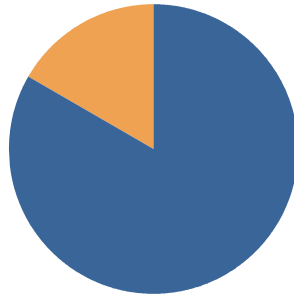


MOZAMBIK

PMB

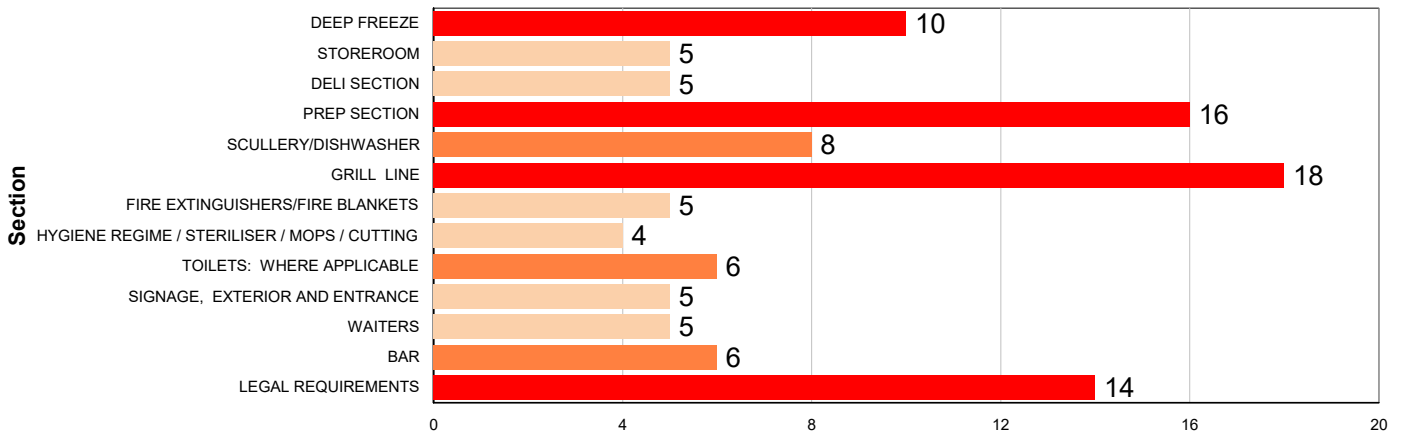
Task ref#	11046		
Date	26-06-2025		
Type of task	Store Evaluation		
Completed by	Mozambik, Karen		
Start odometer	66536	End odometer	66536
Distance traveled	0 km		
Start time	Tuesday 24 June, 2025 11:48:22	End time	Wednesday 25 June, 2025 08:10:48
Time taken	1222 mins		
Collector	Operations Managers		
Score	533/640 (83%)		

