condition</p> <p>House Keeping</p>	1/1	Yes
64	<p>Doors and windows, are clean, in good condition and well maintained</p> <p>House Keeping</p> <p>Remarks: kitchen back door need to be paint</p>	1/1	Not Applicable
65	<p>Plants look fresh &amp; healthy, clean and aesthetically positioned, well maintained and in good condition</p> <p>House Keeping</p>	1/1	Not Applicable
66	<p>Patio umbrellas are looking clean and shiny, in good condition and well maintained</p> <p>House Keeping</p>	1/1	Not Applicable
67	<p>Patio Tables and Chairs are looking clean, shiny, well maintained and in good condition</p> <p>House Keeping</p>	1/1	Not Applicable


68	Patio Counters, Service Cabinets, Bars and Buffets are clean, in good condition and well maintained House Keeping	1/1	Not Applicable
69	Hostess desk is clean and well maintained House Keeping	1/1	Yes
70	Menu / Advertisement / Marketing tools / communications are clean, in good condition and well maintained	1/1	Yes
71	Floor is clean, no stagnating water in the vicinity House Keeping	1/1	Yes

### Front of the house - (16/18)

	Question	Score	Response
72	Restaurant entrance branding is clean, lighted and well maintained House Keeping	1/1	Yes
73	Doors and windows, including handles, are clean, in good condition and well maintained House Keeping	1/1	Yes
74	Floor clean and polished, skirtings, walls and ceiling are clean and well maintained House Keeping	1/1	Yes
75	All the glass panels clean and free from fingerprints or smudges, well maintained	1/1	Yes
76	Tables, Chairs and Highchairs are looking clean and shiny, and well maintained. Chairs are free from any food debries House Keeping  Remarks: Table base needs to be paint  	0/1	No
77	Picture paintings, Décorations, curtains, window blinds and linen have no buildup, and well maintained House Keeping	1/1	Yes
78	Entertainment systems are clean and in working condition House Keeping	1/1	Yes
79	Hostess desk is clean and well maintained House Keeping	1/1	Yes
80	All electrical fixtures (Chandeliers, lights, AC grill, etc.) have no visible buildup and well maintained House Keeping	1/1	Yes
81	No visible wiring, if there is any it is properly cleaned and neatly tucked	1/1	Yes
82	Indoor plants are clean and free from any kind of insects and well maintained House Keeping	1/1	Not Applicable
83	No cobweb, rat dropping, cockroaches or any other insects visible House Keeping	1/1	Yes
84	Free of any foul odours	1/1	Yes

	House Keeping		
85	Service & drinkware, condiment holders are clean and in good condition	1/1	Yes
86	Tabletop advertising clean and in good condition	1/1	Yes
87	Menu presented were clean and in good condition Remarks: need to be replaced 	0/1	No
88	Restaurant air condition working, and the temperature was comfortable	1/1	Yes
89	Phone, POS, printer etc. are clean, working properly and well maintained	1/1	Yes


### Bar and Service area - (6/7)

	Question	Score	Response
90	Front counters, mats, service cabinets, shelves and glass holders are clean and well maintained House Keeping	1/1	Yes
91	Bars and Buffets are clean and well maintained House Keeping	1/1	Yes
92	Beverage systems and CO2 cylinders are working as designed. Has no buildup and well maintained	1/1	Not Applicable
93	Drains, drain covers, plumbing has no buildup and well maintained	1/1	Yes
94	Ice machines and bins are clean, in working condition, in good condition and well maintained Remarks: not working need to be replaced 	0/1	No
95	Service/Dining area trash receptacles functional, have no buildup and well maintained	1/1	Yes
96	Bar floor and floor-mat is clean and in good condition House Keeping	1/1	Yes

### Restroom / Washroom - (22/23)

	Question	Score	Response
97	Restroom open for use	1/1	Not Applicable
98	Gender signs are clearly visible and in good condition	1/1	Not Applicable
99	Male/ Female restroom main door, door handles and lock is clean, working and well maintained House Keeping	1/1	Not Applicable

100	Restroom floors, skirtings, walls and ceiling are clean, in good condition and well maintained House Keeping	1/1	Not Applicable
101	Urinal clean and well maintained. Ice was there in the male urinal House Keeping	1/1	Not Applicable
102	Pee Safe available in both washrooms House Keeping	1/1	Not Applicable
103	WC clean and mark free, clean and well maintained House Keeping	1/1	Not Applicable
104	Flush is working House Keeping	1/1	Not Applicable
105	Toilet roll unit clean and well maintained House Keeping	1/1	Not Applicable
106	Restroom exhaust working, having fresh fragrance. Diffusers were on in the washrooms and well maintained House Keeping	1/1	Not Applicable
107	Wash basin clean and dry, and well maintained House Keeping	1/1	Not Applicable
108	Wash basin tap functional, clean and well maintained House Keeping	1/1	Not Applicable
109	Vanity counter wall to have wash basin clean mirror/ No fingerprints or smudges and well maintained House Keeping	1/1	Not Applicable
110	Soap Dispenser dispensing right amount of soap. It is clean and well maintained House Keeping	1/1	Not Applicable
111	M-Fold Tissue- upon pulling tissues are coming out without being tearing off and properly stocked House Keeping	1/1	Not Applicable
112	Sanitizer dispenser dispensing right amount of sanitizer. It is clean and well maintained House Keeping	1/1	Not Applicable
113	1 SS dust bin with liner next to WC (If space is available) is functional, clean and well maintained House Keeping	1/1	Not Applicable
114	1 SS dust bin with liner under the basin is functional, clean and well maintained House Keeping	1/1	Not Applicable
115	Floor Drain cover are clean, in good condition and well maintained House Keeping	1/1	Not Applicable
116	Water pressure is proper (Eg in tap, health faucet etc)	1/1	Not Applicable
117	Floor mat is clean and in good condition House Keeping	1/1	Not Applicable
118	All electrical fixtures (lights, switches, AC grill, etc.) have no visible buildup and well maintained House Keeping	1/1	Not Applicable
119	Hand dryer working and in good condition House Keeping	0/1	No

	Remarks: not working need to be replaced near the dish wash area		
			

### Back of the house and equipment is clean - (24/26)

	Question	Score	Response
120	Communication board not broken or unutilized. Remarks: not in use	0/1	No
121	Phone, manager's PC, printer etc. clean and in working properly.	1/1	Yes
122	Office has no buildup and well organized and well maintained	1/1	Yes
123	Training, staff or locker areas have no buildup and well organized.	1/1	Yes
124	Back of the house air temperature comfortable	1/1	Yes
125	HVAC functional. Make-up air system or exhaust fans operating properly. Hood systems or vents functional. Has no buildup and well maintained	1/1	Yes
126	Back of house floors, skirtings, walls and ceilings have no buildup and well maintained	1/1	Yes
127	Back of house lights, fixtures or fans have no buildup and well maintained	1/1	Yes
128	All lighting sources are properly shielded or have shatter proof bulbs in areas where food, service utensils and equipment are stored or prepared.	1/1	Not Applicable
129	Approved equipment in use	1/1	Yes
130	Cold holding or storage equipment has no buildup, in working condition and well maintained. Cold holding equipment temperature within standards (1°F to 5°F) and working as designed.	1/1	Yes
131	Hot holding equipment temperature within standard and working as designed. Has no buildup and well maintained	1/1	Yes
132	Cooking/production equipment (includes fryers, ovens, microwaves, tandoors etc.) temperature within standard and working as designed. Has no buildup and well maintained	1/1	Yes
133	Burners free of soot buildup and giving perfectly blue flame	1/1	Yes
134	Preparation equipment (includes prep tables, mixer, utensils etc.) working as designed. Has no buildup and well maintained	1/1	Yes
135	Beverage systems and CO2 cylinders are working as designed. Has no buildup and well maintained	1/1	Not Applicable
136	Ice machines and bins are clean, in working condition, in good condition and well maintained Remarks: not working need to be replaced	0/1	No
137	Food contact surfaces properly cleaned and well maintained	1/1	Yes
138	Cabinets and storages are clean and well maintained	1/1	Yes



139	Temperature of hot water for sanitizing in high temperature dishwasher machines is not $\geq 82^{\circ}\text{C}$ ( $\geq 180^{\circ}\text{F}$ ). Three-compartment sink, prep-sink, dishwasher or power soak sink is clean, functional and well maintained	1/1	Yes
140	Hand washing sinks functional, well maintained and provided with water tempered through a mixing valve dispensing at $38^{\circ}\text{C}$ ( $100^{\circ}\text{F}$ ). No buildup and well maintained	1/1	Yes
141	Mop sink is not clogged and functioning properly, no buildup and well maintained	1/1	Yes
142	Back of house drains, drain covers, plumbing has no buildup and well maintained	1/1	Yes
143	Back-flow devices or back-flow situations does not exist	1/1	Not Applicable
144	Grease traps are not clogged, clean and in good condition	1/1	Yes
145	Trash container not damaged and is functional, no buildup and well maintained	1/1	Yes

