

Audit Report for Audit ID - AU00373-1

SBS- Surprise Night Verification F&B


Audit Score

52/100

Details

Audit	AU00373
Scheduled Audit	AU00373-1
Location	Hyderabad
Hotel	GreenPark Hotel- GPH
Department	F & B Service
Checklist	SBS- Surprise Night Verification F&B
Audit Type	External
Auditor	Suma B
Start Date	02-01-2019
End Date	07-01-2019
Submitted Date	04-01-2019
Status	Completed
Assigned By	Administrator Account
Non-Compliance	7
Chronic Issues	0

Comparison

GREENPARK HOTEL- GPH SBS- SURPRISE NIGHT VERIFICATION F&B				
SBS- SURPRISE NIGHT VERIFICATION F&B		Jan 2019	VARIANCE	% of Increase / Decrease (-/ +)
S.No	Sections	SCORE OBTAINED		
1	F&B	53	-	-
2	Banquets	50	-	-
Audit Score		 52	-	-

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

Non-Compliance

Section: F&B

Subsection: Others

- 1: Are there any bouncers in the bar during night hours? **NC**
Rating: 2
- 2: Whether every chef in the kitchen is wearing caps and gloves and is kitchen platforms are maintained cleanly? **NC**
Rating: 5

Observation Text :

During our verification we saw few chefs were not wearing caps.

Section: F&B

Subsection: Stock Controls

- 1: Are there any perished vegetables and fruits in the kitchen? **NC**
Rating: 6
Attachments :
QUE14_IMG_20190103_123456.jpg
- 2: Whether closing stock register is updated on daily basis? **NC**
Rating: 6
Attachments :
QUE15_IMG_20190103_124533.jpg
- 3: Whether there are any differences in the closing stock of liquor as per register and physical stock? **NC**
Rating: 6
Attachments :
QUE16_DOC_20190104_173054.pdf
QUE16_DOC_20190104_173058.pdf

Section: F&B

Subsection: F&B Function

- 1: Whether reservation register in the outlets is properly maintained or not? **NC**
Rating: 7

Section: Banquets

Subsection: Others

- 1: Whether banquet is cleaned after completion of function? **NC**
Rating: 5
Attachments :
QUE18_IMG_20190103_124838.jpg
QUE18_IMG_20190103_124952.jpg
QUE18_IMG_20190103_125026.jpg

Chronic

No chronic issues found

Audit Questionnaire

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