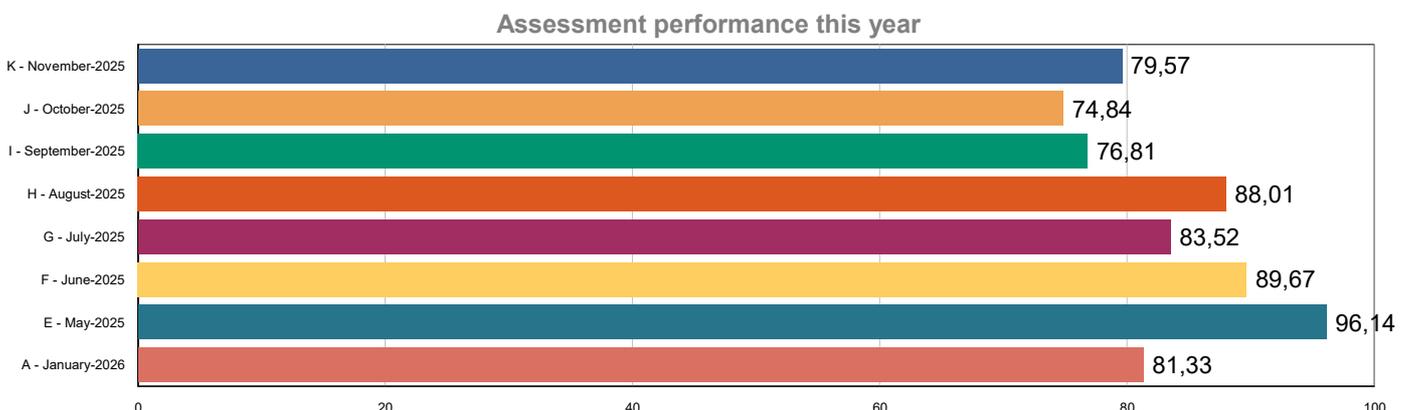
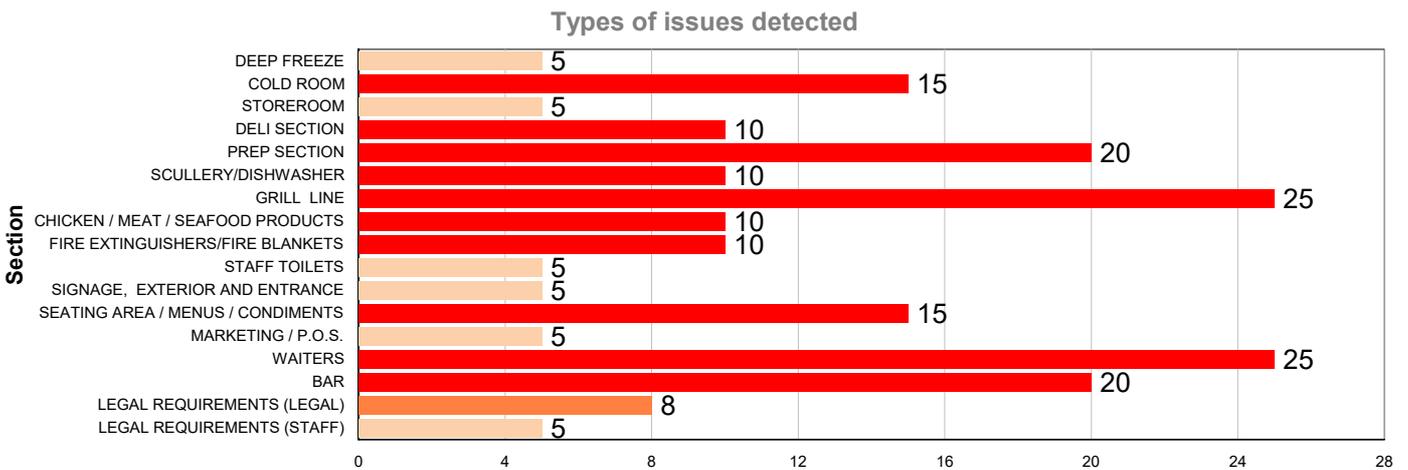
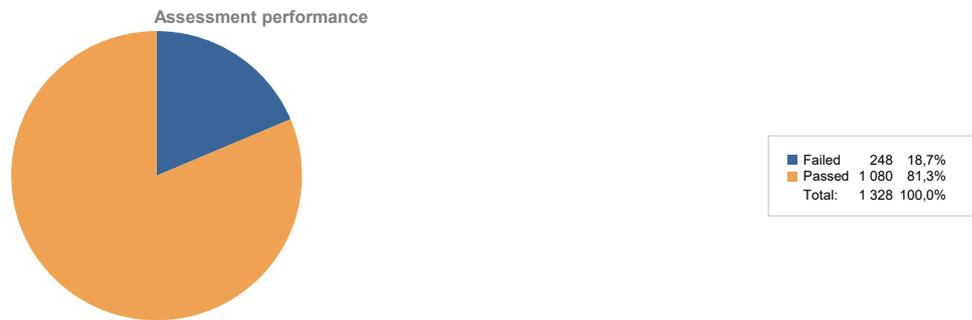


