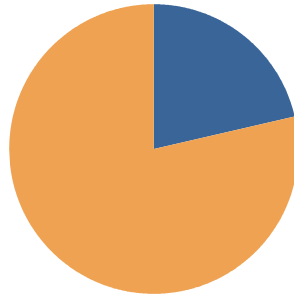


# MOZAMBIK

## Ballito

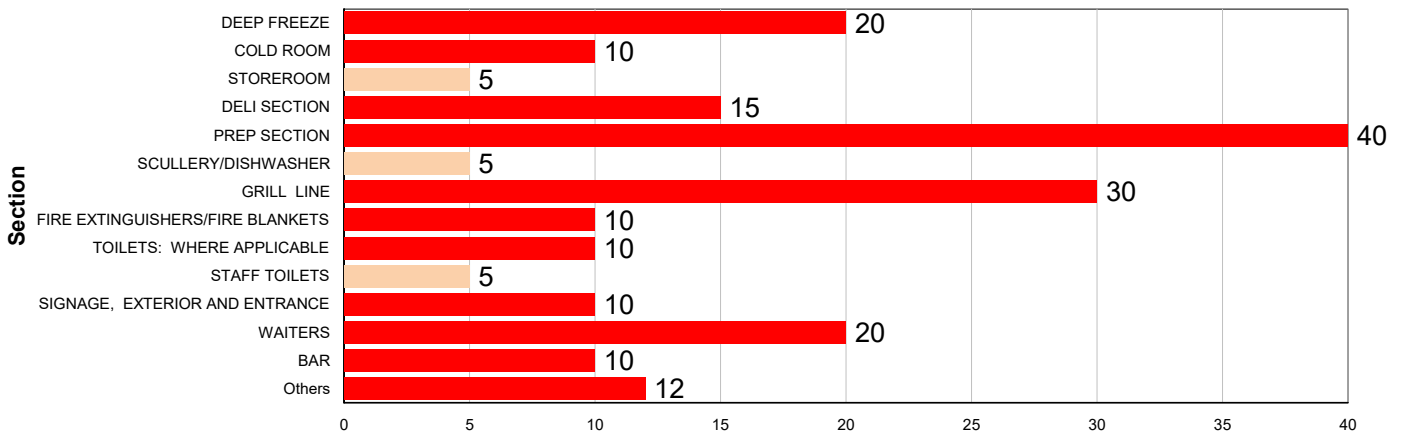
Task ref#	21275		
Date	24-09-2025		
Type of task	Store Evaluation		
Completed by	Mozambik, Karen		
Start odometer	79035	End odometer	79035
Distance traveled	0 km		
Start time	Tuesday 23 September, 2025 11:00:38	End time	Tuesday 23 September, 2025 16:17:04
Time taken	317 mins		
Collector	Operations Managers		
Score	996/1268 (79%)		

Assessment performance

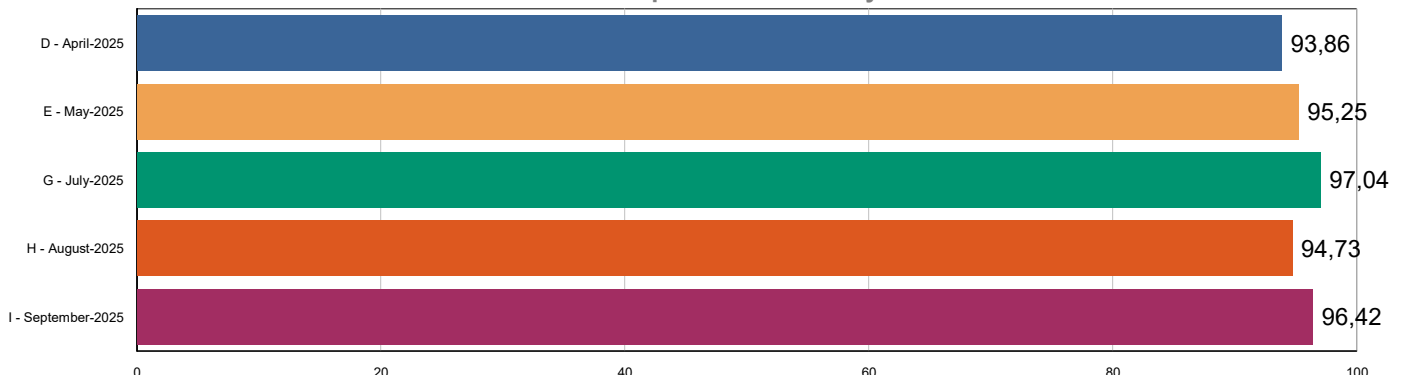


Failed	272	21.5%
Passed	996	78.5%
Total:	1268	100.0%

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)		10 / 10	<div></div>	*
Defrosted and cleaned once a week		5 / 5	<div></div>	
Correct labeling and dating Photo <a href="#">1</a> Photo <a href="#">2</a> Photo <a href="#">3</a>	No dates on portions or containers for portions	0 / 5	<div></div>	
Storage of all products to be done according to Health Standard Photo <a href="#">1</a>	Uncovered unwrapped chicken in freezer, with other box stored on top	0 / 5	<div></div>	
Temperature to be between -18°C and -20°C (depending on defrost cycle)	-10degrees	0 / 5	<div></div>	*
Complete cleanliness shelves / floor / plastic curtain / walls / handles / fan		5 / 5	<div></div>	
Checklist filled in with date and time and signature	No checklist	0 / 5	<div></div>	*

Scoring	20 / 40
- Critical deviations (*)	20
= Total	0

COLD ROOM

Statement	Comment	Weight	Result	Critical
Stock rotation F.I.F.O (first in first out)		10 / 10	<div></div>	*
Correct labeling and dating		5 / 5	<div></div>	
Storage of all products to be done according to Health Standard		5 / 5	<div></div>	
Correct temp - 2c to 7c (dependent on defrost cycle)		5 / 5	<div></div>	
Complete cleanliness shelves / floor / plastic curtain / walls / handles / fans  Photo <a href="#">1</a> Photo <a href="#">2</a> Photo <a href="#">3</a>	Food debris under shelving and needs a clean towards the wall. Something has leaked in one container and everything is coated in sticky substance, needs to be cleaned	0 / 5	<div></div>	
Checklist filled in with date and time and signature	No checklist	0 / 5	<div></div>	*

Scoring	25 / 35
- Critical deviations (*)	10
= Total	15

STOREROOM

Statement	Comment	Weight	Result	Critical
Stock rotation F.I.F.O (first in first out)		10 / 10	<div></div>	*
Correct labeling and dating		5 / 5	<div></div>	
Storage of all products according to health Standard - Chemicals stored separately		5 / 5	<div></div>	
Complete cleanliness shelves / floor / walls  Photo <a href="#">1</a> Photo <a href="#">2</a> Photo <a href="#">3</a> Photo <a href="#">4</a>	Please clean in hard to reach places... Under shelving and in corners, metal framework is also very dusty	0 / 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 Photo <a href="#">1</a> Photo <a href="#">2</a> Photo <a href="#">3</a> Photo <a href="#">4</a> Photo <a href="#">5</a> Photo <a href="#">6</a>	Temp is 12c degrees, non deli items in deli fridge no labels on containers, most missing dates also	0 / 5		
Recipes for salads and desserts followed		5 / 5		
Cleanliness of areas	Non food items in deli fridge, containers not dated nor labeled. No hand sanitizer no paper towels - how are staff keeping their hands and stations clean.	0 / 5		
Deli Equipment in working order Photo <a href="#">1</a>	Fridge not chilling , at 12 degrees	0 / 5		
Food stored correctly after preparation eg: lettuce, coconut rice etc		5 / 5		
Stock rotation F.I.F.O (first in first out)		10 / 10		*

Scoring	20 / 35
- Critical deviations (*)	0
= Total	20

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## PREP SECTION

Statement	Comment	Weight	Result	Critical
Shelving neat, clean and organized		5 / 5	<div><div></div></div>	
Fridges clean, correct temperature 2c to 7c (dependent on defrost cycle), working, handles and seals unbroken		5 / 5	<div><div></div></div>	
Colour coded cutting boards stored correctly		10 / 10	<div><div></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>	Lots of uncovered food. Raw meat stored above cooked meat. Uncovered fish. Uncovered veggies	0 / 5	<div><div></div></div>	
Any rusting or broken tables and legs?		5 / 5	<div><div></div></div>	
Portion scale calibrated, working and clean		10 / 10	<div><div></div></div>	*
All prep and portions sheets in use and filled in, and email to R&D?		0 / 10	<div><div></div></div>	*
Platform scale working and clean		5 / 5	<div><div></div></div>	
Portion size (kg): Cheese Photo <a href="#">1</a>		5 / 5	<div><div></div></div>	
Portion size (kg): Calamari tubes Photo <a href="#">1</a> Photo <a href="#">2</a>	Short portioned to 110gr	0 / 5	<div><div></div></div>	
Portion size (kg): Calamari heads Photo <a href="#">1</a>		5 / 5	<div><div></div></div>	
Portion size (kg): Ribs Photo <a href="#">1</a>		5 / 5	<div><div></div></div>	
Portion size (kg): Chicken livers Photo <a href="#">1</a>	Short portioned	0 / 5	<div><div></div></div>	
Portion size (kg): Chicken fillets Photo <a href="#">1</a> Photo <a href="#">2</a>		0 / 5	<div><div></div></div>	
Stock rotation F.I.F.O (first in first out)	No portions or containers dated	0 / 10	<div><div></div></div>	*

Scoring	55 / 95
- Critical deviations (*)	20
= Total	35

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 Photo <a href="#">1</a>	Loose tap in scullery, please fix	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 sanitizer / hand soap / hand paper / bin available Photo <a href="#">1</a>	No hand towels, sanitizer, or soap in entire kitchen, or prep room at the back. Soap dispenser broken. No towel dispenser	0 / 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>	

Scoring	35 / 40
- Critical deviations (*)	0
= Total	35

## GRILL LINE

Statement	Comment	Weight	Result	Critical
<p>Fridges clean, correct temperature 2c to 7c (dependent on defrost cycle), working, handles and seals unbroken</p> <p>Photo <a href="#">1</a></p> <p>Photo <a href="#">2</a></p> <p>Photo <a href="#">3</a></p> <p>Photo <a href="#">4</a></p>	Fridge at 12 degrees. Old Snails at back of fridge. Dirty lids, open tomatoes with other lid inside	0 / 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		10 / 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	Due 14 October	15 / 15	<div></div>	
Extraction professionally cleaned - record last date	Due 14 October	10 / 10	<div></div>	
Chips, Rice and Veg freshness	Fresh, but veg was missing beans, and lacked spice, wasn't tasty. Santos is fixing	0 / 10	<div></div>	
<p>Cleanliness of light switches and isolators</p> <p>Photo <a href="#">1</a></p> <p>Photo <a href="#">2</a></p> <p>Photo <a href="#">3</a></p>		0 / 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>	

GRILL LINE

Statement	Comment	Weight	Result	Critical
Electrical compliance loose wires, fixtures, etc.		5 / 5	<div></div>	
Correct Mozambik uniform regulations must be adhered to Photo <a href="#">1</a>	Lots of staff in crocs..	0 / 10	<div></div>	
Plates Unchipped, Moz Spec		5 / 5	<div></div>	*
Oven in working order and clean		10 / 10	<div></div>	*
Ask Kitchen how to cook chicken from the start		10 / 10	<div></div>	

Scoring	140 / 170
- Critical deviations (*)	0
= Total	140

CHICKEN / MEAT / SEAFOOD PRODUCTS

Statement	Comment	Weight	Result	Critical
Correct Mozambik specifications		10 / 10	<div></div>	*
Mozambik approved suppliers in use only		10 / 10	<div></div>	*
Control stock levels		5 / 5	<div></div>	*
Any sauces OFF / SOUR		5 / 5	<div></div>	*
Is the store buying 26% of stock from DC according to Store turnover sheet?		30 / 30	<div></div>	*

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	Please to add a small emergency kit to storeroom for ease of access to urgent injuries, burns, bad cuts, eye wash etc so we don't need to find key for office to attend to anyone . Please do not store any pills in this kit.	10 / 10	<div></div>	
First Aid officer on duty	Brad, Sanele, Santos	10 / 10	<div></div>	

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



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	Due 2026, temp ones, store in for service	10 / 10	<div></div>	*
Fire Blankets must be wall mounted in grill area for easy access	Only 1 fire blanket, Brad has ordered the second one to be replaced	0 / 10	<div></div>	
Scoring		20 / 30		
- Critical deviations (*)		0		
= Total		20		

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		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		5 / 5	<div></div>	
Scoring		30 / 30		
- Critical deviations (*)		0		
= Total		30		

TOILETS: WHERE APPLICABLE

Statement	Comment	Weight	Result	Critical
Clean and well maintained Photo <a href="#">1</a>	Please repair extractor vent	5 / 5	<div></div>	
Fresh odor		5 / 5	<div></div>	
Toilet paper, hand toweling, soap and santizer		5 / 5	<div></div>	
She bins in place		5 / 5	<div></div>	
Extra effort in making bathrooms more pretty/ user friendly. Photo <a href="#">1</a>		5 / 5	<div></div>	
Toilet cleaning checklist completed and filed  Photo <a href="#">1</a> Photo <a href="#">2</a>	Last time upstairs toilets checklist was completed was March. Downstairs is completely blank so unsure when last completed	0 / 10	<div></div>	
Baby change stations,clean and operational		5 / 5	<div></div>	

Scoring	30 / 40
- Critical deviations (*)	0
= Total	30

STAFF TOILETS

Statement	Comment	Weight	Result	Critical
Clean and well maintained		5 / 5	<div></div>	
Fresh odor		5 / 5	<div></div>	
Toilet paper, hand toweling, hand soap and santizer		10 / 10	<div></div>	
She bins in place		5 / 5	<div></div>	
Toilet cleaning checklist completed and filed	Room is clean. But no checklist	0 / 5	<div></div>	
Toilet seat present		5 / 5	<div></div>	

Scoring	30 / 35
- Critical deviations (*)	0
= Total	30

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 Photo <a href="#">1</a>	Sign is peeling and faded	0 / 5	<div></div>	*
General cleanliness of outside area conditon of furniture  Photo <a href="#">1</a> Photo <a href="#">2</a>	Outside furniture is in good condition but the outside area/grassy area has some rubbish and litter also an exposed pipe	0 / 5	<div></div>	
Spec Furniture		5 / 5	<div></div>	
Scoring		5 / 15		
- Critical deviations (*)		10		
= Total		-5		

SEATING AREA / MENUS / CONDIMENTS

Statement	Comment	Weight	Result	Critical
Paint work, ceiling boards		5 / 5	<div></div>	
Cleanliness of walls, air ducts etc		5 / 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	55 / 55
- Critical deviations (*)	0
= Total	55

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	No crayons available only pencils	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 Photo <a href="#">1</a>	Staff neat and in uniform	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 <a href="#">1</a>		10 / 10	<div></div>	
Waiting staff introduced themselves to tables - Using Bom Dia Greeting - Good day	Can work on the BOM Dia - Management need to enforce it more	0 / 10	<div></div>	
Waiters writing on the table paper runner: name and manager name	Some waiters remember but still a struggle	0 / 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		35 / 55		
- Critical deviations (*)		10		
= Total		25		

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?	Very delicious, thank you	5 / 5	<div></div>	
Ice machine / chest freezer in working order and clean	Hinge on freezer needs repair, Brad is aware and asking Gary to assist. Freezer is clean and still seals	5 / 5	<div></div>	
Stock rotation F.I.F.O (first in first out)  Photo <a href="#">1</a>	Flying fish apple, and strongbow out of date, but more due to not selling than FIFO	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?  Photo <a href="#">1</a>	Fridges are working but lights aren't	0 / 10	<div></div>	

Scoring	85 / 95
- Critical deviations (*)	0
= Total	85

**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		10 / 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** **30 / 30****- Critical deviations (\*)** **0****= Total** **30****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	Waiters are knowledgeable on menu, I requested the seasanyama platter and fresh catch for 2. Head waiter struggled on dessert knowledge and did not know how to describe passionate cheesecake	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) Photo <a href="#">1</a> Photo <a href="#">2</a> Photo <a href="#">3</a> Photo <a href="#">4</a> Photo <a href="#">5</a> Photo <a href="#">6</a> Photo <a href="#">7</a> Photo <a href="#">8</a> Photo <a href="#">9</a> Photo <a href="#">10</a>	Kiddies equipment has some dirty spots pls see attached pictures	0 / 5		
Child Minder present (if applicable)		5 / 5		
Play area well equipped	I think kiddies area can do with more enrichment (puzzles and soft toys)	5 / 5		

Scoring	10 / 15
- Critical deviations (*)	0
= Total	10

LEGAL REQUIREMENTS (MONTHLY)

Statement	Comment	Weight	Result	Critical
Generator in Working Order and Serviced		5 / 5		
Proof of pest control services		5 / 5		
Financial information submitted to Mozambik head office by 10th of each month - SALES ANALYSIS - GP's		20 / 20		*
Latest Updated - OPS Manual and Recipe Card Booklets		5 / 5		*
Are the disclaimers visible in the following areas - Kids Play Area, Peanut & Food allegies / General by the front door	Only general disclaimer, no peanut allergy or kids one	0 / 5		

Scoring	35 / 40
- Critical deviations (*)	0
= Total	35

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

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		0 / 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	To be put up still but new ones have been purchased	2 / 2	<div></div>	
First Aid Training Certificates		5 / 5	<div></div>	*
Certificate of Safe Oil Disposal		5 / 5	<div></div>	

Scoring	30 / 32
- Critical deviations (*)	0
= Total	30

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Overall score	1066 / 1268
- Total critical deviations	70
= Grand total	996

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## Signature(s)

Operations

Signed: 23/09/2025 13:53:04



Store Manager

Signed: 23/09/2025 16:05:45

