

Audit Report for Audit ID - AU00188-1

SNO	HYD-16	GPHS Main Counter	Bakery Counter	Franki Counter	Salad Counter	Tea Counter	Juice Counter	OBTAINED SCORE
1	All staff found properly shaved with clean short nails and trimmed hair.	C	C	C	C	NC	C	83
2	All Food handlers found refraining from unethical practices (chewing tobacco, smoking)	C	C	C	C	C	C	100
3	Hand sanitizer dispensers available in the cafeteria and are used regularly by food handlers.	C	C	C	C	C	C	100
4	Food receiving, storage, preparation and service area is always maintained clean, free from dust, pests.	C	C	C	C	C	C	100
5	All kitchen tools, equipments, utensils, plates, bowls and cutlery are clean and sanitized.	C	C	C	C	C	C	100
6	All food items are covered properly and stored separately as Veg / Non-veg and cooked / raw along with date tags.	C	N/A	C	N/A	N/A	N/A	33
7	Random sample check for expired packed products and spoiled / rotten raw materials.	C	C	C	C	C	NC	83
8	Eggs are stored in cool place, no broken eggs found.	NC	C	C	C	N/A	N/A	50
9	Check if temperature of hot cooked food items is above 63.c	C	C	C	C	C	C	100
10	Check if temperature of cold food items is below 5.c	C	C	C	C	C	C	100
11	check no chipped plates / bowls used for the services	C	N/A	C	C	C	C	83
12	Check if proper identification labels are available for veg and non-veg food items.	C	C	NC	N/A	N/A	N/A	33
13	Check all machines / equipments are in a safe working condition.	C	C	C	C	C	C	100

14	All Staff are found wearing clean and complete uniform with no jewelry on the body.	C	C	C	C	C	C	100
15	All food handlers with gloves and head gear are available on them,	C	C	C	C	C	C	100