

Audit Form

Date: 2021-11-03 13:20:10

${\bf Cleaning\ Parameters} ({\bf Customer\ Area}) ({\bf Manager/Owner/Owner\ Persons\ Responsible}):$

Entrance Glass : Good	Area Flooring : Good	Chilli - Or	regano Bottles : Good	
Sanitizer Bottle for Customer : Good		Table Menu : Good		
Body Temperature Check Machine : Good		Fan - Lights : Good		
Ceiling Webs : Good		Wash Basin (IF AVAILABLE) : Good		
Table - Chairs : Good		Air Fragra	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-Pr	inter area Dust Less : Good

Cleaning Parameter (Kitchen Area) Kitchen Staff Responsible:

Kitchen Platform Clear : Good	Kitchen Flooring Cleanness : Good
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Souse Bottles Lead Clean : Good		Pizza Topping Storage : Good	Pizza Topping Storage : Good		
Pizza-Micro Oven Clean : Good		Serving Crockery 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	Staff Shoes Wearing : No		
Kitchen Cutlery Cleaning : Good		Any equipment operating/worki	Any equipment operating/working query?:		
Veg Cutting, Wrapping, Storage : Good		Hygiene Maintaining sheet (Till	Hygiene Maintaining sheet (Till Date Updated) : No		
		<u>'</u>			
		Staff Favoring audits & feedback :			
No.	Store Name	Staff Name	Sign		
Remarks regarding above if any:					
Any query about working hours:					
Any query at residential room:					



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

FooD/Dry Material : Cheesy Jalapeno, Cremica/FoodCost



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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) -
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: Santosh Swain



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Name of Owner: