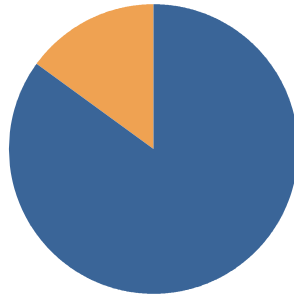


# MOZAMBIK

## Somerset West

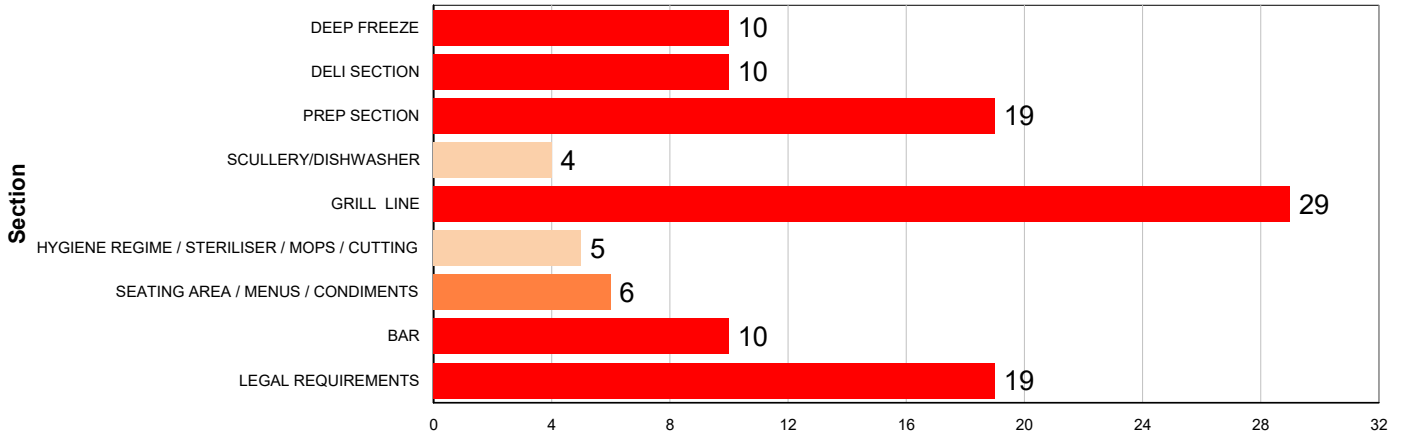
Task ref#	11080		
Date	11-07-2025		
Type of task	Store Evaluation		
Completed by	Mozambik, Uhuru		
Start odometer	12345	End odometer	67890
Distance traveled	55545 km		
Start time	Thursday 10 July, 2025 11:49:38	End time	Thursday 10 July, 2025 14:13:00
Time taken	144 mins		
Collector	Operations Managers		
Score	636/748 (85%)		

Assessment performance

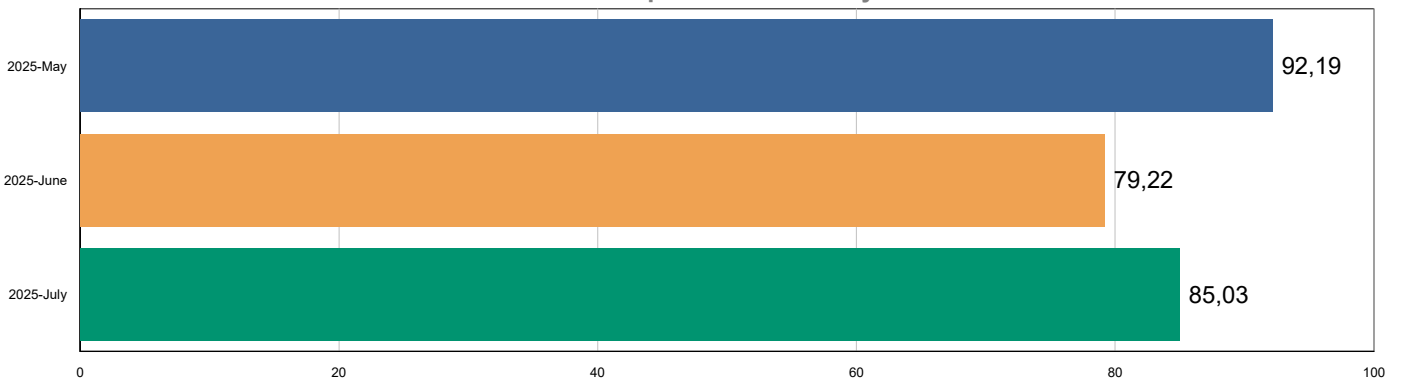


■ Passed	636	85.0%
■ Failed	112	15.0%
Total:		748 100.0%

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	<div></div>
Defrosted and cleaned once a week  Photo <a href="#">1</a> Photo <a href="#">2</a>	Chest freezer not defrosted weekly  Deep freezer has ice build up around fans	0	<div></div>
Correct labeling and dating		5	<div></div>
Storage of all products to be done according to Health Standard Photo <a href="#">1</a>	Staff chicken not stored correctly once opened	0	<div></div>
Temperature to be between -18 and -20 deg		5	<div></div>
Condition and maintenance of freezer		5	<div></div>

Scoring 20 / 35

COLD ROOM

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 to be done according to Health Standard		5	<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>

Scoring 25 / 25

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		5	<div></div>

Scoring 20 / 20

DELI SECTION

Statement	Comment	Weight	Result
Fridges clean, correct temperature 2c to 7c (dependent on defrost cycle), working, handles and seals unbroken		5	<div></div>
Recipes for salads and desserts followed		5	<div></div>
Cleanliness of areas  Photo <a href="#">1</a>  Photo <a href="#">2</a>  Photo <a href="#">3</a>	Deli fridge dirty not whiped down daily	0	<div></div>
Deli Equipment in working order  Photo <a href="#">1</a>  Photo <a href="#">2</a>	Deli fridge leaks	0	<div></div>
Food stored correctly after preparation eg: lettuce, coconut rice etc		5	<div></div>

PREP SECTION

Statement	Comment	Weight	Result
Shelving neat,clean and organized		5	<div></div>
Fridges clean, correct temperature and working - handles and seals unbroken Photo <a href="#">1</a>	Prep fridge is broken	0	<div></div>
All prescribed hygiene specifications followed Photo <a href="#">1</a>	Peri peri sauce not decanted stored in clean container	0	<div></div>
Are products defrosted and stored correctly after production?  Photo <a href="#">1</a> Photo <a href="#">2</a> Photo <a href="#">3</a> Photo <a href="#">4</a>	Moneyglan sauce not removed from package decanted once opened  Ribs, breasts, meat chickens not dated in fridge	0	<div></div>
Any rusting or broken tables and legs?		5	<div></div>
Portion scale working and clean		5	<div></div>
All prep and portions sheets in use and filled in?		5	<div></div>
Platform scale working and clean		5	<div></div>
Portion size (kg): Cheese Photo <a href="#">1</a>		2	<div></div>
Portion size (kg): Calamari tubes Photo <a href="#">1</a>	Calamari under portioned	0	<div></div>
Portion size (kg): Calamari heads Photo <a href="#">1</a>	Squid heads under portioned	0	<div></div>
Portion size (kg): Ribs Photo <a href="#">1</a>		2	<div></div>
Portion size (kg): Chicken livers	No stock of chicken livers (delivery today).	2	<div></div>

SCULLERY/DISHWASHER

Statement	Comment	Weight	Result
Cleanliness of section and equipment Photo <a href="#">1</a>	Remove all unused things in scullery section	0	<div></div>
Cutting boards, pots, cutlery and crocery stacked correctly		2	<div></div>
No leaking plumbing		5	<div></div>
Correct use of chemicals and all staff to be trained by supplier on usage and safety		2	<div></div>
Hand sanitizer / hand soap / hand paper / bin available Photo <a href="#">1</a>	Sanitizer stations not refilled empty	0	<div></div>
Grease traps cleaned daily.		2	<div></div>
All equipment working, dishwasher, taps, hose.		5	<div></div>
Bin area clean		5	<div></div>

## 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 <a href="#">1</a> Photo <a href="#">2</a> Photo <a href="#">3</a>	Flame grill needs a deep clean scrub with Greaseoff	0	
Chip Fryer clean, drained daily and working - thermostat checked Photo <a href="#">1</a> Photo <a href="#">2</a>	Chip fryer dirty not whipped down daily	0	
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		15	
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 Photo <a href="#">1</a> Photo <a href="#">2</a> Photo <a href="#">3</a>	Walls behind fryer, grill under extraction need a whipe down	0	
No broken wall or floor tiles		2	

GRILL LINE

Statement	Comment	Weight	Result
Electrical compliance loose wires, fixtures, etc. Photo <a href="#">1</a> Photo <a href="#">2</a>	Plug points BoH loose exposed wiring	0	<div></div>
Correct Mozambik uniform regulations must be adhered to		10	<div></div>
Plates Unchipped, Moz Spec Photo <a href="#">1</a>	Using wrong spec starter bowls	0	<div></div>

Scoring99 / 164

CHICKEN / MEAT / SEAFOOD PRODUCTS

Statement	Comment	Weight	Result
Correct Mozambik specifications		5	<div></div>
Mozambik approved suppliers in use only		10	<div></div>
Control stock levels		5	<div></div>
All sauces not OFF / SOUR		5	<div></div>
Is the store buying 26% of stock from DC according to Store turnover sheet?		30	<div></div>

Scoring55 / 55

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		10	<div></div>

Scoring15 / 15

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		10	<div></div>
Fire Blankets must be wall mounted in grill area for easy access		5	<div></div>

Scoring20 / 20

HYGIENE REGIME / STERILISER / MOPS / CUTTING

Statement	Comment	Weight	Result
Color coded mops must be used for FOH and BOH and TOILETS. Photo <a href="#">1</a> Photo <a href="#">2</a>	Mops brooms not colour coded	0	<div></div>
Must be stored correctly - upright position on a hanging rack		2	<div></div>
Must be sanitized over night		2	<div></div>
Each section to have correct color coded equipment		5	<div></div>
Bucket of soap water to be available in relevant areas		2	<div></div>
Clean cloths must accompany these buckets		2	<div></div>
All cloths must be clean, sanitized and color coded		2	<div></div>
Scoring		15 / 25	

TOILETS: WHERE APPLICABLE

Statement	Comment	Weight	Result
Clean and well maintained		5	<div></div>
Fresh odor		1	<div></div>
Toilet paper, hand toweling, soap and santizer		5	<div></div>
She bins in place		5	<div></div>
Extra effort in making bathrooms more pretty/ user friendly.		1	<div></div>
Toilet cleaning checklist completed and filed		5	<div></div>
Baby change stations,clean and operational		1	<div></div>
Scoring		23 / 23	



STAFF TOILETS

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

Scoring18 / 18

STAFF LOCKER ROOM

Statement	Comment	Weight	Result
Cleanliness		5	<div></div>
Odour		1	<div></div>
Neat		1	<div></div>
Boots stored correctly and sanitized		1	<div></div>









Scoring8 / 8

SIGNAGE, EXTERIOR AND ENTRANCE

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

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) Photo <a href="#">1</a> Photo <a href="#">2</a> Photo <a href="#">3</a>	Dirty old cardboard in condiment baskets  Sanitizer bottles with faded labels	0	
Menus up to date and clean		1	
Menu boards professionally done, neat, illuminated		1	
Correct Serviette Dispensers on the tables and filled Photo <a href="#">1</a>	Cracked serviette dispensers on tables	0	

**Scoring****10 / 18****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		2	

**Scoring****17 / 17**

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		2	<div></div>
Front counter clean and uncluttered		2	<div></div>

Scoring6 / 6

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		5	<div></div>
Manager involved in running of floor FOH, vibing with customers and staff and running BOH		5	<div></div>

Scoring15 / 15

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		5	<div></div>
Waiter's cloths - must be 2, worn on belt/apron, not shoulder		2	<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		5	<div></div>
Waiters Tools check - Waiters friend , Orderbooks, 3 pens and 2 dish cloths, lighter, cash float all available		5	<div></div>

Scoring

27 / 27

BAR

Statement	Comment	Weight	Result
Clean, merchandised and stocked according to standards Photo <a href="#">1</a>	No sir juice lime juice in stock	0	<div></div>
All Fridges clean, working, lights working, seals not broken and decals in place Photo <a href="#">1</a>	Cracked perspex window in bar fridge	0	<div></div>
Blender, blender jugs and Ice well clean, working		5	<div></div>
Coffee machines / grinder clean, working		5	<div></div>
Has the barman/barlady been for full Barista training		2	<div></div>
Glasses and crockery clean, unchipped and unstained		2	<div></div>
Bar area and equipment (incl printers) clean and tidy		2	<div></div>
Glasses and crockery Moz spec		5	<div></div>
Great cup of coffee?		2	<div></div>
Ice machine / chest freezer in working order and clean		2	<div></div>

Scoring

25 / 35

**WELCOME / CUSTOMER RECEPTION / REQUESTS**

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

**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	
Proof of pest control services	No proof of June pest control certification	0	
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	Waiter meeting not recorded in file	0	
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	No gas certificate in store (get from centre management).	0	
Electrical Compliance		2	
Trade License		2	
Certificate of Occupancy		2	
TV License	No tv license certificate in store	0	
SAMPRO / SAMPRA	No music license certificate in store	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		2	
PAYE and UIF		2	
VAT Registration		2	
Basic Conditions of Employment Act		2	
Funeral Policies (if applicable)		2	
First Aid Training Certificates		2	

LEGAL REQUIREMENTS

Statement	Comment	Weight	Result
COIDA Certificate (Compensation for Occupational Injuries and Diseases Act)		5	<div></div>
Certificate of Safe Oil Disposal	No certificate of safe oil disposal in store	0	<div></div>

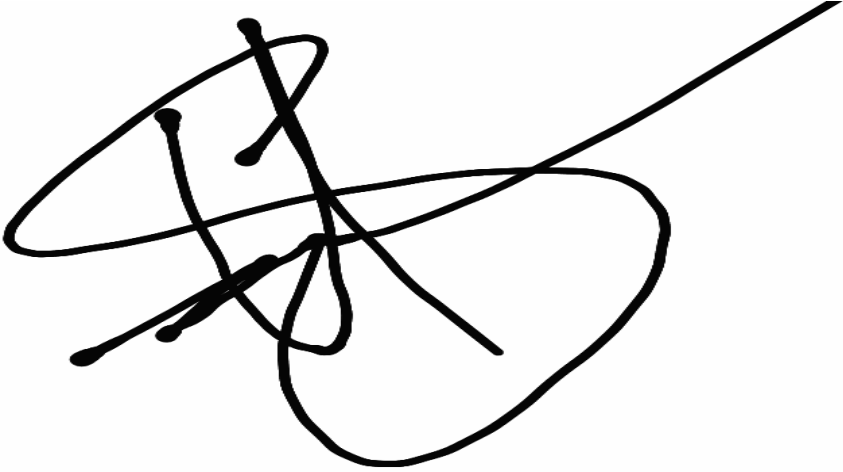
Scoring

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Signature(s)

Operations

Signed: 10/07/2025 14:12:34



Store Manager

Signed: 10/07/2025 14:12:50