Assessment performance

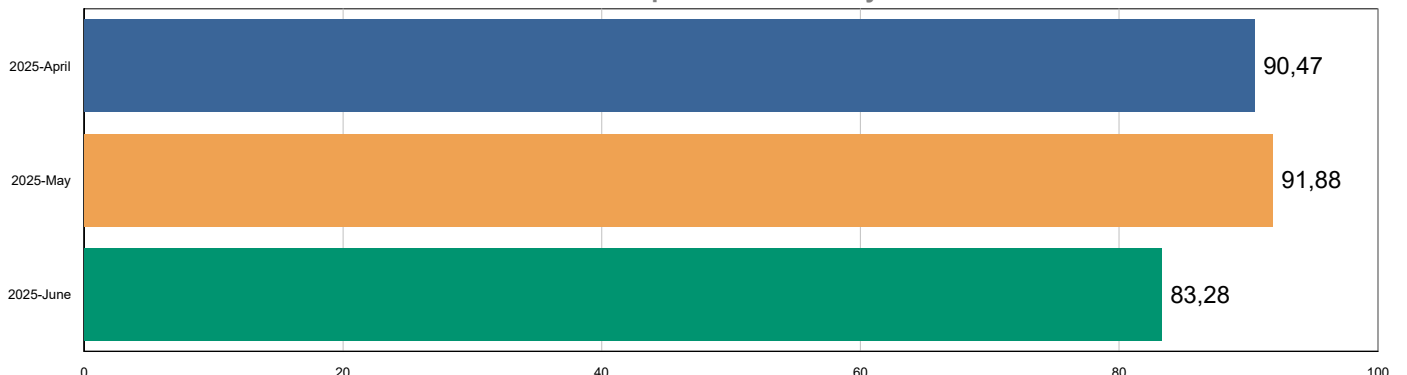


■ Passed	533	83.3%
■ Failed	107	16.7%
Total:	640	100.0%

Types of issues detected



Assessment performance this year



Responses to inspection points

DEEP FREEZE

Statement	Comment	Weight	Result
Stock rotation F.I.F.O.		5	<div></div>
Defrosted and cleaned once a week		5	<div></div>
Correct labeling and dating Photo 1	Labels and dates missing from portioned food items/containers	0	<div></div>
Storage of all products to be done according to Health Standard Photo 1 Photo 2 Photo 3 Photo 4	Open containers. Missing lids. Unsealed packaging	0	<div></div>
Temperature to be between -18 and -20 deg		5	<div></div>
Condition and maintenance of freezer		5	<div></div>

Scoring20 / 45

COLD ROOM

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

Scoring35 / 35

STOREROOM

Statement	Comment	Weight	Result
Stock rotation F.I.F.O (first in first out)		5	<div></div>
Correct labeling and dating		5	<div></div>
Storage of all products according to health Standard - Chemicals stored separately		5	<div></div>
Complete cleanliness shelves / floor / plastic curtain / walls / handles / fans Photo 1 Photo 2		0	<div></div>

Scoring15 / 25

DELI SECTION

Statement	Comment	Weight	Result
Fridges clean, correct temperature 2c to 7c (dependent on defrost cycle), working, handles and seals unbroken	Broken handle, still leaking water and bottom shelf water logged	0	<div></div>
Recipes for salads and desserts followed		5	<div></div>
Cleanliness of areas		5	<div></div>
Deli Equipment in working order		5	<div></div>
Food stored correctly after preparation eg: lettuce, coconut rice etc		1	<div></div>

Scoring16 / 21

PREP SECTION

Statement	Comment	Weight	Result
Shelving neat, clean and organized		5	
Fridges clean, correct temperature and working - handles and seals unbroken Photo 1	Undercounter fridge not cold.	0	
All prescribed hygiene specifications followed		5	
Are products defrosted and stored correctly after production? Photo 1 Photo 2 Photo 3 Photo 4 Photo 5 Photo 6	Containers not dated or marked. Lids not closed. Cling film not covering. Broken fridge used for storage is full of cockroaches, crawling in the onion containers, please do not use this for food storage	0	
Any rusting or broken tables and legs? Photo 1 Photo 2	Cracked sink is leaking dirty water, not being cleaned, causing rust	0	
Portion scale working and clean		5	
All prep and portions sheets in use and filled in?	Yes, but capture method incorrectly done, Geraldo has explained again	1	
Platform scale working and clean		1	
Are the portion sizes correct?		1	
Portion size (kg): Cheese		1	
Portion size (kg): Calamari tubes	Weights between 100 and 110	0	
Portion size (kg): Calamari heads		1	
Portion size (kg): Ribs		1	
Portion size (kg): Chicken livers		1	