### Cleaning system (tools & tackles) in place and effective - (18/18)


	Question	Score	Response
146	Cleaning supplies are available (Wringer bucket trolley, Mop, Dry mop, Squeeze, Broom / Jobby Trolley, Dustpan, Toilet cleaner brush, Washroom cleaning caddy, Duster and gloves with colour coding), stored and maintained clean House Keeping	2/2	Yes
147	Chemicals (FOH & BOH) used according to proper procedure or manufacturer's directions. House Keeping	2/2	Yes
148	Dishwasher set up correctly and proper cleaning method followed.	2/2	Yes
149	Pest activity is prevented through proper sealing of outer openings	2/2	Yes
150	Pest activity present, evidence exists that action has been taken.	2/2	Yes
151	Pesticides are applied by approved vendors.	2/2	Yes
152	Sanitizer at proper concentration in sanitizer sink	2/2	Yes
153	Three-compartment/Power soak sink set up correctly or proper cleaning method followed.	2/2	Yes
154	Wiping cloths used or stored properly in a sanitizer bucket with correct concentration.	2/2	Yes

### Proper appearance and conduct of Team Members - (10/14)

	Question	Score	Response
155	No drinking, eating and smoking in areas not designated for these activities	3/3	Yes
156	Gum or tobacco not allowed during working hours and in food service area.	3/3	Yes
157	Jewelry not worn on arms or hands except plain ring (i.e. wedding band) when handling food.	2/2	Yes
158	Proper hair restraints worn by all team members when handling food.	2/2	Yes
159	Team members meet grooming or personal hygiene standards. Unapproved, incomplete, dirty or faded uniforms not worn by Team House Keeping	0/3	No

	Remarks: personal hygiene not maintained		
160	Staff meal menu is on display and meal is prepared as per menu. Remarks: not prepared as per display	0/1	No

### PROCESSES - 100% (26/26)

	Question	Score	Response
161	Safety compliance certificates available - FOSTAC, METRIC (weighing scale), FSSAI, PEST CONTROL AND HALAL 	2/2	Yes
162	Hospitality Certifications are occurring and conducted periodically or / and as per training schedule. Team trained as per job designated	2/2	Yes
163	Ingredients (eg condiments, mouth fresheners) and packaging adequately stocked prior to peak.	2/2	Yes
164	POS registers available and in use.	2/2	Not Applicable
165	Fully staffed for current shift business needs	2/2	Yes
166	Team trained as per job designated	2/2	Yes
167	Table section plans are in place and being utilized.	2/2	Yes
168	Current and complete specification charts or job aids posted or used as designed.	2/2	Yes
169	Food being prepared as per recipe and correct SOP is followed	2/2	Yes
170	Food tasting record available	2/2	Yes
171	Evidence of cleaning systems/schedules/checklists in use.	2/2	Yes
172	Chemicals properly labelled and MSDS available	2/2	Yes
173	All food items are labelled with MRD	2/2	Yes

### SPEED OF SERVICE – TRACKING

#### Trnx-1

	Question	Response
174	Table no.	15
175	Greeted (No Queue) (Time)	02:35 PM
176	Greeted (No Queue) (Sec)	

177	Greeted (with Queue) (Time)	
178	Greeted (with Queue) (Sec)	
179	Order taker approached (Time)	02:37 PM
180	Order taker approached (Sec)	120
181	Order taking time (Time)	02:38 PM
182	Order taking time (Sec)	180
183	Straight Drinks served (Time)	
184	Straight Drinks served (Sec)	
185	Cocktails / Mocktails served (Time)	02:42 PM
186	Cocktails / Mocktails served (Sec)	240
187	Starters served (Time)	
188	Starters served (Sec)	
189	Main Course served (no starters) (Time)	02:58 PM
190	Main Course served (no starters) (Sec)	1200
191	Main Course served (after starters) (Time)	
192	Main Course served (after starters) (Sec)	
193	Captain / F&B Exe. follow-up after starter (Time)	
194	Captain / F&B Exe. follow-up after starter (Sec)	
195	Manager follow-up after mains (Time)	03:01 PM
196	Manager follow-up after mains (Sec)	180
197	Dishes cleared (Time)	03:08 PM
198	Dishes cleared (Sec)	420
199	Bill presented (Time)	03:23 PM
200	Bill presented (Sec)	
201	Receipt & change given (Time)	
202	Receipt & change given (Sec)	
203	Tables cleared, cleaned & set back (Time)	
204	Tables cleared, cleaned & set back (Sec)	

Trnx-2		
	Question	Response
205	Table no.	

