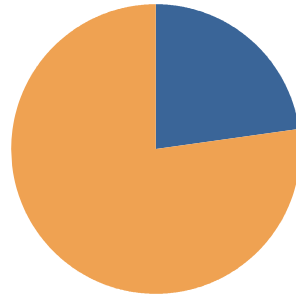


MOZAMBIK

Blouberg

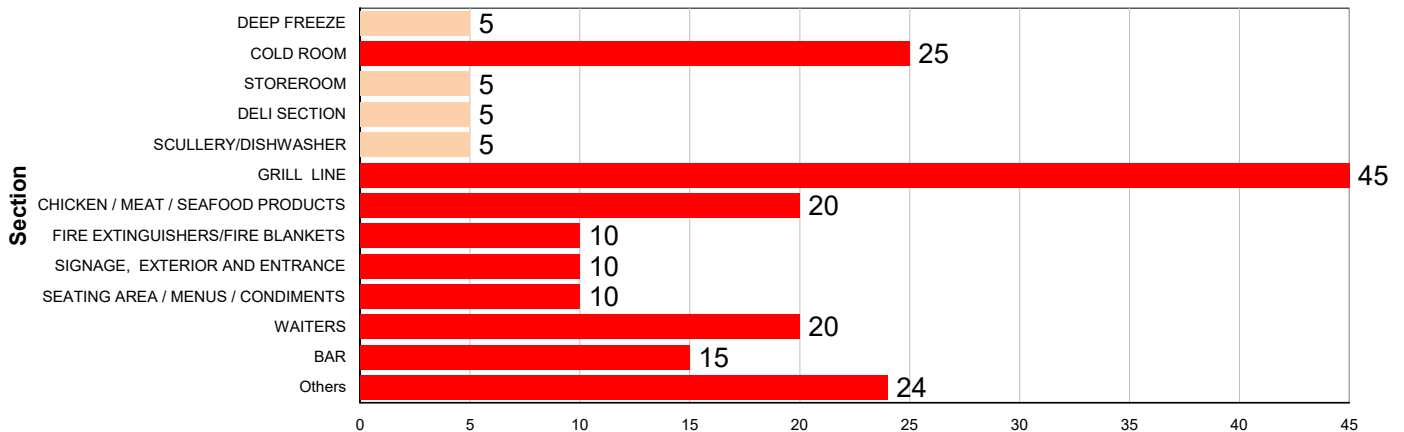
Task ref#	11018		
Date	14-06-2025		
Type of task	Store Evaluation		
Completed by	Mozambik, Geraldo		
Start odometer	68312	End odometer	1234
Distance traveled	-67078 km		
Start time	Friday 13 June, 2025 09:28:10	End time	Friday 13 June, 2025 15:24:39
Time taken	356 mins		
Collector	Operations Managers		
Score	979/1268 (77%)		