Scoring

22 / 68

SCULLERY/DISHWASHER

Statement	Comment	Weight	Result
Cleanliness of section and equipment Photo 1	Dirty and mouldy containers	0	<div></div>
Cutting boards, pots, cutlery and crockery stacked correctly Photo 1 Photo 2	Pots stored on gas bottles. Lids stored on dirty and mouldy containers	0	<div></div>
No leaking plumbing Photo 1	Hose for sink broken	0	<div></div>
Correct use of chemicals and all staff to be trained by supplier on usage and safety		2	<div></div>
Hand santizer / hand soap / hand paper / bin available		2	<div></div>
Grease traps cleaned daily. Photo 1	Not being done	0	<div></div>
All equipment working, dishwasher, taps, hose.		1	<div></div>
Bin area clean		1	<div></div>

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	Need new stones	0	
Chip Fryer clean, drained daily and working - thermostat checked Photo 1 Photo 2	Got slow drip/leak from left hand tank. Door need maintenance	0	
Oil quality as per spec,		5	
Following Moz cooking procedure		10	
Salamander and frame clean, all heat elements working Photo 1	Rice cooker broken underneath. HS risk. Please repair/replace	0	
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	Due 03/08	5	
Chips, Rice and Veg freshness		4	
Moz sauces and Spices to Moz specification Photo 1	Batter mix too watery	0	
Cleanliness of light switches and isolators		1	
General cleanliness of floors, walls, ceilings, skirting and rubbish area		1	
No broken wall or floor tiles Photo 1		0	

GRILL LINE

Statement	Comment	Weight	Result
Electrical compliance loose wires, fixtures, etc. Photo 1 Photo 2	At pass and in entrance to bathroom	0	<div></div>
Correct Mozambik uniform regulations must be adhered to		8	<div></div>
Plates Unchipped, Moz Spec		5	<div></div>

Scoring89 / 118

CHICKEN / MEAT / SEAFOOD PRODUCTS

Statement	Comment	Weight	Result
Correct Mozambik specifications		5	<div></div>
Mozambik approved suppliers in use only		5	<div></div>
Control stock levels		5	<div></div>
All sauces not OFF / SOUR		3	<div></div>
Is the store buying 26% of stock from DC according to Store turnover sheet?		30	<div></div>

Scoring48 / 48

FIRST AID KIT

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




Scoring10 / 10

FIRE EXTINGUISHERS/FIRE BLANKETS




Statement	Comment	Weight	Result
Fire extinguishers must be wall mounted		5	<div></div>
Fire extinguishers are readily accessible, fully charged and regularly inspected / record inspection date Photo 1	Due this month, have been booked	5	<div></div>
Fire Blankets must be wall mounted in grill area for easy access Photo 1	Please mount your fire blanket	0	<div></div>

Scoring10 / 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 Photo 1	Mops left in water in buckets outside, red mop in blue bucket	0	
Must be sanitized over night		2	
Each section to have correct color coded equipment Photo 1	Colour coded equipment is available, please can we not keep our cell phones on cutting boards	0	
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		2	

Scoring**10 / 14****TOILETS: WHERE APPLICABLE**

Statement	Comment	Weight	Result
Clean and well maintained Photo 1	Basins mouldy	0	
Fresh odor		1	
Toilet paper, hand toweling, soap and sanitizer		1	
She bins in place	No	0	
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**13 / 19**

STAFF TOILETS

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

Scoring15 / 15

STAFF LOCKER ROOM

Statement	Comment	Weight	Result
Cleanliness		2	<div></div>
Odour		1	<div></div>
Neat		1	<div></div>
Boots stored correctly and sanitized		1	<div></div>

Scoring5 / 5

SIGNAGE, EXTERIOR AND ENTRANCE

Statement	Comment	Weight	Result
Signage - Illumination and general cleanliness and condition	Lightbulbs still broken, no spotlights yet	0	<div></div>
General cleanliness of outside area conditon of furniture		5	<div></div>
Spec Furniture		5	<div></div>

Scoring10 / 15

SEATING AREA / MENUS / CONDIMENTS

Statement	Comment	Weight	Result
Paint work, ceiling boards		1	<div></div>
Cleanliness of walls, air ducts etc		1	<div></div>
Lighting - all working		1	<div></div>
All gold Tomato sauce bottles clean and in good condition		1	<div></div>
Correct Condiment baskets clean workable and packed correctly (santizer bottle, salt, pepper, wetwipes, peri peri sauce)		1	<div></div>
Menus up to date and clean		1	<div></div>
Menu boards professionally done, neat, illuminated		1	<div></div>
Correct Serviette Dispensers on the tables and filled		5	<div></div>

Scoring

12 / 12

MARKETING / P.O.S.

