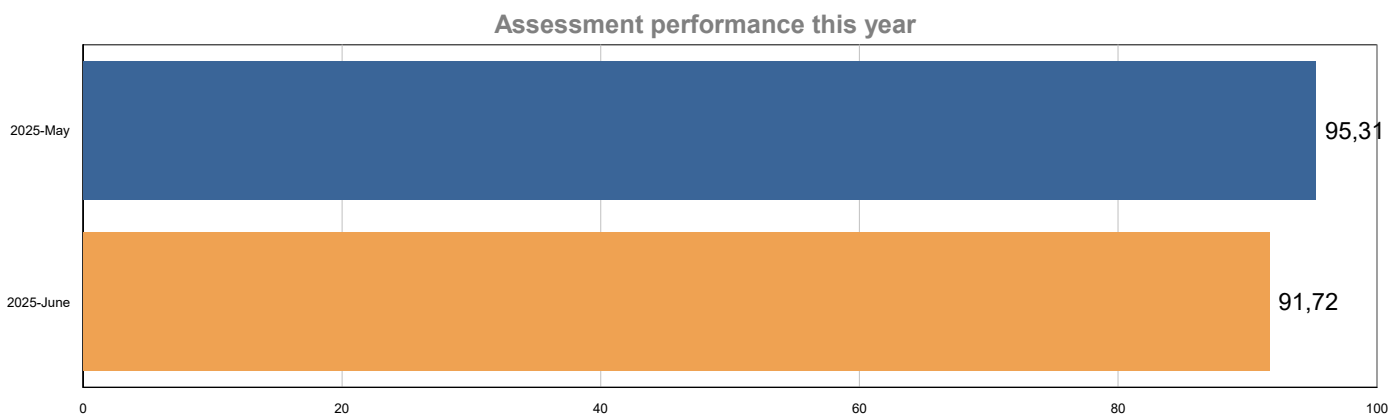
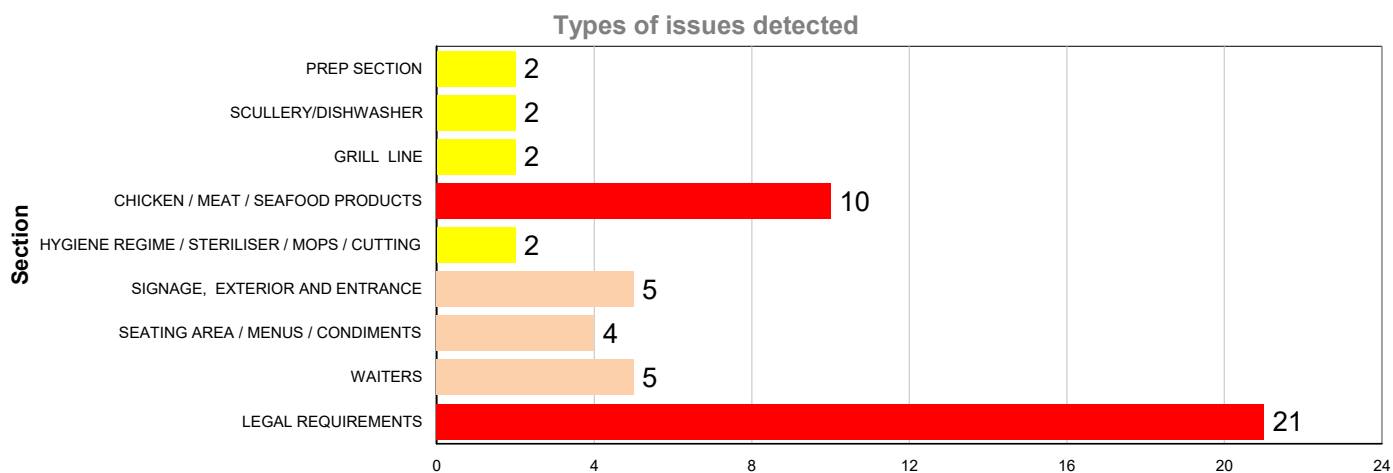
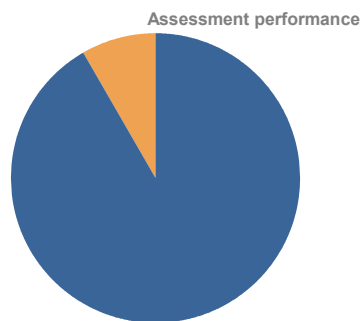


MOZAMBIK

Hermanus

Task ref#	11044		
Date	25-06-2025		
Type of task	Store Evaluation		
Completed by	Mozambik, Uhuru		
Start odometer	12345	End odometer	12345
Distance traveled	0 km		
Start time	Tuesday 24 June, 2025 12:52:16	End time	Tuesday 24 June, 2025 16:43:20
Time taken	231 mins		
Collector	Operations Managers		
Score	587/640 (92%)		



Responses to inspection points

DEEP FREEZE

Statement	Comment	Weight	Result
Stock rotation F.I.F.O.		5	
Defrosted and cleaned once a week		5	
Correct labeling and dating		5	
Storage of all products to be done according to Health Standard		5	
Temperature to be between -18 and -20 deg		5	
Condition and maintenance of freezer		5	

Scoring30 / 30

COLD ROOM

Statement	Comment	Weight	Result
Stock rotation F.I.F.O (first in first out)		5	
Correct labeling and dating		10	
Storage of all products to be done according to Health Standard		10	
Correct temp - 2c to 7c (dependent on defrost cycle)	Defrosting timer needs to be installed in coldroom	5	
Complete cleanliness shelves / floor / plastic curtain / walls / handles / fans		5	

Scoring35 / 35

STOREROOM

Statement	Comment	Weight	Result
Stock rotation F.I.F.O (first in first out)		5	
Correct labeling and dating		5	
Storage of all products according to health Standard - Chemicals stored separately		5	
Complete cleanliness shelves / floor / plastic curtain / walls / handles / fans		5	

Scoring20 / 20

DELI SECTION

Statement	Comment	Weight	Result
Fridges clean, correct temperature 2c to 7c (dependent on defrost cycle), working, handles and seals unbroken		5	
Recipes for salads and desserts followed		5	
Cleanliness of areas		5	
Deli Equipment in working order		5	
Food stored correctly after preparation eg: lettuce, coconut rice etc		1	

Scoring

21 / 21

PREP SECTION

Statement	Comment	Weight	Result
Shelving neat,clean and organized		5	
Fridges clean, correct temperature and working - handles and seals unbroken		5	
All prescribed hygiene specifications followed		5	
Are products defrosted and stored correctly after production?		5	
Any rusting or broken tables and legs?		5	
Portion scale working and clean		5	
All prep and portions sheets in use and filled in?		1	
Platform scale working and clean		1	
Are the portion sizes correct?		1	
Portion size (kg): Cheese		0	
Portion size (kg): Calamari tubes		0	
Portion size (kg): Calamari heads		1	
Portion size (kg): Ribs		1	
Portion size (kg): Chicken livers		1	

Scoring

36 / 38

SCULLERY/DISHWASHER

Statement	Comment	Weight	Result
Cleanliness of section and equipment		2	
Cutting boards, pots, cutlery and crockery stacked correctly		2	
No leaking plumbing	Double basin in kitchen has a leak in pipe Hand-wash basin has leak in pipe	0	
Correct use of chemicals and all staff to be trained by supplier on usage and safety		2	
Hand sanitizer / hand soap / hand paper / bin available		2	
Grease traps cleaned daily.		2	
All equipment working, dishwasher, taps, hose.		1	
Bin area clean		1	

Scoring

12 / 14

GRILL LINE

Statement	Comment	Weight	Result
Fridges clean, correct temperature and working - handles and seals unbroken		12	
Flat top and gas lines clean, burners working, heat shield and base tray in good condition		12	
Open Flame grill clean and stones changed twice a month		2	
Chip Fryer clean, drained daily and working - thermostat checked		10	
Oil quality as per spec,		5	
Following Moz cooking procedure		10	
Salamander and frame clean, all heat elements working		2	
All serving plates and platters clean and stacked correctly		2	
Co-ordinating area cleaned and clear of clutter		6	
Gas boiling table / Inductions clean and all burners and valves working correctly		4	
Extraction system and canopy working (incl lights), cleaned daily including filters		14	
Extraction professionally cleaned - record last date		5	
Chips, Rice and Veg freshness		4	
Moz sauces and Spices to Moz specification		2	
Cleanliness of light switches and isolators		1	
General cleanliness of floors, walls, ceilings, skirting and rubbish area	Scullery area walls need to be sanded painted Walls not whipped down of grime in grill section Extraction leaks oil marks into ceiling in section	0	
No broken wall or floor tiles	Broken tiles next to hand-wash basin in kitchen	0	
Electrical compliance loose wires, fixtures, etc.		1	
Correct Mozambik uniform regulations must be adhered to		8	

GRILL LINE

Statement	Comment	Weight	Result
Plates Unchipped, Moz Spec		5	

Scoring 105 / 107

CHICKEN / MEAT / SEAFOOD PRODUCTS

Statement	Comment	Weight	Result
Correct Mozambik specifications	Prawn medios not Moz spec	0	
	King Prawns not Moz spec (we don't use)		
Mozambik approved suppliers in use only	Buying prawns from Lumo food	0	
Control stock levels		5	
All sauces not OFF / SOUR		3	
Is the store buying 26% of stock from DC according to Store turnover sheet?		30	

Scoring 38 / 48

FIRST AID KIT

Statement	Comment	Weight	Result
A fully equipped first aid kit must be present in stores		5	
First Aid officer on duty		5	

Scoring 10 / 10

FIRE EXTINGUISHERS/FIRE BLANKETS

Statement	Comment	Weight	Result
Fire extinguishers must be wall mounted		5	
Fire extinguishers are readily accessible, fully charged and regularly inspected / record inspection date		5	
Fire Blankets must be wall mounted in grill area for easy access		5	

Scoring 15 / 15

HYGIENE REGIME / STERILISER / MOPS / CUTTING

Statement	Comment	Weight	Result
Color coded mops must be used for FOH and BOH and TOILETS.		2	
Must be stored correctly - upright position on a hanging rack		2	
Must be sanitized over night		2	
Each section to have correct color coded equipment		2	
Bucket of soap water to be available in relevant areas		2	
Clean cloths must accompany these buckets		2	
All cloths must be clean, sanitized and color coded	Cloths not colour coded	0	

Scoring

12 / 14

TOILETS: WHERE APPLICABLE

Statement	Comment	Weight	Result
Clean and well maintained		5	
Fresh odor		1	
Toilet paper, hand toweling, soap and santizer		1	
She bins in place		1	
Extra effort in making bathrooms more pretty/ user friendly.		1	
Toilet cleaning checklist completed and filed		5	
Baby change stations,clean and operational		5	

Scoring

19 / 19

STAFF TOILETS

Statement	Comment	Weight	Result
Clean and well maintained		5	
Fresh odor		2	
Toilet paper, hand toweling, hand soap and santizer		1	
She bins in place		1	
Toilet cleaning checklist completed and filed		5	
Toilet seat present		1	

Scoring

15 / 15

STAFF LOCKER ROOM

Statement	Comment	Weight	Result
Cleanliness		2	
Odour		1	
Neat		1	
Boots stored correctly and sanitized		1	

Scoring

5 / 5

SIGNAGE, EXTERIOR AND ENTRANCE

Statement	Comment	Weight	Result
Signage - Illumination and general cleanliness and condition		5	
General cleanliness of outside area conditon of furniture	Unused equipment left on balcony	0	
	Table on deck held up using wood as a stand		
	Incomplete wood finish on balcony		
	Emergency exit door cracked		
Spec Furniture		5	

Scoring

10 / 15

SEATING AREA / MENUS / CONDIMENTS

Statement	Comment	Weight	Result
Paint work, ceiling boards	Mural paintwork chipped scuffed	0	
Cleanliness of walls, air ducts etc		1	
Lighting - all working	Lights FoH BoH with exposed wiring or uncovered One light missing bulb in main seating area	0	
All gold Tomato sauce bottles clean and in good condition	Using wrong spec size tomato sauce bottles	0	
Correct Condiment baskets clean workable and packed correctly (santizer bottle, salt, pepper, wetwipes, peri peri sauce)	Using Verve water bottles as peri peri bottles	0	
Menus up to date and clean		1	
Menu boards professionally done, neat, illuminated		1	
Correct Serviette Dispensers on the tables and filled		5	

Scoring 8 / 12

MARKETING / P.O.S.