MOZAMBIK

Hermanus

| | | | |
|-------------------|----------------------------------|--------------|----------------------------------|
| Task ref# | 21714 | | |
| Date | 27-01-2026 | | |
| Type of task | Store Evaluation | | |
| Completed by | Mozambik, Uhuru | | |
| Start odometer | 90320 | End odometer | 90405 |
| Distance traveled | 85 km | | |
| Start time | Monday 26 January, 2026 14:45:40 | End time | Monday 26 January, 2026 19:42:30 |
| Time taken | 297 mins | | |
| Collector | Operations Managers | | |
| Score | 1080/1328 (81%) | | |



Responses to inspection points

DEEP FREEZE

| Statement | Comment | Weight | Result | Critical |
|--|---------------------------------------|---------|---|----------|
| Stock rotation F.I.F.O (first in first out) | | 10 / 10 |  | * |
| Defrosted and cleaned once a week | | 5 / 5 |  | |
| Correct labeling and dating Photo 1 | Chest freezers not completely labeled | 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 **35 / 40**

- Critical deviations (*) **0**

= Total **35**

COLD ROOM

| Statement | Comment | Weight | Result | Critical |
|--|---|---------|---|----------|
| Stock rotation F.I.F.O (first in first out) | | 10 / 10 |  | * |
| Correct labeling and dating Photo 1 | No labels in coldroom | 0 / 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 Photo 1 | Waiters section/shelf in coldroom dirty | 0 / 5 |  | |
| Checklist filled in with date and time and signature Photo 1 | Not temp log book for fridges | 0 / 5 |  | * |

Scoring **20 / 35**

- Critical deviations (*) **10**

= Total **10**

STOREROOM

| Statement | Comment | Weight | Result | Critical |
|--|--|---------|---|----------|
| Stock rotation F.I.F.O (first in first out) | | 10 / 10 |  | * |
| Correct labeling and dating Photo 1 | Storeroom labels incomplete on shelves | 0 / 5 |  | |
| Storage of all products according to health Standard - Chemicals stored separately | | 5 / 5 |  | |
| Complete cleanliness shelves / floor / walls | | 5 / 5 |  | |

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 1 Photo 2 | Fridge in deli section is broken Chest freezer lids not sealable | 0 / 5 |  | |
| Recipes for salads and desserts followed | | 5 / 5 |  | |
| Cleanliness of areas | | 5 / 5 |  | |
| Deli Equipment in working order | | 5 / 5 |  | |
| Food stored correctly after preparation eg: lettuce, coconut rice etc Photo 1 | Rissoles stored in open cardboard boxes | 0 / 5 |  | |
| Stock rotation F.I.F.O (first in first out) | | 10 / 10 |  | * |

Scoring **25 / 35****- Critical deviations (*)** **0****= Total** **25**

PREP SECTION

| Statement | Comment | Weight | Result | Critical |
|---|------------------------------------|---------|---|----------|
| Shelving neat, clean and organized | | 5 / 5 |  | |
| Fridges clean, correct temperature 2c to 7c (dependent on defrost cycle), working, handles and seals unbroken | | 5 / 5 |  | |
| Colour coded cutting boards stored correctly | | 10 / 10 |  | * |
| Are products defrosted and stored correctly after production? | | 5 / 5 |  | |
| Any rusting or broken tables and legs? Photo 1 | Boiler table with broken leg piece | 0 / 5 |  | |
| Portion scale calibrated, working and clean | | 10 / 10 |  | * |
| All prep and portions sheets in use and filled in, and email to R&D? | Nonsheets sent to RD | 0 / 10 |  | * |
| Platform scale working and clean | | 5 / 5 |  | |
| Portion size (kg): Cheese Photo 1 | Cheese not portioned | 0 / 5 |  | |
| Portion size (kg): Calamari tubes Photo 1 | | 5 / 5 |  | |
| Portion size (kg): Calamari heads Photo 1 | | 5 / 5 |  | |
| Portion size (kg): Ribs Photo 1 | | 5 / 5 |  | |
| Portion size (kg): Chicken livers Photo 1 | | 5 / 5 |  | |
| Portion size (kg): Chicken fillets Photo 1 | | 5 / 5 |  | |
| Stock rotation F.I.F.O (first in first out) | | 10 / 10 |  | * |

Scoring

75 / 95

- Critical deviations (*)

10

= Total

65

SCULLERY/DISHWASHER

| Statement | Comment | Weight | Result | Critical |
|---|---|--------|---|----------|
| Cleanliness of section and equipment | | 5 / 5 |  | |
| Cutting boards, pots, cutlery and crockery stacked correctly | | 5 / 5 |  | |
| No leaking plumbing Photo 1 | Drain is blocked | 0 / 5 |  | |
| Correct use of chemicals and all staff to be trained by supplier on usage and safety | | 5 / 5 |  | |
| Hand sanitizer / hand soap / hand paper / bin available | | 5 / 5 |  | |
| Grease traps cleaned daily. | | 5 / 5 |  | |
| All equipment working, dishwasher, taps, hose. Photo 1 Photo 2 Photo 3 | Broken dish washer All taps sinks not working (scullery, deli prep sink) | 0 / 5 |  | |
| Bin area clean | | 5 / 5 |  | |

Scoring

30 / 40

- Critical deviations (*)

0

= Total

30

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 |  | |
| Flat top and gas lines clean, burners and valves working, heat shield and base tray in good condition | | 10 / 10 |  | |
| Open Flame grill clean and stones changed twice a month, and burners and valves working correctly | | 10 / 10 |  | |
| Chip Fryer clean, drained daily and working - thermostat checked | | 10 / 10 |  | |
| Oil quality as per spec | | 10 / 10 |  | |
| Following Moz cooking procedure | | 10 / 10 |  | * |
| Salamander and frame clean, all heat elements working | | 5 / 5 |  | |
| All serving plates and platters clean and stacked correctly | | 5 / 5 |  | |
| Co-ordinating area cleaned and clear of clutter | | 5 / 5 |  | |
| Gas boiling table / Inductions clean and all burners and valves working correctly | | 10 / 10 |  | |
| Extraction system and canopy working (incl lights), cleaned daily including filters | | 15 / 15 |  | |
| Extraction professionally cleaned - record last date | Extraction has been cleaned but no certificate innstore | 0 / 10 |  | |
| Chips, Rice and Veg freshness | | 10 / 10 |  | |
| Cleanliness of light switches and isolators | | 5 / 5 |  | |
| General cleanliness of floors, walls, ceilings, skirting and rubbish area | | 5 / 5 |  | |
| No broken wall or floor tiles Photo 1 Photo 2 | Chipped floor tiles in restaurant Broken safety glass in fire place | 0 / 5 |  | |
| Electrical compliance loose wires, fixtures, etc. | | 5 / 5 |  | |

GRILL LINE

| Statement | Comment | Weight | Result | Critical |
|--|----------------------|---------|---|----------|
| Correct Mozambik uniform regulations must be adhered to Photo 1 | Chefs missing aprons | 0 / 10 |  | |
| Plates Unchipped, Moz Spec | | 5 / 5 |  | * |
| Oven in working order and clean | | 10 / 10 |  | * |
| Ask Kitchen how to cook chicken from the start | | 10 / 10 |  | |

Scoring 145 / 170

- Critical deviations (*) 0

= Total 145

CHICKEN / MEAT / SEAFOOD PRODUCTS

| Statement | Comment | Weight | Result | Critical |
|---|--------------------------------|---------|---|----------|
| Correct Mozambik specifications | | 10 / 10 |  | * |
| Mozambik approved suppliers in use only Photo 1 Photo 2 | Calamari hake not moz supplier | 0 / 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? | | 30 / 30 |  | * |

Scoring 50 / 60

- Critical deviations (*) 20

= Total 30

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 | | 10 / 10 |  | |

Scoring 20 / 20

- Critical deviations (*) 0

= Total 20

FIRE EXTINGUISHERS/FIRE BLANKETS

| Statement | Comment | Weight | Result | Critical |
|---|--|---------|---|----------|
| Fire extinguishers must be wall mounted Photo 1 | Unmounted fire extinguisher under pass | 0 / 10 |  | |
| Fire extinguishers are readily accessible, fully charged and regularly inspected / record inspection date | | 10 / 10 |  | * |
| Fire Blankets must be wall mounted in grill area for easy access | | 10 / 10 |  | |

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 |  | |
| Must be stored correctly - upright position on a hanging rack | | 5 / 5 |  | |
| Must be sanitized over night | | 5 / 5 |  | |
| Each section to have correct color coded equipment | | 5 / 5 |  | |
| Bucket of soap water to be available in relevant areas, with relevant cloths | | 5 / 5 |  | |
| All cloths must be clean, sanitized and color coded in relevant areas | | 5 / 5 |  | |

Scoring **30 / 30**

- Critical deviations (*) **0**

= Total **30**

TOILETS: WHERE APPLICABLE

| Statement | Comment | Weight | Result | Critical |
|--|---------|---------|---|----------|
| Clean and well maintained | | 5 / 5 |  | |
| Fresh odor | | 5 / 5 |  | |
| Toilet paper, hand toweling, soap and sanitizer | | 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 | | 10 / 10 |  | |
| Baby change stations, clean and operational | | 5 / 5 |  | |

Scoring **40 / 40**

- Critical deviations (*) **0**

= Total **40**

STAFF TOILETS

| Statement | Comment | Weight | Result | Critical |
|--|------------------------------|---------|---|----------|
| Clean and well maintained | | 5 / 5 |  | |
| Fresh odor | | 5 / 5 |  | |
| Toilet paper, hand toweling, hand soap and sanitizer | | 10 / 10 |  | |
| She bins in place | | 5 / 5 |  | |
| Toilet cleaning checklist completed and filed Photo 1 | Toilet checklist not updated | 0 / 5 |  | |
| Toilet seat present | | 5 / 5 |  | |

Scoring **30 / 35**

- Critical deviations (*) **0**

= Total **30**

STAFF LOCKER ROOM

| Statement | Comment | Weight | Result | Critical |
|--------------------------------------|---------|--------|---|----------|
| Cleanliness | | 5 / 5 |  | |
| Odour | | 5 / 5 |  | |
| Neat | | 5 / 5 |  | |
| Boots stored correctly and sanitized | | 5 / 5 |  | |

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 1 | Signage at store entrance no illuminated | 0 / 5 |  | * |
| General cleanliness of outside area conditon of furniture | | 5 / 5 |  | |
| Spec Furniture | | 5 / 5 |  | |

Scoring **10 / 15**

- Critical deviations (*) **10**

= Total **0**

SEATING AREA / MENUS / CONDIMENTS

| Statement | Comment | Weight | Result | Critical |
|--|--|---------|---|----------|
| Paint work, ceiling boards Photo 1 Photo 2 | Paint touch ups needed in dinning area pillar Emergency exit door cracked | 0 / 5 |  | |
| Cleanliness of walls, air ducts etc | | 5 / 5 |  | |
| Lighting - all working | | 5 / 5 |  | |
| All gold Tomato sauce bottles clean and in good condition | | 5 / 5 |  | |
| Correct Condiment baskets clean workable and packed correctly (santizer bottle, salt, pepper, wetwipes, peri peri sauce) Photo 1 Photo 2 | No new table numbers Tables don't have full table set up | 0 / 10 |  | |
| Menus up to date and clean | | 5 / 5 |  | |
| Menu boards professionally done, neat, illuminated | | 5 / 5 |  | |
| Correct Serviette Dispensers on the tables filled, good condition, not cracked and clean | | 10 / 10 |  | |
| TV working and clean | | 5 / 5 |  | |

Scoring

40 / 55

- Critical deviations (*)

0

= Total

40

MARKETING / P.O.S.

| Statement | Comment | Weight | Result | Critical |
|--|--|--------|---|----------|
| Moz Spec A frames in use, National / Regional Promo material displayed | | 5 / 5 |  | |
| Correct marketing material in Serviette dispensers, Posters Moz approved Spec Photo 1 Photo 2 Photo 3 | No marketing in some dispensers Old marketing in dispensers | 0 / 5 |  | |
| In-house specials material Moz spec | | 5 / 5 |  | |
| Correct Moz Spec Take Away Containers, Carry bags and stickers been used | | 5 / 5 |  | * |
| If HO promo running only HO promo on tables | | 5 / 5 |  | |
| Snapper frames wall mounted | | 5 / 5 |  | |

Scoring **25 / 30**

- Critical deviations (*) **0**

= Total **25**

RECEPTION COUNTER/PLANTS/BINS

| Statement | Comment | Weight | Result | Critical |
|--|---------|---------|---|----------|
| Pots and plants clean (dust and cigarette butts free) | | 5 / 5 |  | |
| Bins odour free and clean, with lids and refuse bag in | | 5 / 5 |  | |
| Front counter clean and uncluttered | | 10 / 10 |  | * |

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 |  | |
| Welcome Peanut Cone and Sweets Moz Spec available | | 10 / 10 |  | * |
| Kids colouring in sheets and crayons available | | 5 / 5 |  | |

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 |  | * |
| Moz Email account activated and checked | | 5 / 5 |  | |
| Emergency Telephones number near the phone | | 5 / 5 |  | |
| Telephone and Wifi in working order | | 10 / 10 |  | |

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 |  | * |
| Compliance to hygiene regulations, hair neat, nails clean - no jewellery | | 5 / 5 |  | |
| Manager involved in running of floor FOH, vibing with customers and staff and running BOH | | 10 / 10 |  | |

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 Photo 1 | Waiter not in Moz shirt uniform | 0 / 5 |  | |
| Compliance to hygiene regulations, hair neat, nails clean - no jewellery | | 10 / 10 |  | |
| Waiter's cloths - must be 2, worn on belt/apron, not shoulder | | 10 / 10 |  | |
| Waiting staff introduced themselves to tables - Using Bom Dia Greeting - Good day | Waiters not using Moz greetings | 0 / 10 |  | |
| Waiters writing on the table paper runner: name and manager name | Waiters not writing on tables | 0 / 10 |  | * |
| Waiters Tools check - Waiters friend , Orderbooks, 3 pens and 2 dish cloths, lighter, cash float all available | | 10 / 10 |  | |

Scoring**30 / 55****- Critical deviations (*)****10****= Total****20**

BAR

| Statement | Comment | Weight | Result | Critical |
|---|--|---------|---|----------|
| Clean, merchandised and stocked according to standards Photo 1 Photo 2 Photo 3 Photo 4 Photo 5 | Remove extra boxes around bar area Outside bar is dirty | 0 / 5 |  | |
| Blender, blender jugs and Ice well clean, working | | 5 / 5 |  | |
| Coffee machines / grinder clean, working | | 5 / 5 |  | |
| Has the barman/barlady been for full Barista training | | 10 / 10 |  | |
| Glasses and crockery clean, unchipped and unstained | | 10 / 10 |  | |
| Bar area and equipment (incl printers) clean and tidy | | 10 / 10 |  | |
| Glasses and crockery Moz spec | | 10 / 10 |  | * |
| Great cup of coffee? | | 5 / 5 |  | |
| Ice machine / chest freezer in working order and clean | No ice machine in store | 0 / 5 |  | |
| Stock rotation F.I.F.O (first in first out) | | 10 / 10 |  | * |
| Underbar fridges clean, correct temperature 2°C to 7°C (dependent on defrost cycle), working, handles and seals not broken | | 10 / 10 |  | |
| Standup fridges in working order? Are the decals over lightbox and advertising in place? Photo 1 | Corona stand up fridge not working | 0 / 10 |  | |

Scoring**75 / 95****- Critical deviations (*)****0****= Total****75**

WELCOME / CUSTOMER RECEPTION / REQUESTS

| Statement | Comment | Weight | Result | Critical |
|--|---------|---------|---|----------|
| Customer acknowledged immediately on entering store | | 10 / 10 |  | |
| Specified music being played and at correct sound levels | | 10 / 10 |  | |
| Customer must be escorted to table | | 5 / 5 |  | |
| Farewell and thanked by staff/management on way out | | 5 / 5 |  | |

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

| Statement | Comment | Weight | Result | Critical |
|---|---------|---------|---|----------|
| Menus - removed from table, on placing order | | 10 / 10 |  | |
| Beverages - tray used, drinks opened and poured half full | | 10 / 10 |  | |
| Wine service - label presented, taster poured, ice bucket delivered | | 10 / 10 |  | |
| Tables wiped down during service - water and food residue | | 10 / 10 |  | |
| Handling of plates, platters - nicely placed, warning of hot plates, 1 cloth per plate | | 10 / 10 |  | |
| Ashtrays - cleared appropriately (if appropriate) | | 10 / 10 |  | |
| Table cleared of all dirty cutlery and crockery before bill presented | | 10 / 10 |  | |
| Bill presentation - Clean bill folder, Pen, Moz mints, Wrapped toothpicks, Correct change, Correct bill, Thank you note | | 10 / 10 |  | |
| Waiters to be knowledgeable of all menu items, Menu knowledge – questions/queries satisfactorily answered – Question on in store specials | | 20 / 20 |  | * |

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 |  | |
| Child Minder present (if applicable) | | 5 / 5 |  | |
| Play area well equipped | | 5 / 5 |  | |

Scoring **15 / 15****- Critical deviations (*)** **0****= Total** **15****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 allergies / General by the front door | | 5 / 5 |  | |

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 |  | |
| Waiters meeting must have taken place and recorded - File present | | 5 / 5 |  | |
| Contracts - File with all employee details / ID COPY, WORK PERMITS / addresses / contact number / emergency contact | | 10 / 10 |  | * |
| Time in Attendance | | 2 / 2 |  | |
| PAYE and UIF | | 2 / 2 |  | |
| Funeral Policies (if applicable) | | 2 / 2 |  | |
| COIDA Certificate (Compensation for Occupational Injuries and Diseases Act) | | 0 / 5 |  | |

Scoring**26 / 31****- Critical deviations (*)****0****= Total****26**

LEGAL REQUIREMENTS (LEGAL)

| Statement | Comment | Weight | Result | Critical |
|------------------------------------|---------|--------|---|----------|
| Liquor License Section 19/23 | | 2 / 2 |  | |
| Certificate of Acceptability | | 2 / 2 |  | |
| Fire Certificate | | 0 / 2 |  | |
| Gas Certificate | | 2 / 2 |  | |
| Electrical Compliance | | 2 / 2 |  | |
| Trade License | | 2 / 2 |  | |
| Certificate of Occupancy | | 0 / 2 |  | |
| TV License | | 0 / 2 |  | |
| SAMPRO / SAMPRA | | 0 / 2 |  | |
| VAT Registration | | 2 / 2 |  | |
| Basic Conditions of Employment Act | | 2 / 2 |  | |
| First Aid Training Certificates | | 5 / 5 |  | * |
| Certificate of Safe Oil Disposal | | 5 / 5 |  | |

Scoring 24 / 32

- Critical deviations (*) 0

= Total 24

STOCK

| Statement | Comment | Weight | Result | Critical |
|--|---------|---------|---|----------|
| Are the par levels set for all stock | | 30 / 30 |  | * |
| Are stock variances been checked daily | | 30 / 30 |  | * |

Scoring 60 / 60

- Critical deviations (*) 0

= Total 60

Overall score 1130 / 1328

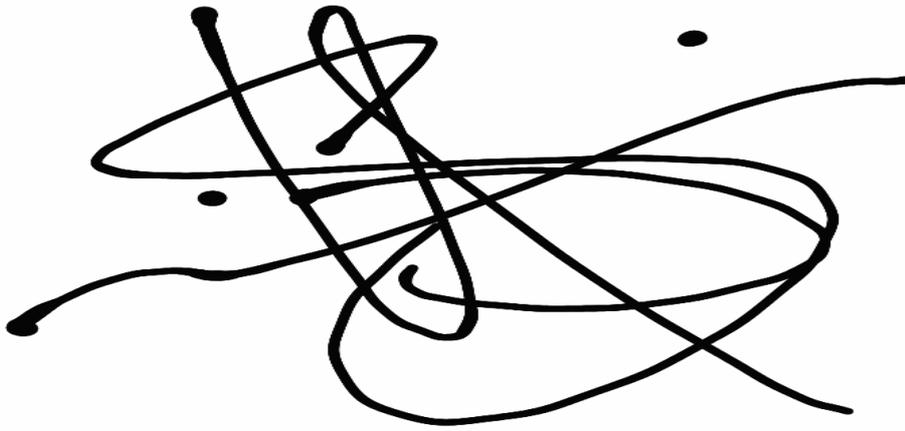
- Total critical deviations 60

= Grand total 1070

Signature(s)

Operations

Signed: 26/01/2026 14:12:56

A highly stylized, abstract handwritten signature in black ink. It consists of several overlapping loops and lines, with a few small dots scattered around the main strokes.

Store Manager

Signed: 26/01/2026 14:13:19

A handwritten signature in black ink, featuring a large, sweeping loop on the left side and a series of smaller, wavy lines on the right side.