206	Greeted (No Queue) (Time)	
207	Greeted (No Queue) (Sec)	
208	Greeted (with Queue) (Time)	
209	Greeted (with Queue) (Sec)	
210	Order taker approached (Time)	
211	Order taker approached (Sec)	
212	Order taking time (Time)	
213	Order taking time (Sec)	
214	Straight Drinks served (Time)	
215	Straight Drinks served (Sec)	
216	Cocktails / Mocktails served (Time)	
217	Cocktails / Mocktails served (Sec)	
218	Starters served (Time)	
219	Starters served (Sec)	
220	Main Course served (no starters) (Time)	
221	Main Course served (no starters) (Sec)	
222	Main Course served (after starters) (Time)	
223	Main Course served (after starters) (Sec)	
224	Captain / F&B Exe. follow-up after starter (Time)	
225	Captain / F&B Exe. follow-up after starter (Sec)	
226	Manager follow-up after mains (Time)	
227	Manager follow-up after mains (Sec)	
228	Dishes cleared (Time)	
229	Dishes cleared (Sec)	
230	Bill presented (Time)	
231	Bill presented (Sec)	
232	Receipt & change given (Time)	
233	Receipt & change given (Sec)	
234	Tables cleared, cleaned & set back (Time)	
235	Tables cleared, cleaned & set back (Sec)	

Trnx-3

	Question	Response
236	Table no.	
237	Greeted (No Queue) (Time)	
238	Greeted (No Queue) (Sec)	
239	Greeted (with Queue) (Time)	
240	Greeted (with Queue) (Sec)	
241	Order taker approached (Time)	
242	Order taker approached (Sec)	
243	Order taking time (Time)	
244	Order taking time (Sec)	
245	Straight Drinks served (Time)	
246	Straight Drinks served (Sec)	
247	Cocktails / Mocktails served (Time)	
248	Cocktails / Mocktails served (Sec)	
249	Starters served (Time)	
250	Starters served (Sec)	
251	Main Course served (no starters) (Time)	
252	Main Course served (no starters) (Sec)	
253	Main Course served (after starters) (Time)	
254	Main Course served (after starters) (Sec)	
255	Captain / F&B Exe. follow-up after starter (Time)	
256	Captain / F&B Exe. follow-up after starter (Sec)	
257	Manager follow-up after mains (Time)	
258	Manager follow-up after mains (Sec)	
259	Dishes cleared (Time)	
260	Dishes cleared (Sec)	
261	Bill presented (Time)	
262	Bill presented (Sec)	
263	Receipt & change given (Time)	
264	Receipt & change given (Sec)	
265	Tables cleared, cleaned & set back (Time)	
266	Tables cleared, cleaned & set back (Sec)	

## Trnx-4

	Question	Response
267	Table no.	
268	Greeted (No Queue) (Time)	
269	Greeted (No Queue) (Sec)	
270	Greeted (with Queue) (Time)	
271	Greeted (with Queue) (Sec)	
272	Order taker approached (Time)	
273	Order taker approached (Sec)	
274	Order taking time (Time)	
275	Order taking time (Sec)	
276	Straight Drinks served (Time)	
277	Straight Drinks served (Sec)	
278	Cocktails / Mocktails served (Time)	
279	Cocktails / Mocktails served (Sec)	
280	Starters served (Time)	
281	Starters served (Sec)	
282	Main Course served (no starters) (Time)	
283	Main Course served (no starters) (Sec)	
284	Main Course served (after starters) (Time)	
285	Main Course served (after starters) (Sec)	
286	Captain / F&B Exe. follow-up after starter (Time)	
287	Captain / F&B Exe. follow-up after starter (Sec)	
288	Manager follow-up after mains (Time)	
289	Manager follow-up after mains (Sec)	
290	Dishes cleared (Time)	
291	Dishes cleared (Sec)	
292	Bill presented (Time)	
293	Bill presented (Sec)	
294	Receipt & change given (Time)	
295	Receipt & change given (Sec)	
296	Tables cleared, cleaned & set back (Time)	

297	Tables cleared, cleaned & set back (Sec)	
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Avg		
	Question	Response
298	Table no.	
299	Greeted (with Queue) (Sec)	
300	Greeted (No Queue) (Sec)	
301	Order taker approached (Sec)	120.0
302	Order taking time (Sec)	180.0
303	Straight Drinks served (Sec)	
304	Cocktails / Mocktails served (Sec)	240.0
305	Starters served (Sec)	
306	Main Course served (no starters) (Sec)	1200.0
307	Main Course served (after starters) (Sec)	
308	Captain / F&B Exe. follow-up after starter (Sec)	
309	Manager follow-up after mains (Sec)	180.0
310	Dishes cleared (Sec)	420.0
311	Bill presented (Sec)	
312	Receipt & change given (Sec)	
313	Tables cleared, cleaned & set back (Sec)	