Statement	Comment	Weight	Result
Moz Spec A frames in use, National / Regional Promo material displayed		5	
Correct table talkers on tables and in Serviette dispensers, Posters Moz approved Spec		1	
In-house specials material Moz spec		1	
Correct Moz Spec Take Away Containers, Carry bags and stickers been used		2	
If HO promo running only HO promo on tables		2	
Snapper frames wall mounted		3	

Scoring 14 / 14

RECEPTION COUNTER/PLANTS/BINS

Statement	Comment	Weight	Result
Pots and plants clean (dust and cigarette butts free)		2	
Bins odour free and clean, with lids and refuse bag in		1	
Front counter clean and uncluttered		2	

Scoring5 / 5

WAITER STATIONS/CUTLERY/CROCKERY

Statement	Comment	Weight	Result
Waiter station - Clean, drawers and cupboards neat, Cutlery trays clean		5	
Welcome Peanut Cone and Sweets Moz Spec available		5	
Kids colouring in sheets and crayons available		5	

Scoring15 / 15

TELEPHONE AND COMPUTER

Statement	Comment	Weight	Result
Latest Moz GAAP / Pilot software version in use updated on the cloud.		2	
Moz Email account activated and checked		2	
Emergency Telephones number near the phone		2	
Telephone and Wifi in working order		2	

Scoring8 / 8

MANAGERS

Statement	Comment	Weight	Result
Compliance to Mozambik uniform regulations - clean shirt, jeans, dark shoes.		5	
Compliance to hygiene regulations, hair neat, nails clean - no jewellery		3	
Manager involved in running of floor FOH, vibing with customers and staff and running BOH		5	
Disciplinary procedures been followed, evidence that any warnings / disciplinary action is being kept and done according to law		5	

Scoring18 / 18

WAITERS

Statement	Comment	Weight	Result
Compliance to Mozambik uniform regulations - clean shirt, jeans, dark shoes and aprons		5	
Compliance to hygiene regulations, hair neat, nails clean - no jewellery		2	
Waiter's cloths - must be 2, worn on belt/apron, not shoulder		1	
Waiting staff introduced themselves to tables - Using Bom Dia Greeting - Good day	Waiters notbusijg Moz style greetings for guests	0	
Waiter writing on table ie:name and manger name		3	
Waiters Tools check - Waiters friend , Orderbooks, 3 pens and 2 dish cloths, lighter, cash float all available		5	

Scoring

16 / 21

BAR

Statement	Comment	Weight	Result
Clean, merchandised and stocked according to standards	Dirty bar mats floor in bar area	4	
All Fridges clean, working, lights working, seals not broken and decals in place		4	
Blender, blender jugs and Ice well clean, working		1	
Coffee machines / grinder clean, working		1	
Has the barman/barlady been for full Barista training		2	
Glasses and crockery clean, unchipped and unstained		2	
Bar area and equipment (incl printers) clean and tidy		2	
Glasses and crockery Moz spec		2	
Great cup of coffee?		2	
Ice machine / chest freezer in working order and clean		2	

Scoring

22 / 22

WELCOME / CUSTOMER RECEPTION / REQUESTS

Statement	Comment	Weight	Result
Customer acknowledged immediately on entering store		5	
Specified music being played and at correct sound levels		5	
Customer must be escorted to table		5	
Farewell and thanked by staff/management on way out		5	

Scoring20 / 20

TABLE SERVICE

Statement	Comment	Weight	Result
Menus - removed from table, on placing order		2	
Beverages - tray used, drinks opened and poured half full		2	
Wine service - label presented, taster poured, ice bucket delivered		2	
Tables wiped down during service - water and food residue		2	
Handling of plates, platters - nicely placed, warning of hot plates, 1 cloth per plate		2	
Ashtrays - cleared appropriately (if appropriate)		2	
Table cleared of all dirty cutlery and crockery before bill presented		2	
Bill presentation - Clean bill folder, Pen, Moz mints, Wrapped toothpicks, Correct change, Correct bill, Thank you note		2	
Waiters to be knowledgeable of all menu items, Menu knowledge – questions/queries satisfactorily answered – Question on in store specials		2	

