

BAKERY VISIT CHECKLIST

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	Branch	Name: dandora 1					
Branch Manager:	Dennis Waweru	Opertions Manager:	Waweru Denn	nis D	Pate:	05/13/2022	

1) Bakery Hygiene

* Floor cleanliness

<u>Description</u>	Condition	<u>Remarks</u>
Litter sweeping	Excessive	
Washing	As per std	
Dividing table cleanliness	Cleaned	

* Toilet cleanliness

<u>Description</u>	Condition	<u>Remarks</u>
Foul Smell	Smelly	

Disposal of Garbage	On Time	
Flies Inside Bakery		
<u>Description</u>	Condition	<u>Remarks</u>
Fly Catchers	All working	
Incidence of Flies	Abundant	
Cockroaches	Abundant	
Rats Bating	Upto Date	
Cleaning crates	Satisfactory	
I)Uniforms Worn by staff		
Description	Condition	<u>Remarks</u>
Uniforms available to all production persons	Provided	
Supervisor Overcoat Clean State	Satisfactory	
Oven Man Uniform Maintained	Satisfactory	

Excellent

Satisfactory

Mopping of Floor

Slicer Uniform Maintained Clean



BAKERY VISIT CHECKLIST

* Machine structural conditions and hygiene

Machines	Mechanical/Electrical	Hygiene/Layout	Remarks
Mixer 1	Good	Good	
Mixer 2	Good	Good	
Dough Refiner	Good	Good	
Proover 1	Good	Good	
Proover 2	Good	Good	
Proover 3	Good	Good	
Oven 1	Good	Good	
Oven 2	Good	Good	
Oven 3	Good	Good	Good
Slicer	Good	Good	
Generator	Good	Good	

How often	State	Remarks	
Frequent	Clean		
are Structural Con	lition and Hygiene		
are Structural Con Baking Tins	dition and Hygiene Good Good		

Good

Good

Electronic Dough Scaler Good

Good

Slicing Scale

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BAKERY VISIT CHECKLIST

2) Production

I) Record Keeping - Mixing Chart Maintenance

* Neatness

Description	Condition	Remarks
* Tideness	No overwriting	
* Alterations	Figures Altered	
* Surprise Checks by manager	regular	
* Mixing Chart and Cash Flow yield	regular	
* Mixing Chart / Cash Flow Production	regular	

II) Production and Process cost Control

Description	Condition	Remarks
* Utto Consumption	As Per Std	
* Sell By Date	As Per Std	
* Bread Returns	controlled	
* Damage Polybags	controlled	
* Process Flow	smooth	
* Efficiency of Slicing	As Per Std	
	3) Bread / Dough Weig	ght
Description	Condition	Remarks
* Dividing Range	correct	
* Bread Weight	correct	
	4) Yield	
Description	Condition	Remarks
* Bread Yield	attained	
	5) Control Stock - Store arra	angement
Description	Condition	Remarks
* Sell By Tapes	well arranged	
* Ingredients	well arranged	
* Gunny Bags	well arranged	
* Flour	well arranged	
* Polybags	well arranged	

*Damaged Polybags	well arranged		
	6) Bread Quality		
Description	Condition	Remarks	
* Market Returns	high		
* Sell by Date Returns	2 Days		
*Return Classified goods and damages	segregated		
*Bread Color Generally	segregated		
*Shape and size	okay		
*Internal Texture	okay		
	7)Finished Produc	et	
* Balance Maintenance			
Description	Condition	Remarks	
*Variety by variety physical balance			
* Stock Levels			
* Rotation of Stocks			
* Multiple sell by dates Packing			



BAKERY VISIT CHECKLIST

8) Sales Records

* Loading Books

Description	Condition	Remarks	
Manager's Loading Book	Well Kept		
Supervisor's Loading Book	As per std		

(a) Neatness - Overwriting & wite outs

Description	Condition	Remarks
Loading Book	No Alterations	
Attendance	No Alterations	
O.B	No Alterations	

^{*} Security Books

(b) Reliability & Accuracy

Description	Condition	Remarks	
Loading Book	No Alterations		
Attendance	No Alterations		
O.B	No Alterations		
III)Mini Shop Loading Book			
Description	Condition	Remarks	

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No Alterations

Neatness - Overwriting & wite outs



BAKERY VISIT CHECKLIST

9) Administration and Staffing

* Protection, Safety & Security

Description	Condition	Remarks
Oven Gloves	Well Kept	
Uniforms	Well Kept	
Shoes	Well Kept	
Gum Boots	Cleaner has	
Cleaning Gloves	Cleaner has	
Dust Mask / Facemask	Well Kept	
Emergency key	Well Kept	
Fire Extinguishers	Well Kept	
Alarm System	Well Kept	
Panic Button - Mobile	Working	

Panic Button - Fixed	Working	
Doors and Locking	Alert	
Security Lights	Working	
ii) Records		
Description	Condition	Remarks
Muster Rolls updating	Updating	
* Supervisor	Before	
* Bakery Manager	Before	>
iii) Discipline		
Description	Condition	Remarks
* Punctuality & General Conduct	Excellent	
iv) Training		
Description	Condition	Remarks
* Educating Subordinates	Excellent	
)Staff Control		
Description	Condition	Remarks
Continous 7 days working for casuals	Controlled	
Duty Roaster	Displayed	
Exceeding 22 working days by casuals	Allowed	

	Standard list of casual employees	Update			
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BAKERY VISIT CHECKLIST

10) .Maintenance of all Books

i)General Repairs

iii) Miscellaneous Record

Description *Repairs *Accidents	Condition Updated	Remarks	
ii) First Aid Kit			
Description *Essentials *Using Record	Condition Sufficient Updated	Remarks	

Description	Condition	Remarks
*Generator	Maintained	
*Production	Maintained	
*Crates records	Maintained	
*Stationary book	Maintained	
*Protective clothig book	Maintained	
*Vehicle mileage book	Maintained	
*Weight chart file	Maintained	
*Underweight chart file	Maintained	
	11) .Motor Vehic	eles
Description	Condition	Remarks
*Driver allocated one vehicle constant	Yes	Verified
constant		

Description	Condition	Remarks
*Driver allocated one vehicle constant	Yes	Verified
* Millege per litre of fuel vehicle		Verified
*Motor vehicles cleanliness		Verified

12)Customer Service and Communication

Description	Condition	Remarks
*Customer Complain		
*Implementation of assignments	Above Average	
*Communication	Satisfactory	

Accounts

Description Condition Remarks	
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13) .Monitor loading trend so as to plan production accordingly	High	
14) .Verification of cashflow	Satisfactory	>
15) .Verification of bakery stock as per cashflow balances	Satisfactory	
16) .Cash verification for cashiers as per cashflow balances	Monitor	
17) .Insuring control of debtors and credit limits	Verified	

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