QUALITY OF FOOD – TEMPERATURE TRACKING		
Trnx-1		
	Question	Response
314	Soups	
315	Starters	
316	Mains	
317	Dessert - Hot	
318	Dessert - Cold	

Trnx-2		
	Question	Response

319	Soups	
320	Starters	
321	Mains	
322	Dessert - Hot	
323	Dessert - Cold	


Trnx-3		
	Question	Response
324	Soups	
325	Starters	
326	Mains	
327	Dessert - Hot	
328	Dessert - Cold	

Trnx-4		
	Question	Response
329	Soups	
330	Starters	
331	Mains	
332	Dessert - Hot	
333	Dessert - Cold	

Avg		
	Question	Response
334	Soups	
335	Starters	
336	Mains	
337	Dessert - Hot	
338	Dessert - Cold	

ACKNOWLEDGEMENT		
	Question	Response
339	Manager on Duty	Deepak







340	Signature	
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95.4%



(289/303)

Details

Outlet Name	Start Date	End Date	Submitted by :
Youmee- Vegas Dwarka Delhi (5535)	11 Dec 2025 02:40 PM	11 Dec 2025 08:45 PM	JATIN KUMAR

Action Plan						
		Score	Response	Assigned to	Complete by Date	Status
1	<div>Question</div> <div>Hand dryer working and in good condition</div> <div>Remarks</div> <div>not working need to be replaced near the dish wash area</div> <div></div> <div>To Do:</div> <div>not working need to be replaced near the dish wash area</div>	0	No	JATIN KUMAR	2025-12-11	To Do
2	<div>Question</div> <div>Ice machines and bins are clean, in working condition, in good condition and well maintained</div> <div>Remarks</div> <div>not working need to be replaced</div> <div>To Do:</div> <div>not working need to be replaced</div>	0	No	JATIN KUMAR	2025-12-11	To Do
3	<div>Question</div> <div>No expired product in use</div> <div>Remarks</div> <div>many item mrd stickers are missing</div> <div></div>	0	No	JATIN KUMAR	2025-12-11	To Do

	<p>To Do:</p> <p>many item mrd stickers are missing</p>					
4	<p><b>Question</b></p> <p>Team members meet grooming or personal hygiene standards. Unapproved, incomplete, dirty or faded uniforms not worn by Team</p> <p><b>Remarks</b></p> <p>personal hygiene not maintained</p> <p><b>To Do:</b></p> <p>personal hygiene not maintained</p>	0	No	JATIN KUMAR	2025-12-11	To Do
5	<p><b>Question</b></p> <p>Lights clean, no visible dirt &amp; not faded, working and in good condition</p> <p><b>Remarks</b></p> <p>need to be replaced</p>  <p><b>To Do:</b></p> <p>need to be replaced</p>	0	No	JATIN KUMAR	2025-12-11	To Do
6	<p><b>Question</b></p> <p>Menu presented were clean and in good condition</p> <p><b>Remarks</b></p> <p>need to be replaced</p>  <p><b>To Do:</b></p> <p>need to be replaced</p>	0	No	JATIN KUMAR	2025-12-11	To Do
7	<p><b>Question</b></p> <p>Communication board not broken or unutilized.</p> <p><b>Remarks</b></p> <p>not in use</p> <p><b>To Do:</b></p> <p>not in use</p>	0	No	JATIN KUMAR	2025-12-11	To Do

8	<p><b>Question</b> Staff meal menu is on display and meal is prepared as per menu.</p> <p><b>Remarks</b> not prepared as per display</p> <p><b>To Do:</b> not prepared as per display</p>	0	No	JATIN KUMAR	2025-12-11	To Do
9	<p><b>Question</b> Tables, Chairs and Highchairs are looking clean and shiny, and well maintained. Chairs are free from any food debries</p> <p><b>Remarks</b> Table base needs to be paint</p>  <p><b>To Do:</b> Table base needs to be paint</p>	0	No	JATIN KUMAR	2025-12-11	To Do
10	<p><b>Question</b> Ice machines and bins are clean, in working condition, in good condition and well maintained</p> <p><b>Remarks</b> not working need to be replaced</p>  <p><b>To Do:</b> not working need to be replaced</p>	0	No	JATIN KUMAR	2025-12-11	To Do