Assessment performance

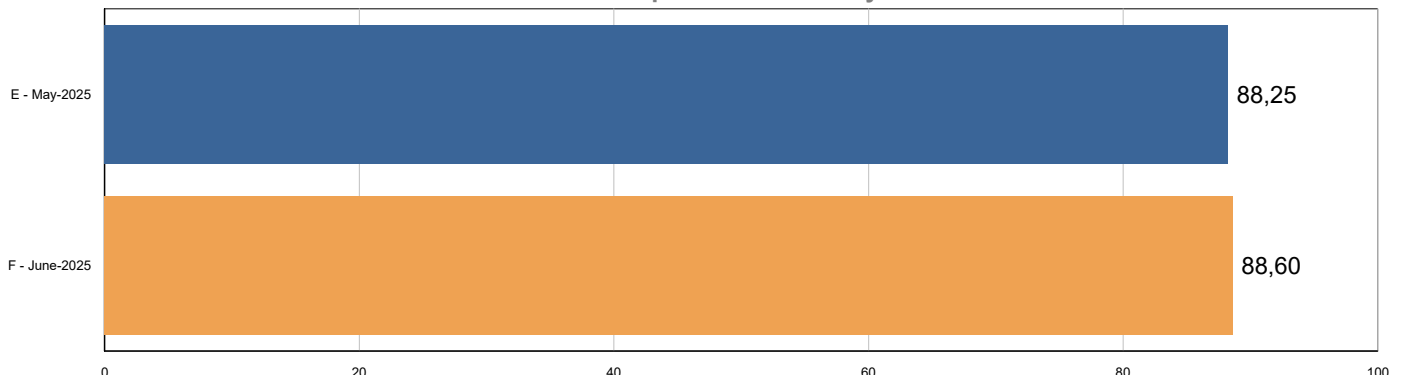


Failed	289	22.8%
Passed	979	77.2%
Total:	1 268	100.0%

Types of issues detected



Assessment performance this year



Responses to inspection points

DEEP FREEZE

Statement	Comment	Weight	Result	Critical
Stock rotation F.I.F.O (first in first out)		10 / 10		*
Defrosted and cleaned once a week		5 / 5		
Correct labeling and dating	No labels on chest freezers No labels on shelves in freezer room	0 / 5		
Storage of all products to be done according to Health Standard		5 / 5		
Temperature to be between -18°C and -20°C (depending on defrost cycle)		5 / 5		*
Complete cleanliness shelves / floor / plastic curtain / walls / handles / fan		5 / 5		
Checklist filled in with date and time and signature		5 / 5		*

Scoring	35 / 40
- Critical deviations (*)	0
= Total	35

COLD ROOM

Statement	Comment	Weight	Result	Critical
Stock rotation F.I.F.O (first in first out)	Fifo not practiced in fridges Over prepping chicken breast for deminica prego Not prepping freshly daily	0 / 10		*
Correct labeling and dating	No labels in cold room Old dates on sauce food containers	0 / 5		
Storage of all products to be done according to Health Standard	Health safety not followed in fridges	0 / 5		
Correct temp - 2c to 7c (dependent on defrost cycle)	Broken cold room	0 / 5		
Complete cleanliness shelves / floor / plastic curtain / walls / handles / fans		5 / 5		
Checklist filled in with date and time and signature		5 / 5		*

Scoring	10 / 35
- Critical deviations (*)	10
= Total	0

STOREROOM

Statement	Comment	Weight	Result	Critical
Stock rotation F.I.F.O (first in first out)		10 / 10		*
Correct labeling and dating		5 / 5		
Storage of all products according to health Standard - Chemicals stored separately		5 / 5		
Complete cleanliness shelves / floor / walls	Unused equipment on storage shelves Shelves untidy, unorganized dirty	0 / 5		
Scoring		20 / 25		
- Critical deviations (*)		0		
= Total		20		

DELI SECTION

Statement	Comment	Weight	Result	Critical
Fridges clean, correct temperature 2c to 7c (dependent on defrost cycle), working, handles and seals unbroken	Deli fridge is broken	0 / 5		
Recipes for salads and desserts followed		5 / 5		
Cleanliness of areas		5 / 5		
Deli Equipment in working order		5 / 5		
Food stored correctly after preparation eg: lettuce, coconut rice etc		5 / 5		
Stock rotation F.I.F.O (first in first out)		10 / 10		*
Scoring		30 / 35		
- Critical deviations (*)		0		
= Total		30		

PREP SECTION

Statement	Comment	Weight	Result	Critical
Shelving neat,clean and organized		5 / 5	<div></div>	
Fridges clean, correct temperature 2c to 7c (dependent on defrost cycle), working, handles and seals unbroken		5 / 5	<div></div>	
Colour coded cutting boards stored correctly		10 / 10	<div></div>	*
Are products defrosted and stored correctly after production?		5 / 5	<div></div>	
Any rusting or broken tables and legs?		5 / 5	<div></div>	
Portion scale calibrated, working and clean		10 / 10	<div></div>	*
All prep and portions sheets in use and filled in, and email to R&D?		10 / 10	<div></div>	*
Platform scale working and clean		5 / 5	<div></div>	
Portion size (kg): Cheese		5 / 5	<div></div>	
Portion size (kg): Calamari tubes		5 / 5	<div></div>	
Portion size (kg): Calamari heads		5 / 5	<div></div>	
Portion size (kg): Ribs		5 / 5	<div></div>	
Portion size (kg): Chicken livers		5 / 5	<div></div>	
Portion size (kg): Chicken fillets		5 / 5	<div></div>	
Stock rotation F.I.F.O (first in first out)		10 / 10	<div></div>	*

Scoring	95 / 95
- Critical deviations (*)	0
= Total	95

SCULLERY/DISHWASHER

Statement	Comment	Weight	Result	Critical
Cleanliness of section and equipment		5 / 5	<div></div>	
Cutting boards, pots, cutlery and crockery stacked correctly		5 / 5	<div></div>	
No leaking plumbing		5 / 5	<div></div>	
Correct use of chemicals and all staff to be trained by supplier on usage and safety		5 / 5	<div></div>	
Hand santizer / hand soap / hand paper / bin available	No sanitizer station at handwash basin	0 / 5	<div></div>	
Grease traps cleaned daily.		5 / 5	<div></div>	
All equipment working, dishwasher, taps, hose.		5 / 5	<div></div>	
Bin area clean		5 / 5	<div></div>	

Scoring35 / 40

- Critical deviations (*)0

= Total35



GRILL LINE

Statement	Comment	Weight	Result	Critical
Fridges clean, correct temperature 2c to 7c (dependent on defrost cycle), working, handles and seals unbroken		5 / 5	<div></div>	
Flat top and gas lines clean, burners and valves working, heat shield and base tray in good condition		10 / 10	<div></div>	
Open Flame grill clean and stones changed twice a month, and burners and valves working correctly	6 burners not working on grill	0 / 10	<div></div>	
Chip Fryer clean, drained daily and working - thermostat checked	Chip prawns fried at 200 degrees	0 / 10	<div></div>	
Oil quality as per spec		10 / 10	<div></div>	
Following Moz cooking procedure		10 / 10	<div></div>	*
Salamander and frame clean, all heat elements working		5 / 5	<div></div>	
All serving plates and platters clean and stacked correctly		5 / 5	<div></div>	
Co-ordinating area cleaned and clear of clutter		5 / 5	<div></div>	
Gas boiling table / Inductions clean and all burners and valves working correctly		10 / 10	<div></div>	
Extraction system and canopy working (incl lights), cleaned daily including filters	Uncovered extraction lights in canopy Grease buildup on uncovered lights (leaking)	0 / 15	<div></div>	
Extraction professionally cleaned - record last date		10 / 10	<div></div>	
Chips, Rice and Veg freshness		10 / 10	<div></div>	
Cleanliness of light switches and isolators		5 / 5	<div></div>	
General cleanliness of floors, walls, ceilings, skirting and rubbish area		5 / 5	<div></div>	
No broken wall or floor tiles		5 / 5	<div></div>	
Electrical compliance loose wires, fixtures, etc.	Loose wiring in kitchen area	0 / 5	<div></div>	
Correct Mozambik uniform regulations must be adhered to		10 / 10	<div></div>	
Plates Unchipped, Moz Spec	Chipped watcher boards using non spec plates	0 / 5	<div></div>	*
Oven in working order and clean		10 / 10	<div></div>	*

GRILL LINE

Statement	Comment	Weight	Result	Critical
Ask Kitchen how to cook chicken from the start		10 / 10		
Scoring		125 / 170		
- Critical deviations (*)		10		
= Total		115		

CHICKEN / MEAT / SEAFOOD PRODUCTS

Statement	Comment	Weight	Result	Critical
Correct Mozambik specifications		10 / 10		*
Mozambik approved suppliers in use only	Buying meat directly from NamDeli Hake not Moz supplier	0 / 10		*
Control stock levels	Low stock of all products in store	0 / 5		*
Any sauces OFF / SOUR	Porto, curry belene sauce off because not refrigerated	0 / 5		*
Is the store buying 26% of stock from DC according to Store turnover sheet?		30 / 30		*
Scoring		40 / 60		
- Critical deviations (*)		30		
= Total		10		

FIRST AID KIT

Statement	Comment	Weight	Result	Critical
A fully equipped first aid kit must be present in stores		10 / 10		
First Aid officer on duty		10 / 10		
Scoring		20 / 20		
- Critical deviations (*)		0		
= Total		20		

FIRE EXTINGUISHERS/FIRE BLANKETS

Statement	Comment	Weight	Result	Critical
Fire extinguishers must be wall mounted		10 / 10	<div></div>	
Fire extinguishers are readily accessible, fully charged and regularly inspected / record inspection date	Empty fire extinguisher in scullery/prep area	0 / 10	<div></div>	*
Fire Blankets must be wall mounted in grill area for easy access		10 / 10	<div></div>	
Scoring		20 / 30		
- Critical deviations (*)		10		
= Total		10		

HYGIENE REGIME

Statement	Comment	Weight	Result	Critical
Color coded mops must be used for FOH and BOH and TOILETS.	Mops brooms not colour coded to sections	0 / 5	<div></div>	
Must be stored correctly - upright position on a hanging rack	Mops brooms not stored correctly	0 / 5	<div></div>	
Must be sanitized over night		5 / 5	<div></div>	
Each section to have correct color coded equipment		5 / 5	<div></div>	
Bucket of soap water to be available in relevant areas, with relevant cloths		5 / 5	<div></div>	
All cloths must be clean, sanitized and color coded in relevant areas		5 / 5	<div></div>	
Scoring		20 / 30		
- Critical deviations (*)		0		
= Total		20		

TOILETS: WHERE APPLICABLE

Statement	Comment	Weight	Result	Critical
Clean and well maintained		5 / 5	<div></div>	
Fresh odor		5 / 5	<div></div>	
Toilet paper, hand toweling, soap and santizer		5 / 5	<div></div>	
She bins in place		5 / 5	<div></div>	
Extra effort in making bathrooms more pretty/ user friendly.		5 / 5	<div></div>	
Toilet cleaning checklist completed and filed		10 / 10	<div></div>	
Baby change stations,clean and operational		5 / 5	<div></div>	

Scoring	40 / 40
- Critical deviations (*)	0
= Total	40

STAFF TOILETS

Statement	Comment	Weight	Result	Critical
Clean and well maintained		5 / 5	<div></div>	
Fresh odor		5 / 5	<div></div>	
Toilet paper, hand toweling, hand soap and santizer		10 / 10	<div></div>	
She bins in place		5 / 5	<div></div>	
Toilet cleaning checklist completed and filed		5 / 5	<div></div>	
Toilet seat present		5 / 5	<div></div>	

Scoring	35 / 35
- Critical deviations (*)	0
= Total	35

STAFF LOCKER ROOM

Statement	Comment	Weight	Result	Critical
Cleanliness		5 / 5	<div></div>	
Odour		5 / 5	<div></div>	
Neat		5 / 5	<div></div>	
Boots stored correctly and sanitized		5 / 5	<div></div>	
Scoring		20 / 20		
- Critical deviations (*)		0		
= Total		20		

SIGNAGE, EXTERIOR AND ENTRANCE

Statement	Comment	Weight	Result	Critical
Signage - Illumination and general cleanliness and condition	Faded sign at center entrance	0 / 5	<div></div>	*
General cleanliness of outside area conditon of furniture	Outside cushions need to be reupholstered	0 / 5	<div></div>	
Spec Furniture		5 / 5	<div></div>	
Scoring		5 / 15		
- Critical deviations (*)		10		
= Total		-5		

SEATING AREA / MENUS / CONDIMENTS

Statement	Comment	Weight	Result	Critical
Paint work, ceiling boards		5 / 5	<div></div>	
Cleanliness of walls, air ducts etc		5 / 5	<div></div>	
Lighting - all working		5 / 5	<div></div>	
All gold Tomato sauce bottles clean and in good condition		5 / 5	<div></div>	
Correct Condiment baskets clean workable and packed correctly (santizer bottle, salt, pepper, wetwipes, peri peri sauce)	No table runners sanitizer on tables	0 / 10	<div></div>	
Menus up to date and clean		5 / 5	<div></div>	
Menu boards professionally done, neat, illuminated		5 / 5	<div></div>	
Correct Serviette Dispensers on the tables filled, good condition, not cracked and clean		10 / 10	<div></div>	
TV working and clean		5 / 5	<div></div>	

Scoring	45 / 55
- Critical deviations (*)	0
= Total	45

MARKETING / P.O.S.

Statement	Comment	Weight	Result	Critical
Moz Spec A frames in use, National / Regional Promo material displayed		5 / 5	<div></div>	
Correct marketing material in Serviette dispensers, Posters Moz approved Spec		5 / 5	<div></div>	
In-house specials material Moz spec		5 / 5	<div></div>	
Correct Moz Spec Take Away Containers, Carry bags and stickers been used		5 / 5	<div></div>	*
If HO promo running only HO promo on tables		5 / 5	<div></div>	
Snapper frames wall mounted		5 / 5	<div></div>	

Scoring	30 / 30
- Critical deviations (*)	0
= Total	30

RECEPTION COUNTER/PLANTS/BINS

Statement	Comment	Weight	Result	Critical
Pots and plants clean (dust and cigarette butts free)		5 / 5	<div></div>	
Bins odour free and clean, with lids and refuse bag in		5 / 5	<div></div>	
Front counter clean and uncluttered		10 / 10	<div></div>	*
Scoring		20 / 20		
- Critical deviations (*)		0		
= Total		20		

WAITER STATIONS/CUTLERY/CROCKERY

Statement	Comment	Weight	Result	Critical
Waiter station - Clean, drawers and cupboards neat, Cutlery trays clean		5 / 5	<div></div>	
Welcome Peanut Cone and Sweets Moz Spec available		10 / 10	<div></div>	*
Kids colouring in sheets and crayons available		5 / 5	<div></div>	
Scoring		20 / 20		
- Critical deviations (*)		0		
= Total		20		

TELEPHONE AND COMPUTER

Statement	Comment	Weight	Result	Critical
Latest Moz GAAP / Pilot software version in use updated on the cloud and stock control captured		10 / 10	<div></div>	*
Moz Email account activated and checked		5 / 5	<div></div>	
Emergency Telephones number near the phone		5 / 5	<div></div>	
Telephone and Wifi in working order		10 / 10	<div></div>	
Scoring		30 / 30		
- Critical deviations (*)		0		
= Total		30		

MANAGERS

Statement	Comment	Weight	Result	Critical
Compliance to Mozambik uniform regulations - clean shirt, jeans, dark shoes.		10 / 10	<div></div>	*
Compliance to hygiene regulations, hair neat, nails clean - no jewellery		5 / 5	<div></div>	
Manager involved in running of floor FOH, vibing with customers and staff and running BOH		10 / 10	<div></div>	
Scoring		25 / 25		
- Critical deviations (*)		0		
= Total		25		

WAITERS

Statement	Comment	Weight	Result	Critical
Compliance to Mozambik uniform regulations - clean shirt, jeans, dark shoes and aprons		5 / 5	<div></div>	
Compliance to hygiene regulations, hair neat, nails clean - no jewellery		10 / 10	<div></div>	
Waiter's cloths - must be 2, worn on belt/apron, not shoulder		10 / 10	<div></div>	
Waiting staff introduced themselves to tables - Using Bom Dia Greeting - Good day	Not using Moz lingo to customers	0 / 10	<div></div>	
Waiters writing on the table paper runner: name and manager name	Waiters not writing on tables	0 / 10	<div></div>	*
Waiters Tools check - Waiters friend , Orderbooks, 3 pens and 2 dish cloths, lighter, cash float all available		10 / 10	<div></div>	
Scoring		35 / 55		
- Critical deviations (*)		10		
= Total		25		