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

Scoring

14 / 14

RECEPTION COUNTER/PLANTS/BINS

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

Scoring

5 / 5

WAITER STATIONS/CUTLERY/CROCKERY

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

Scoring15 / 15

TELEPHONE AND COMPUTER

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

Scoring8 / 8

MANAGERS

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

Scoring18 / 18

WAITERS

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

BAR

Statement	Comment	Weight	Result
Clean, merchandised and stocked according to standards Photo 1 Photo 2 Photo 3	Out of date items in fridge	0	
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? Photo 1		2	
Ice machine / chest freezer in working order and clean Photo 1	Ice machine needs a cover	0	

Scoring**16 / 30****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	

Scoring**20 / 20**

TABLE SERVICE

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

Scoring

18 / 18

KIDS SECTION

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

Scoring

10 / 10

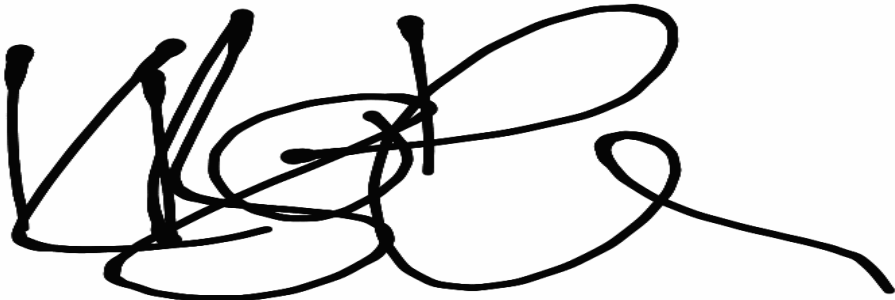
LEGAL REQUIREMENTS

Statement	Comment	Weight	Result
Generator in Working Order and Serviced		1	<div></div>
Proof of pest control services		1	<div></div>
Waiters meeting must have taken place and recorded - File present		5	<div></div>
Financial information submitted to Mozambik head office by 10th of each month - SALES ANALYSIS - GP's		20	<div></div>
Liquor License Section 19/23		2	<div></div>
Certificate of Acceptability	Pragin sorting	0	<div></div>
Fire Certificate		2	<div></div>
Gas Certificate		0	<div></div>
Electrical Compliance		2	<div></div>
Trade License		2	<div></div>
Certificate of Occupancy	Pragin sorting	0	<div></div>
TV License		0	<div></div>
SAMPRO / SAMPRA		2	<div></div>
Contracts - File with all employee details / ID COPY, WORK PERMITS / addresses / contact number / emergency contact		5	<div></div>
Latest Updated - OPS Manual and Recipe Card Booklets		5	<div></div>
Time in Attendance		1	<div></div>
PAYE and UIF		1	<div></div>
VAT Registration		1	<div></div>
Basic Conditions of Employment Act		0	<div></div>
Funeral Policies (if applicable)		1	<div></div>
First Aid Training Certificates		1	<div></div>
COIDA Certificate (Compensation for Occupational Injuries and Diseases Act)		0	<div></div>
Certificate of Safe Oil Disposal		5	<div></div>

Signature(s)

Operations

Signed: 25/06/2025 08:10:10

A stylized, cursive handwritten signature in black ink, consisting of several overlapping loops and a long horizontal tail stroke.

Store Manager

Signed: 25/06/2025 08:10:27

Handwritten text in black ink. The top line is a cursive signature that appears to be 'Sam'. The bottom line is the word '(apologies)' written in a similar cursive style, enclosed in parentheses.