Scoring18 / 18

KIDS SECTION

Statement	Comment	Weight	Result
Play area clean and no broken equipment (if applicable)		5	
Child Minder present		5	

Scoring10 / 10

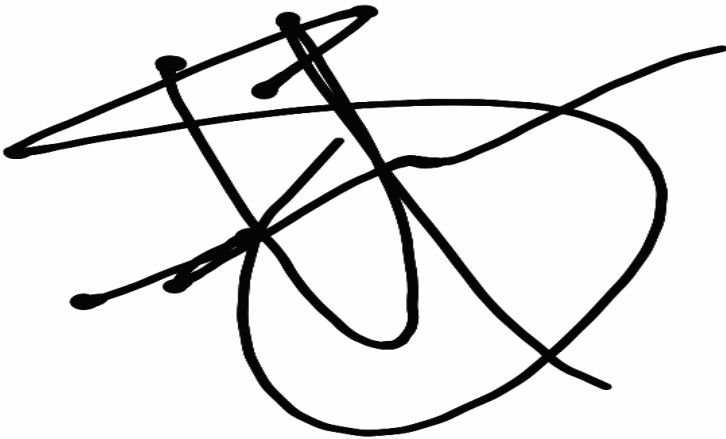
LEGAL REQUIREMENTS

Statement	Comment	Weight	Result
Generator in Working Order and Serviced		1	
Proof of pest control services		1	
Waiters meeting must have taken place and recorded - File present	Meeting not recorded in book	0	
Financial information submitted to Mozambik head office by 10th of each month - SALES ANALYSIS - GP's	Update Gp's on PoS system	20	
Liquor License Section 19/23		2	
Certificate of Acceptability		2	
Fire Certificate		0	
Gas Certificate		2	
Electrical Compliance		2	
Trade License		2	
Certificate of Occupancy		2	
TV License		0	
SAMPRO / SAMPRA		0	
Contracts - File with all employee details / ID COPY, WORK PERMITS / addresses / contact number / emergency contact		5	
Latest Updated - OPS Manual and Recipe Card Booklets		5	
Time in Attendance		1	
PAYE and UIF		1	
VAT Registration		1	
Basic Conditions of Employment Act		1	
Funeral Policies (if applicable)		1	
First Aid Training Certificates		1	
COIDA Certificate (Compensation for Occupational Injuries and Diseases Act)		0	
Certificate of Safe Oil Disposal		0	

Signature(s)

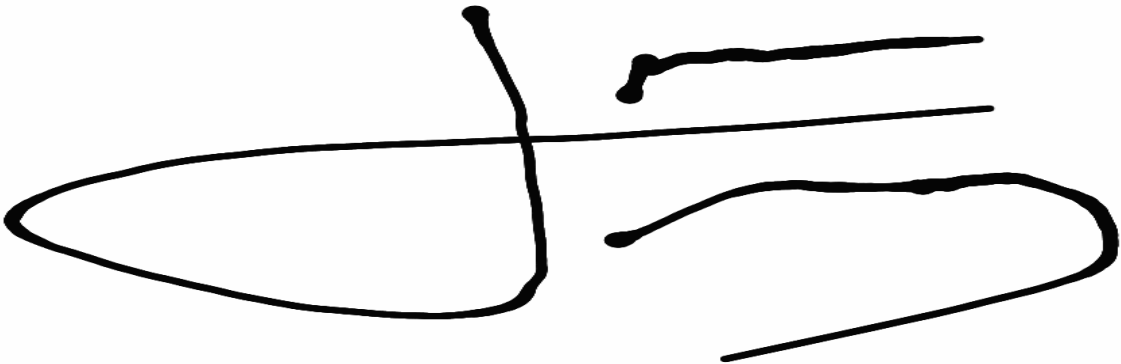
Operations

Signed: 24/06/2025 16:42:35

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

Store Manager

Signed: 24/06/2025 16:43:06

A handwritten signature in black ink, featuring a large, rounded loop on the left and a series of horizontal strokes on the right.