

Audit Form

Store : Food Mohalla Vapi

Date : 2022-02-25 16:22:33

Cleaning Parameters(Customer	Area)(Manager/Own	ner/Owner Person	s Responsible):

Entrance Glass : Good	Area Flooring : Good	Chilli - Or	egano 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 Fragrance : Good Music Live : No		Music Live : No
Tissue Stand : Good	Cutlery Stand : Good	Hygiene Maintaining sheet (Till Date Updated) : No		
Fork - Spoons : Very Poor	Ketchup Bottles : Good	Inventory Sheet Updated regularly (at least twice in a week): No		
Store Inside Area -Entrance Glass Updated with latest Branding Material : Good Billing Area, Computer-Printer area Dust Less : Good			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/working	Any equipment operating/working query?:	
Veg Cutting, Wrapping, Storage : Good	Hygiene Maintaining sheet (Till I	Hygiene Maintaining sheet (Till Date Updated): No	
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Staf	f Favoring audits & feedback :		

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	No	Store Name	Staff Nama	Sign
	110.	Store maine	Stail Name	Sign

Remarks regarding above if any:

Any query about working hours:

Any query at residential room:



Audit Form

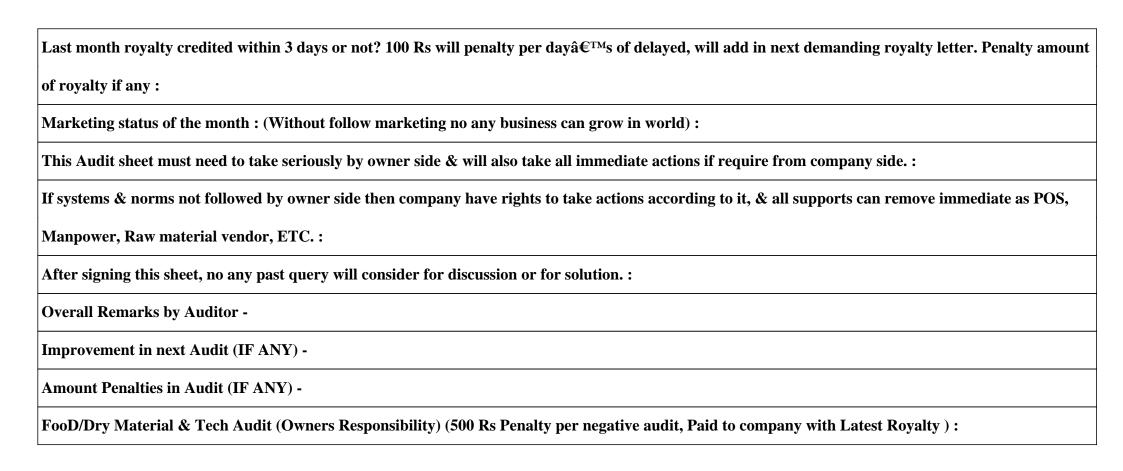
Any accessories or equipment requirement needed??:
(Owner/Manager Favoring Feedback.) (Must written by Owner/Manager)
Instructions to writing person : Feel free to write genuine feedback without any Hesitate,
It helps to improve both side & store can grow with sales & service.)
Any query with Raw material 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 | Process Cheese – GO/Lakhani | Mayonnaise, Cremica/Foodcost | Filler Cheese – GO |



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Mozzarella – GO / Lakhani | Pizza - Pasta, Kagome





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Name of Auditor: Nitin Sharma

Name of Owner: