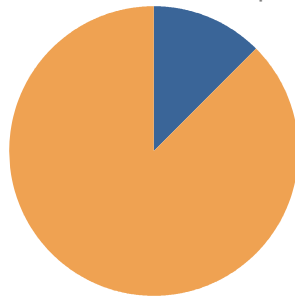


MOZAMBIK

Stanger

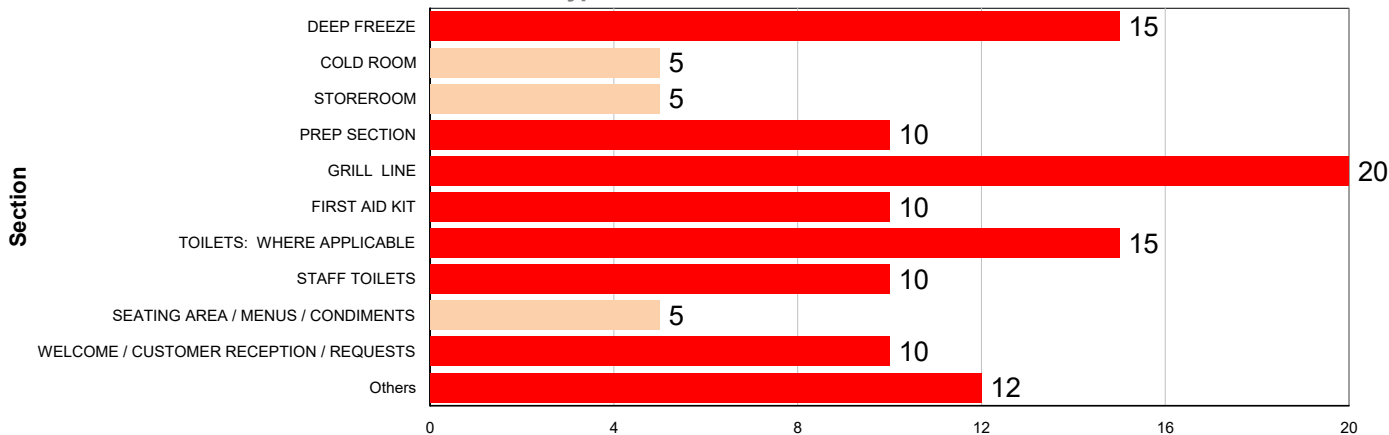
| | | | |
|-------------------|-------------------------------------|--------------|-------------------------------------|
| Task ref# | 21256 | | |
| Date | 24-09-2025 | | |
| Type of task | Store Evaluation | | |
| Completed by | Mozambik, Dean | | |
| Start odometer | 168209 | End odometer | 1234 |
| Distance traveled | -166975 km | | |
| Start time | Tuesday 16 September, 2025 11:22:19 | End time | Tuesday 23 September, 2025 11:24:55 |
| Time taken | 10082 mins | | |
| Collector | Operations Managers | | |
| Score | 1111/1268 (88%) | | |

Assessment performance

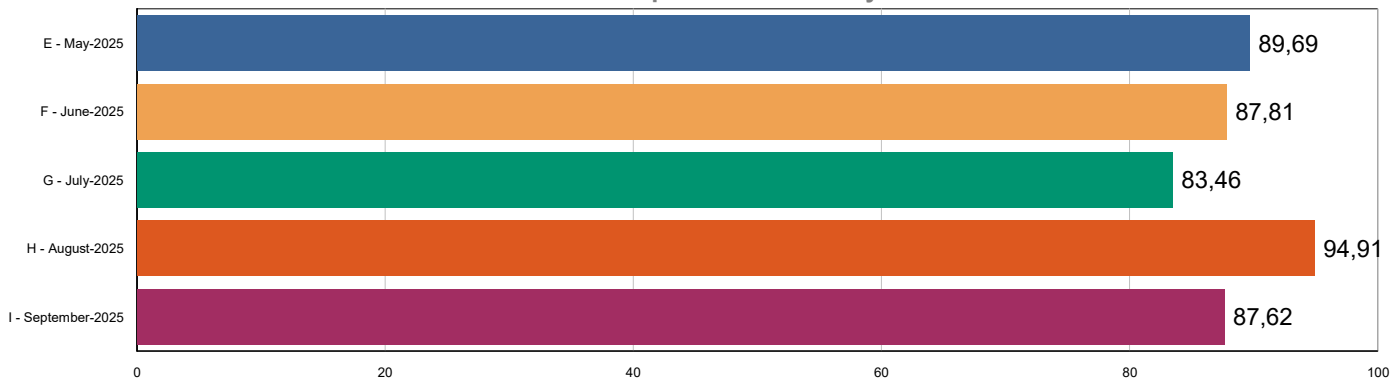


| | | |
|--------|------|--------|
| Failed | 157 | 12.4% |
| Passed | 1111 | 87.6% |
| Total: | 1268 | 100.0% |

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) | | 0 / 10 | | * |
| Defrosted and cleaned once a week | | 5 / 5 | | |
| Correct labeling and dating | | 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 | | 25 / 40 | | |
| - Critical deviations (*) | | 10 | | |
| = Total | | 15 | | |

COLD ROOM

| 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 to be done according to Health Standard | | 5 / 5 | | |
| Correct temp - 2c to 7c (dependent on defrost cycle) | | 5 / 5 | | |
| Complete cleanliness shelves / floor / plastic curtain / walls / handles / fans | Generally good just one or two small areas need cleaning | 5 / 5 | | |
| Checklist filled in with date and time and signature | | 0 / 5 | | * |
| Scoring | | 30 / 35 | | |
| - Critical deviations (*) | | 10 | | |
| = Total | | 20 | | |

STOREROOM

| Statement | Comment | Weight | Result | Critical |
|--|---------|---------|-------------|----------|
| Stock rotation F.I.F.O (first in first out) | | 10 / 10 | <div></div> | * |
| Correct labeling and dating | Partial | 0 / 5 | <div></div> | |
| Storage of all products according to health Standard - Chemicals stored separately | | 5 / 5 | <div></div> | |
| Complete cleanliness shelves / floor / walls | | 5 / 5 | <div></div> | |
| 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 | | 5 / 5 | <div></div> | |
| Recipes for salads and desserts followed | | 5 / 5 | <div></div> | |
| Cleanliness of areas | | 5 / 5 | <div></div> | |
| Deli Equipment in working order | | 5 / 5 | <div></div> | |
| Food stored correctly after preparation eg: lettuce, coconut rice etc | | 5 / 5 | <div></div> | |
| Stock rotation F.I.F.O (first in first out) | | 10 / 10 | <div></div> | * |
| Scoring | | 35 / 35 | | |
| - Critical deviations (*) | | 0 | | |
| = Total | | 35 | | |

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? | Explanned importance to staff | 0 / 10 | <div></div> | * |
| Platform scale working and clean | | 5 / 5 | <div></div> | |
| Portion size (kg): Cheese Photo 1 | | 5 / 5 | <div></div> | |
| Portion size (kg): Calamari tubes | | 5 / 5 | <div></div> | |
| Portion size (kg): Calamari heads Photo 1 | | 5 / 5 | <div></div> | |
| Portion size (kg): Ribs Photo 1 | | 5 / 5 | <div></div> | |
| Portion size (kg): Chicken livers Photo 1 | | 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 | 85 / 95 |
| - Critical deviations (*) | 10 |
| = Total | 75 |

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 | | 5 / 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> | |

Scoring40 / 40

- Critical deviations (*)0

= Total40

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 | | 10 / 10 | <div></div> | |
| Chip Fryer clean, drained daily and working - thermostat checked | Small leak to be fixed asap | 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 | | 15 / 15 | <div></div> | |
| Extraction professionally cleaned - record last date Photo 1 | Awaiting certificate | 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. | | 5 / 5 | <div></div> | |
| Correct Mozambik uniform regulations must be adhered to | | 10 / 10 | <div></div> | |
| Plates Unchipped, Moz Spec | | 5 / 5 | <div></div> | * |
| Oven in working order and clean | Need new dial to regulate temp , part ordered | 0 / 10 | <div></div> | * |

GRILL LINE

| Statement | Comment | Weight | Result | Critical |
|--|---------|-----------|--------|----------|
| Ask Kitchen how to cook chicken from the start | | 10 / 10 | | |
| Scoring | | 150 / 170 | | |
| - Critical deviations (*) | | 10 | | |
| = Total | | 140 | | |

CHICKEN / MEAT / SEAFOOD PRODUCTS

| Statement | Comment | Weight | Result | Critical |
|---|---------|---------|--------|----------|
| Correct Mozambik specifications | | 10 / 10 | | * |
| Mozambik approved suppliers in use only | | 10 / 10 | | * |
| Control stock levels | | 5 / 5 | | * |
| Any sauces OFF / SOUR | | 5 / 5 | | * |
| Is the store buying 26% of stock from DC according to Store turnover sheet? | 31,4 | 30 / 30 | | * |
| Scoring | | 60 / 60 | | |
| - Critical deviations (*) | | 0 | | |
| = Total | | 60 | | |

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 | | 0 / 10 | | |
| Scoring | | 10 / 20 | | |
| - Critical deviations (*) | | 0 | | |
| = Total | | 10 | | |

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 Photo 1 | | 10 / 10 | <div></div> | * |
| Fire Blankets must be wall mounted in grill area for easy access | | 10 / 10 | <div></div> | |
| Scoring | | 30 / 30 | | |
| - Critical deviations (*) | | 0 | | |
| = Total | | 30 | | |

HYGIENE REGIME

| Statement | Comment | Weight | Result | Critical |
|--|------------------|---------|-------------|----------|
| Color coded mops must be used for FOH and BOH and TOILETS. | | 5 / 5 | <div></div> | |
| Must be stored correctly - upright position on a hanging rack Photo 1 | | 5 / 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 | Not colour coded | 0 / 5 | <div></div> | |
| Scoring | | 25 / 30 | | |
| - Critical deviations (*) | | 0 | | |
| = Total | | 25 | | |

TOILETS: WHERE APPLICABLE

| Statement | Comment | Weight | Result | Critical |
|---|--|---------|--------|----------|
| Clean and well maintained Photo 1 Photo 2 | Toilet still broken , door closing mechanism broken, ladies toilet running | 0 / 5 | | |
| Fresh odor | | 5 / 5 | | |
| Toilet paper, hand toweling, soap and santizer | | 5 / 5 | | |
| She bins in place | | 5 / 5 | | |
| Extra effort in making bathrooms more pretty/ user friendly. | | 5 / 5 | | |
| Toilet cleaning checklist completed and filed | | 0 / 10 | | |
| Baby change stations,clean and operational | | 5 / 5 | | |
| Scoring | | 25 / 40 | | |
| - Critical deviations (*) | | 0 | | |
| = Total | | 25 | | |

STAFF TOILETS

| Statement | Comment | Weight | Result | Critical |
|--|---------|---------|--------|----------|
| Clean and well maintained Photo 1 | | 0 / 5 | | |
| Fresh odor | | 5 / 5 | | |
| Toilet paper, hand toweling, hand soap and santizer | | 10 / 10 | | |
| She bins in place | | 5 / 5 | | |
| Toilet cleaning checklist completed and filed | | 0 / 5 | | |
| Toilet seat present | | 5 / 5 | | |
| Scoring | | 25 / 35 | | |
| - Critical deviations (*) | | 0 | | |
| = Total | | 25 | | |

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 | | 5 / 5 | <div></div> | * |
| General cleanliness of outside area conditon of furniture | | 5 / 5 | <div></div> | |
| Spec Furniture | | 5 / 5 | <div></div> | |
| Scoring | | 15 / 15 | | |
| - Critical deviations (*) | | 0 | | |
| = Total | | 15 | | |

SEATING AREA / MENUS / CONDIMENTS

| Statement | Comment | Weight | Result | Critical |
|--|-------------------------------|---------|-------------|----------|
| Paint work, ceiling boards | | 5 / 5 | <div></div> | |
| Cleanliness of walls, air ducts etc Photo 1 | External walls looking grubby | 0 / 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) | | 10 / 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 | 50 / 55 |
| - Critical deviations (*) | 0 |
| = Total | 50 |

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 Photo 1 | | 10 / 10 | <div></div> | |
| Waiting staff introduced themselves to tables - Using Bom Dia Greeting - Good day | | 10 / 10 | <div></div> | |
| Waiters writing on the table paper runner: name and manager name | | 10 / 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 | | 55 / 55 | | |
| - Critical deviations (*) | | 0 | | |
| = Total | | 55 | | |

BAR

| Statement | Comment | Weight | Result | Critical |
|--|---------|---------|-------------|----------|
| Clean, merchandised and stocked according to standards | | 5 / 5 | <div></div> | |
| Blender, blender jugs and Ice well clean, working | | 5 / 5 | <div></div> | |
| Coffee machines / grinder clean, working | | 5 / 5 | <div></div> | |
| Has the barman/barlady been for full Barista training | | 10 / 10 | <div></div> | |
| Glasses and crockery clean, unchipped and unstained | | 10 / 10 | <div></div> | |
| Bar area and equipment (incl printers) clean and tidy | | 10 / 10 | <div></div> | |
| Glasses and crockery Moz spec | | 10 / 10 | <div></div> | * |
| Great cup of coffee? Photo 1 | | 5 / 5 | <div></div> | |
| Ice machine / chest freezer in working order and clean | | 5 / 5 | <div></div> | |
| Stock rotation F.I.F.O (first in first out) | | 10 / 10 | <div></div> | * |
| Underbar fridges clean, correct temperature 2°C to 7°C (dependent on defrost cycle), working, handles and seals not broken | | 10 / 10 | <div></div> | |
| Standup fridges in working order? Are the decals over lightbox and advertising in place? | | 10 / 10 | <div></div> | |

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

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 | | 0 / 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 | | 20 / 30 | | |
| - Critical deviations (*) | | 0 | | |
| = Total | | 20 | | |

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) | | 0 / 5 | <div></div> | |
| Play area well equipped | | 5 / 5 | <div></div> | |
| Scoring | | 10 / 15 | | |
| - Critical deviations (*) | | 0 | | |
| = Total | | 10 | | |

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) | | 0 / 2 | <div></div> | |
| COIDA Certificate (Compensation for Occupational Injuries and Diseases Act) | | 5 / 5 | <div></div> | |
| Scoring | | 29 / 31 | | |
| - Critical deviations (*) | | 0 | | |
| = Total | | 29 | | |

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 | | 2 / 2 | <div></div> | |
| SAMPRO / SAMPRA | | 2 / 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 | | 5 / 5 | <div></div> | |

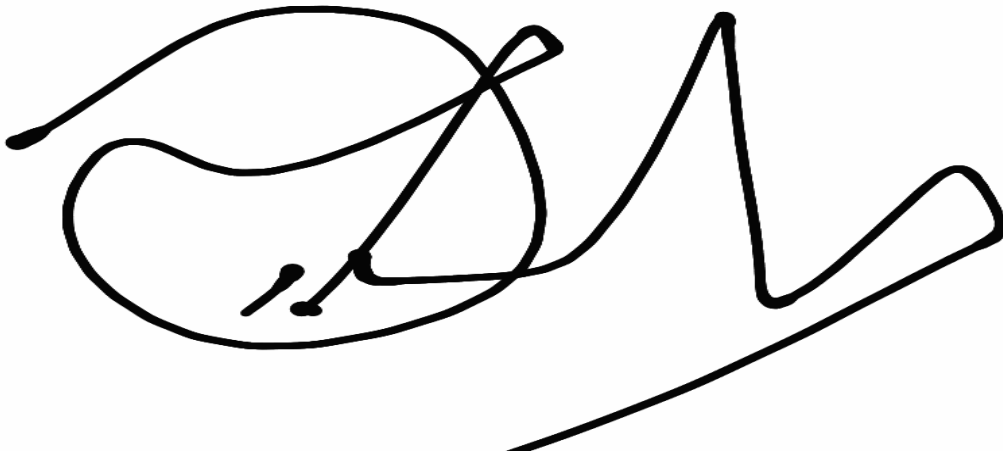
| | |
|---------------------------|---------|
| Scoring | 32 / 32 |
| - Critical deviations (*) | 0 |
| = Total | 32 |

| | |
|-----------------------------|-------------|
| Overall score | 1151 / 1268 |
| - Total critical deviations | 40 |
| = Grand total | 1111 |

Signature(s)

Operations

Signed: 23/09/2025 11:24:42

A handwritten signature in black ink, featuring a large, stylized 'S' or 'Z' shape followed by a series of loops and a long, sweeping tail that extends to the right.

Store Manager

Signed: 23/09/2025 11:24:49

A handwritten signature in black ink, featuring a large, stylized 'S' or 'Z' shape followed by a series of loops and a long, sweeping tail that extends to the right.