Audit Report for Audit ID - AU00196-23 <u>Daily Standard Operationd-Amazon</u>

Audit Score 93/100

Details

| Audit | AU00196 |
|-----------------|----------------------------------|
| Scheduled Audit | AU00196-23 |
| Location | Hyderabad |
| Hotel | GPHS-Amazon HYD-11 |
| Department | Tea Counter |
| Checklist | Daily Standard Operationd-Amazon |
| Audit Type | Internal |
| Auditor | Naveen HYD |
| Start Date | 25-09-2018 |
| End Date | 25-09-2018 |
| Submitted Date | 29-09-2018 |
| Status | Completed |
| Assigned By | Administrator Account |
| Non-Compliance | 1 |
| Chronic Issues | 0 |

Comparison

GPHS-AMAZON HYD-11 DAILY STANDARD OPERATIOND-AMAZON

| DAILY STANDARD OPERATIOND-AMAZON | | Sep 2018 | Sep 2018 | VARIANCE | % of Increase / |
|-------------------------------------|-------------|-------------------|-------------------|----------|--------------------|
| S.No | Sections | SCORE OBTAINED | SCORE OBTAINED | | Decrease (-/ +) |
| 1 | Tea Counter | 93 | 93 | 0 | 0% |
| Au | dit Score | 93 | 93 | 0 | 0% |

| • | 80-100 = Green | Good / Excellent |
|---------|-----------------|------------------|
| | 61-79 = Yellow | Average |
| - | 60 below is Red | Poor / Fair |

Non-Compliance

Section: Tea Counter **Subsection:** Tea Counter

1: Random sample check for expired packed products and spoiled / rotten raw materials.

NC



Chronic

No chronic issues found

Audit Questionnaire

Section: Tea Counter Subsection: Tea Counter 1: All Staff are found wearing clean and complete uniform with no jewelry on the body. Yes 2: All food handlers with gloves and head gear are available on them Yes 3: All staff found properly shaved with clean short nails and trimmed hair. Yes 4: All Food handlers found refraining from unethical practices (chewing Tobacco, smoking) Yes 5: Hand sanitizer dispensers available in the cafeteria and are used regularly by food handlers. Yes 6: Food receiving, storage, preparation and service area is always maintained clean, free from dust, pests. Yes

7: All kitchen tools, equipments, utensils, plates, bowls and cutlery are clean and sanitized.



8: All food items are covered properly and stored separately as Veg / Non-veg and cooked / raw along with date tags.



9: Random sample check for expired packed products and spoiled / rotten raw materials.

NC



- 11: Check if temperature of hot cooked food items is above 63.c

 Yes
- 12: Check if temperature of cold food items is below 5.c Yes
- 13: Check no chipped plates / bowls used for the services

 Yes

- 14: Check if proper identification labels are available for veg and non-veg food items.
 - Yes
- 15: Check all machines / equipments are in a safe working condition.
 - Yes