BAR

Statement	Comment	Weight	Result	Critical
Clean, merchandised and stocked according to standards	Syrups left out with no lids not whipped down	0 / 5		
Blender, blender jugs and Ice well clean, working		5 / 5		
Coffee machines / grinder clean, working		5 / 5		
Has the barman/barlady been for full Barista training		10 / 10		
Glasses and crockery clean, unchipped and unstained		10 / 10		
Bar area and equipment (incl printers) clean and tidy		10 / 10		
Glasses and crockery Moz spec	No Tiki skull glasses in bar	0 / 10		*
Great cup of coffee?		5 / 5		
Ice machine / chest freezer in working order and clean		5 / 5		
Stock rotation F.I.F.O (first in first out)		10 / 10		*
Underbar fridges clean, correct temperature 2°C to 7°C (dependent on defrost cycle), working, handles and seals not broken		10 / 10		
Standup fridges in working order? Are the decals over lightbox and advertising in place?		10 / 10		

Scoring	80 / 95
- Critical deviations (*)	10
= Total	70

WELCOME / CUSTOMER RECEPTION / REQUESTS

Statement	Comment	Weight	Result	Critical
Customer acknowledged immediately on entering store		10 / 10	<div></div>	
Specified music being played and at correct sound levels		10 / 10	<div></div>	
Customer must be escorted to table		5 / 5	<div></div>	
Farewell and thanked by staff/management on way out		5 / 5	<div></div>	
Scoring		30 / 30		
- Critical deviations (*)		0		
= Total		30		

TABLE SERVICE

Statement	Comment	Weight	Result	Critical
Menus - removed from table, on placing order		10 / 10	<div></div>	
Beverages - tray used, drinks opened and poured half full		10 / 10	<div></div>	
Wine service - label presented, taster poured, ice bucket delivered		10 / 10	<div></div>	
Tables wiped down during service - water and food residue		10 / 10	<div></div>	
Handling of plates, platters - nicely placed, warning of hot plates, 1 cloth per plate		10 / 10	<div></div>	
Ashtrays - cleared appropriately (if appropriate)		10 / 10	<div></div>	
Table cleared of all dirty cutlery and crockery before bill presented		10 / 10	<div></div>	
Bill presentation - Clean bill folder, Pen, Moz mints, Wrapped toothpicks, Correct change, Correct bill, Thank you note		10 / 10	<div></div>	
Waiters to be knowledgeable of all menu items, Menu knowledge – questions/queries satisfactorily answered – Question on in store specials		20 / 20	<div></div>	*
Scoring		100 / 100		
- Critical deviations (*)		0		
= Total		100		

KIDS SECTION (WHERE APPLICABLE)

Statement	Comment	Weight	Result	Critical
Play area clean and no broken equipment (if applicable)		5 / 5	<div></div>	
Child Minder present (if applicable)		5 / 5	<div></div>	
Play area well equipped		5 / 5	<div></div>	
Scoring		15 / 15		
- Critical deviations (*)		0		
= Total		15		

LEGAL REQUIREMENTS (MONTHLY)

Statement	Comment	Weight	Result	Critical
Generator in Working Order and Serviced		5 / 5	<div></div>	
Proof of pest control services		5 / 5	<div></div>	
Financial information submitted to Mozambik head office by 10th of each month - SALES ANALYSIS - GP's		20 / 20	<div></div>	*
Latest Updated - OPS Manual and Recipe Card Booklets		5 / 5	<div></div>	*
Are the disclaimers visible in the following areas - Kids Play Area, Peanut & Food allergies / General by the front door		5 / 5	<div></div>	
Scoring		40 / 40		
- Critical deviations (*)		0		
= Total		40		

LEGAL REQUIREMENTS (STAFF)

Statement	Comment	Weight	Result	Critical
Disciplinary procedures been followed, evidence that any warnings / disciplinary action is being kept and done according to law		5 / 5	<div></div>	
Waiters meeting must have taken place and recorded - File present		5 / 5	<div></div>	
Contracts - File with all employee details / ID COPY, WORK PERMITS / addresses / contact number / emergency contact		10 / 10	<div></div>	*
Time in Attendance		2 / 2	<div></div>	
PAYE and UIF		2 / 2	<div></div>	
Funeral Policies (if applicable)		2 / 2	<div></div>	
COIDA Certificate (Compensation for Occupational Injuries and Diseases Act)		0 / 5	<div></div>	
Scoring		26 / 31		
- Critical deviations (*)		0		
= Total		26		

LEGAL REQUIREMENTS (LEGAL)

Statement	Comment	Weight	Result	Critical
Liquor License Section 19/23		2 / 2	<div></div>	
Certificate of Acceptability		2 / 2	<div></div>	
Fire Certificate		2 / 2	<div></div>	
Gas Certificate		2 / 2	<div></div>	
Electrical Compliance		2 / 2	<div></div>	
Trade License		2 / 2	<div></div>	
Certificate of Occupancy		2 / 2	<div></div>	
TV License		0 / 2	<div></div>	
SAMPRO / SAMPRA		0 / 2	<div></div>	
VAT Registration		2 / 2	<div></div>	
Basic Conditions of Employment Act		2 / 2	<div></div>	
First Aid Training Certificates		5 / 5	<div></div>	*
Certificate of Safe Oil Disposal		0 / 5	<div></div>	

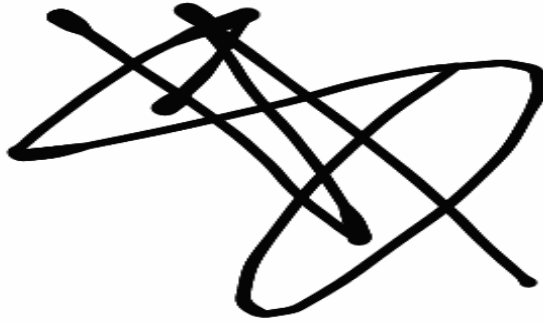
Scoring	23 / 32
- Critical deviations (*)	0
= Total	23

Overall score	1069 / 1268
- Total critical deviations	90
= Grand total	979

Signature(s)

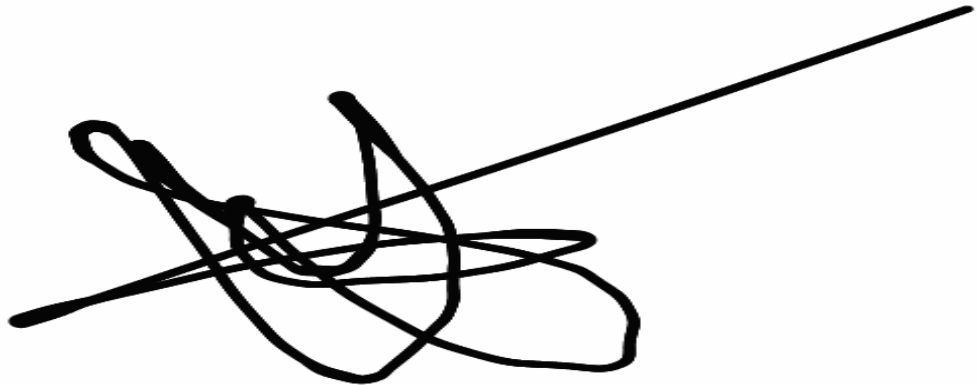
Operations

Signed: 13/06/2025 15:23:59

A handwritten signature in black ink, consisting of several overlapping loops and a long horizontal stroke extending to the right.

Store Manager

Signed: 13/06/2025 15:24:24

A handwritten signature in black ink, featuring a complex, scribbled pattern with multiple loops and a long horizontal stroke extending to the right.