

### Audit Form

**Store: Teststore** 

Date: 2021-11-03 14:13:36

#### $Cleaning\ Parameters (Customer\ Area) (Manager/Owner/Owner\ Persons\ Responsible):$

Entrance Glass : Good	Area Flooring : Good	Chilli - Oregano Bottles : Good				
Sanitizer Bottle for Customer : Good			Table Menu : Good			
<b>Body Temperature Check Machine : Good</b>			Fan - Lights : Good			
Ceiling Webs : Good			Wash Basin (IF AVAILABLE) : Good			
Table - Chairs : Good			ance : Good	Music Live : No		
Tissue Stand : Good	Cutlery Stand : Good	Hygiene Maintaining sheet (Till Date Updated) : No				
Fork - Spoons : Good	Ketchup Bottles : Good	Inventory Sheet Updated regularly (at least twice in a week): No				
Store Inside Area -Entrance Glass Updated with latest Branding Material : G			Billing Area, Computer-Printer area Dust Less : Good			

### ${\bf Cleaning\ Parameter\ (Kitchen\ Area)\ Kitchen\ Staff\ Responsible:}$



### Audit Form

Kitchen Platform Clear : Good	Kitchen Flooring Cleanness : Good			
Souse Bottles Lead Clean : Good	Pizza Topping Storage : Good			
Pizza-Micro Oven Clean : Good	Serving Crockery Clean : Good			
Pizza Base Quality : Good	Staff In Uniform: No	Hand gloves while cooking : No		
Green Chatni Quality(if making at store): Good	Head cap while cooking : No	Face Mask while cooking: No		
Garlic Butter Quality : Good	Staff Shoes Wearing : No			
Kitchen Cutlery Cleaning : Good	Any equipment operating/working query?:			
Veg Cutting, Wrapping, Storage : Good	Hygiene Maintaining sheet (Till Date Updated): No			

### Staff Favoring audits & feedback:

No.	Store Name	Staff Name	Sign		
1	Teststore	raju	<b>9</b>		
Food Product : PizzaBurgers					
2	Teststore	raju	<b>y</b>		



## Audit Form

Food Product : PizzaBurgers
Remarks regarding above if any:
Any query about working hours :
Any query at residential room :
Any accessories or equipment requirement needed??:
(Owner/Manager Favoring Feedback.) (Must written by Owner/Manager)
Instructions to writing person : Feel free to write genuine feedback without any Hesitate,  It helps to improve both side & store can grow with sales & service.)
Any query with Raw material delivery vendors (Must be within 7-10 days) ???:
Any query regarding food quality (Must be within 7-10 days with logical remarks) ???:
Any query with available auditor person ???:
Any query to understand technicals of Software, Application or any menu product knowledge query ???:
Write if any specific query or suggestions (All logical & centralized applicable suggestions can be work out, No individual or separate acceptable ):



#### **Audit Form**

FooD/Dry	v Material &	Tech Au	dit (Owners)	Responsibility)	(500 Rs	Penalty p	er negative audi	t. Paid to comp	any with Lates	t Rovalty
	,				(			.,		

FooD/Dry Material: Cheesy Jalapeno, Cremica/FoodCost

Last month royalty credited within 3 days or not? 100 Rs will penalty per day's of delayed, will add in next demanding royalty letter. Penalty amount of royalty if any:

Marketing status of the month: (Without follow marketing no any business can grow in world):

This Audit sheet must need to take seriously by owner side & will also take all immediate actions if require from company side.:

If systems & norms not followed by owner side then company have rights to take actions according to it, & all supports can remove immediate as POS,

Manpower, Raw material vendor, ETC.:

After signing this sheet, no any past query will consider for discussion or for solution.:

Overall Remarks by Auditor 
Improvement in next Audit (IF ANY) -



### Audit Form

Amount Penalties in Audit (IF ANY) -

FooD/Dry Material & Tech Audit (Owners Responsibility) (500 Rs Penalty per negative audit, Paid to company with Latest Royalty ):

**Name of Auditor: Company** 

Name of Owner: