

# Audit Report for Audit ID - AU00369-1

## Daily Standard Operations-Amazon

Audit Score

100/100

### Details

Audit	AU00369
Scheduled Audit	AU00369-1
Location	Hyderabad
Hotel	GPHS-Amazon HYD-11
Department	Chaatt Counter
Checklist	Daily Standard Operations-Amazon
Audit Type	Internal
Auditor	Naveen HYD
Start Date	01-01-2019
End Date	01-01-2019
Submitted Date	04-01-2019
Status	Completed
Assigned By	Administrator Account
Non-Compliance	0
Chronic Issues	0

## Comparison

<b>GPHS-AMAZON HYD-11</b> <b>DAILY STANDARD OPERATIONS-AMAZON</b>				
DAILY STANDARD OPERATIONS-AMAZON		Jan 2019	VARIANCE	% of Increase / Decrease (-/ +)
S.No	Sections	SCORE OBTAINED		
1	Chaatt Counter	100	-	-
Audit Score		● 100	-	-

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

## Non-Compliance

No non-compliances found

## Chronic

No chronic issues found

# Audit Questionnaire

**Section:** Chaatt Counter**Subsection:** Chaatt 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.  
☒ Yes
- 8: All food items are covered properly and stored separately as Veg / Non-veg and cooked / raw along with date tags.  
☒ Yes
- 9: Random sample check for expired packed products and spoiled / rotten raw materials.  
☒ Yes
- 10: Eggs are stored in cool place, no broken eggs found. ☒ Not Applicable
- 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