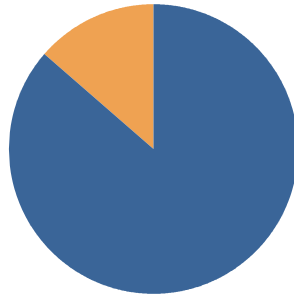


MOZAMBIK

Sunninghill

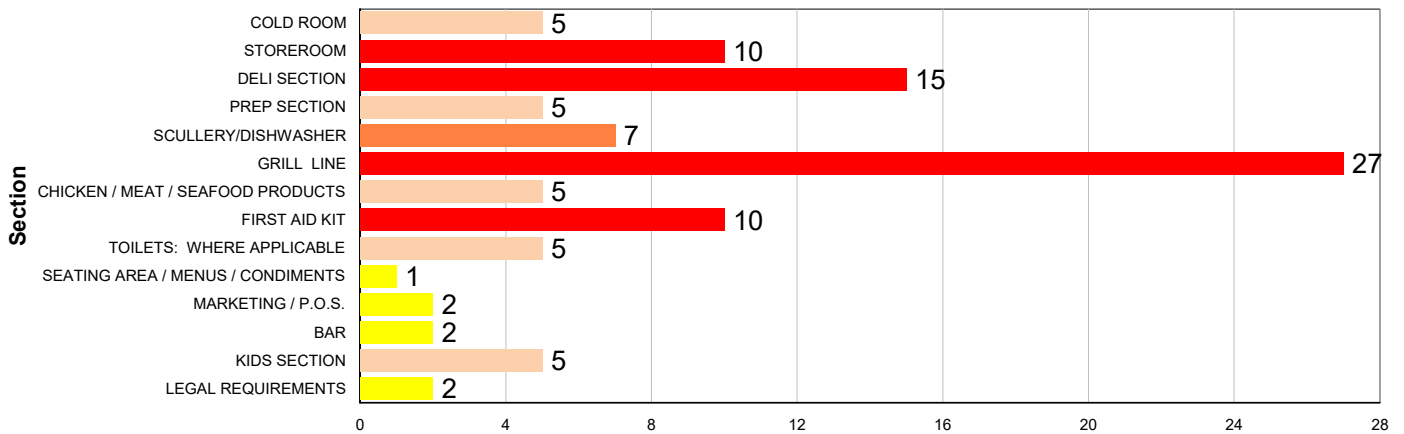
Task ref#	11078		
Date	10-07-2025		
Type of task	Store Evaluation		
Completed by	Mozambik, Sydney		
Start odometer	8367	End odometer	8414
Distance traveled	47 km		
Start time	Wednesday 09 July, 2025 13:09:09	End time	Wednesday 09 July, 2025 16:07:40
Time taken	178 mins		
Collector	Operations Managers		
Score	647/748 (86%)		

Assessment performance

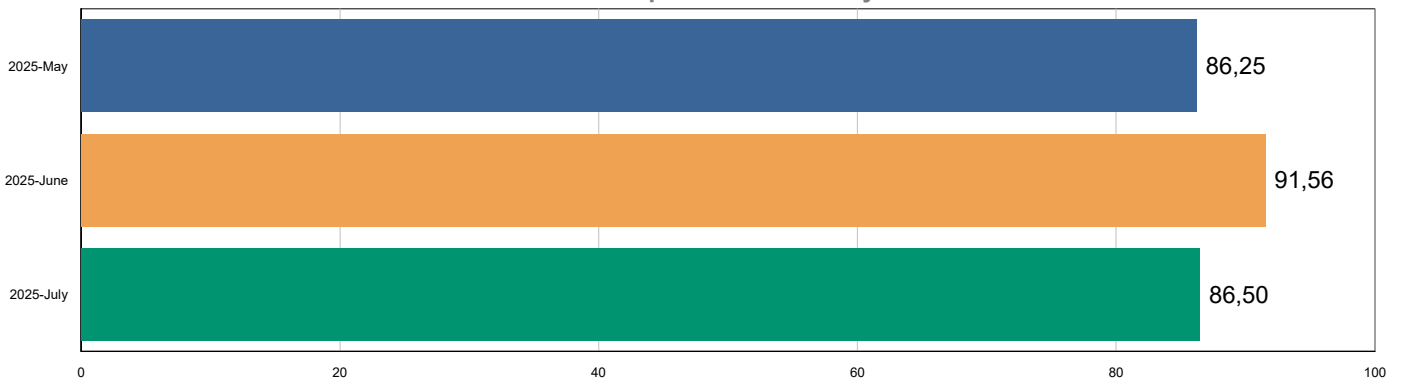


■ Passed	647	86.5%
■ Failed	101	13.5%
Total:	748	100.0%

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	
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		5	
Storage of all products to be done according to Health Standard		5	
Correct temp - 2c to 7c (dependent on defrost cycle)		5	
Complete cleanliness shelves / floor / plastic curtain / walls / handles / fans Photo 1	Need plastic curtain for vegetables	0	

Scoring20 / 25

STOREROOM

Statement	Comment	Weight	Result
Stock rotation F.I.F.O (first in first out)		0	
Correct labeling and dating Photo 1 Photo 2	No dates	0	
Storage of all products according to health Standard - Chemicals stored separately		5	
Complete cleanliness shelves / floor / plastic curtain / walls / handles / fans		5	

Scoring10 / 25

DELI SECTION

Statement	Comment	Weight	Result
Fridges clean, correct temperature 2c to 7c (dependent on defrost cycle), working, handles and seals unbroken	Fridge not working	0	
Recipes for salads and desserts followed		5	
Cleanliness of areas		5	
Deli Equipment in working order	Fridge not working	0	
Food stored correctly after preparation eg: lettuce, coconut rice etc Photo 1	Need Plastic container for rice	0	

Scoring

10 / 25

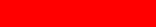
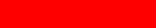
PREP SECTION

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?	Nope defrosting chicken breast with water	0	
Any rusting or broken tables and legs?		5	
Portion scale working and clean		5	
All prep and portions sheets in use and filled in?		5	
Platform scale working and clean		5	
Portion size (kg): Cheese		2	
Portion size (kg): Calamari tubes		2	
Portion size (kg): Calamari heads Photo 1		2	
Portion size (kg): Ribs Photo 1		2	
Portion size (kg): Chicken livers Photo 1 Photo 2		2	

SCULLERY/DISHWASHER

Statement	Comment	Weight	Result
Cleanliness of section and equipment		2	
Cutting boards, pots, cutlery and crockery stacked correctly		2	
No leaking plumbing		5	
Correct use of chemicals and all staff to be trained by supplier on usage and safety		2	
Hand santizer / hand soap / hand paper / bin available		2	
Grease traps cleaned daily. Photo 1	Grease trap not clean	0	
All equipment working, dishwasher, taps, hose. Photo 1	Need a new tap	0	
Bin area clean		5	

GRILL LINE

Statement	Comment	Weight	Result
Fridges clean, correct temperature and working - handles and seals unbroken		5	
Flat top and gas lines clean, burners working, heat shield and base tray in good condition		10	
Open Flame grill clean and stones changed twice a month Photo 1	Flame Grill need stones	0	
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		5	
All serving plates and platters clean and stacked correctly		5	
Co-ordinating area cleaned and clear of clutter		5	
Gas boiling table / Inductions clean and all burners and valves working correctly		5	
Extraction system and canopy working (incl lights), cleaned daily including filters Photo 1	Light camera	0	
Extraction professionally cleaned - record last date		10	
Chips, Rice and Veg freshness		10	
Cleanliness of light switches and isolators		2	
General cleanliness of floors, walls, ceilings, skirting and rubbish area		2	
No broken wall or floor tiles		2	
Electrical compliance loose wires, fixtures, etc. Photo 1 Photo 2 Photo 3 Photo 4		0	

GRILL LINE

Statement	Comment	Weight	Result
Correct Mozambik uniform regulations must be adhered to		10	
Plates Unchipped, Moz Spec		5	

Scoring101 / 134

CHICKEN / MEAT / SEAFOOD PRODUCTS

Statement	Comment	Weight	Result
Correct Mozambik specifications Photo 1	Still using chickpeas on the tin	0	
Mozambik approved suppliers in use only		10	
Control stock levels		5	
All sauces not OFF / SOUR		5	
Is the store buying 26% of stock from DC according to Store turnover sheet?		30	

Scoring50 / 55

FIRST AID KIT

Statement	Comment	Weight	Result
A fully equipped first aid kit must be present in stores		5	
First Aid officer on duty	No first aid office on duty	0	

Scoring5 / 15

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		10	
Fire Blankets must be wall mounted in grill area for easy access		5	

Scoring20 / 20

HYGIENE REGIME / STERILISER / MOPS / CUTTING

Statement	Comment	Weight	Result
Color coded mops must be used for FOH and BOH and TOILETS.		5	
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		5	
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

20 / 20

TOILETS: WHERE APPLICABLE

Statement	Comment	Weight	Result
Clean and well maintained		5	
Fresh odor		1	
Toilet paper, hand toweling, soap and sanitizer		5	
She bins in place		5	
Extra effort in making bathrooms more pretty/ user friendly.		1	
Toilet cleaning checklist completed and filed Photo 1	Checklist not completed	0	
Baby change stations,clean and operational		1	

Scoring

18 / 23

STAFF TOILETS

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

Scoring18 / 18

STAFF LOCKER ROOM

Statement	Comment	Weight	Result
Cleanliness		5	
Odour		1	
Neat		1	
Boots stored correctly and sanitized		1	

Scoring8 / 8

SIGNAGE, EXTERIOR AND ENTRANCE

Statement	Comment	Weight	Result
Signage - Illumination and general cleanliness and condition		5	
General cleanliness of outside area conditon of furniture		5	
Spec Furniture		5	

Scoring15 / 15

SEATING AREA / MENUS / CONDIMENTS

Statement	Comment	Weight	Result
Paint work, ceiling boards		1	
Cleanliness of walls, air ducts etc		1	
Lighting - all working		1	
All gold Tomato sauce bottles clean and in good condition		5	
Correct Condiment baskets clean workable and packed correctly (santizer bottle, salt, pepper, wetwipes, peri peri sauce)	They do. Have, but they are not enough to catch up the whole story.	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

15 / 16

MARKETING / P.O.S.

Statement	Comment	Weight	Result
Moz Spec A frames in use, National / Regional Promo material displayed		5	
Correct marketing material in Serviette dispensers, Posters Moz approved Spec		5	
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 Photo 1 Photo 2	Outside snapper frames need a plastic	0	

Scoring

15 / 19

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		2	
Front counter clean and uncluttered		2	

Scoring6 / 6

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		5	
Manager involved in running of floor FOH, vibing with customers and staff and running BOH		5	

Scoring15 / 15

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		5	
Waiter's cloths - must be 2, worn on belt/apron, not shoulder		2	
Waiting staff introduced themselves to tables - Using Bom Dia Greeting - Good day		5	
Waiter writing on table ie:name and manger name		5	
Waiters Tools check - Waiters friend , Orderbooks, 3 pens and 2 dish cloths, lighter, cash float all available		5	

Scoring 27 / 27

BAR

Statement	Comment	Weight	Result
Clean, merchandised and stocked according to standards		5	
All Fridges clean, working, lights working, seals not broken and decals in place		5	
Blender, blender jugs and Ice well clean, working		5	
Coffee machines / grinder clean, working		5	
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		5	
Great cup of coffee?		2	
Ice machine / chest freezer in working order and clean	Need to have a Ice crusher	0	

Scoring 33 / 35

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	
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	

Scoring **18 / 18**

KIDS SECTION

Statement	Comment	Weight	Result
Play area clean and no broken equipment (if applicable)	Kid is playing area at work is pilling	0	
Child Minder present		5	

Scoring **5 / 10**

LEGAL REQUIREMENTS

Statement	Comment	Weight	Result
Generator in Working Order and Serviced		1	
Proof of pest control services		5	
Disciplinary procedures been followed, evidence that any warnings / disciplinary action is being kept and done according to law		5	
Waiters meeting must have taken place and recorded - File present		5	
Financial information submitted to Mozambik head office by 10th of each month - SALES ANALYSIS - GP's		20	
Liquor License Section 19/23		2	
Certificate of Acceptability		2	
Fire Certificate		2	
Gas Certificate		2	
Electrical Compliance		2	
Trade License		2	
Certificate of Occupancy		2	
TV License		2	
SAMPRO / SAMPRA		2	
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		2	
PAYE and UIF		2	
VAT Registration		2	
Basic Conditions of Employment Act		2	
Funeral Policies (if applicable)		2	
First Aid Training Certificates		0	

LEGAL REQUIREMENTS

Statement	Comment	Weight	Result
COIDA Certificate (Compensation for Occupational Injuries and Diseases Act)		5	
Certificate of Safe Oil Disposal		3	

Scoring

82 / 84

Signature(s)

Operations

Signed: 09/07/2025 16:01:44



Store Manager

Signed: 09/07/2025 16:01:55

