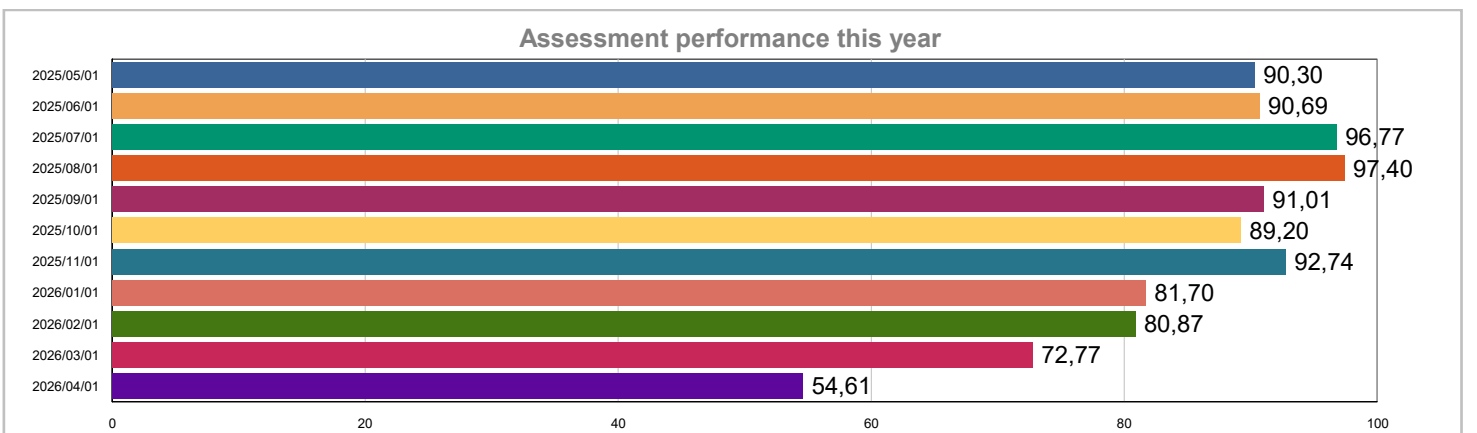
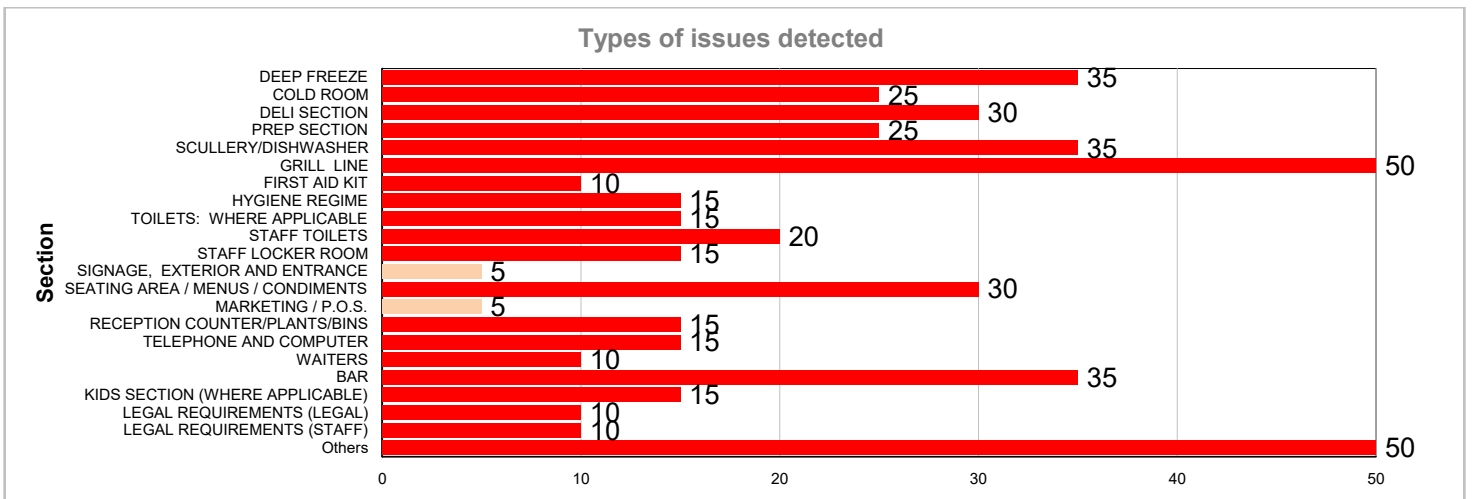
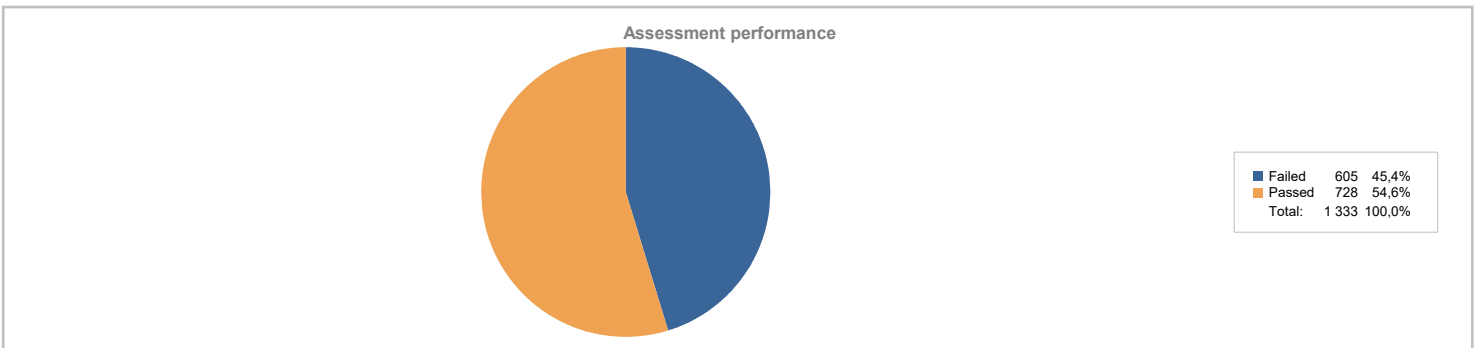


MOZAMBIK




Groenkloof

Task ref#	21937		
Date	17-04-2026		
Type of task	Store Evaluation		
Completed by	St Clair-Mulley, Melanie		
Start odometer	123	End odometer	123
Distance traveled	0 km		
Start time	Thursday 16 April, 2026 10:18:47	End time	Thursday 16 April, 2026 13:43:18
Time taken	205 mins		
Collector	Head of Operations		
Score	728/1333 (55%)		



Responses to inspection points

DEEP FREEZE

Statement	Comment	Weight	Result	Critical
Stock rotation F.I.F.O (first in first out) Photo 1	No dates	0 / 10		*
Defrosted and cleaned once a week Photo 1	Not defrosted	0 / 5		
Correct labeling and dating Photo 1	None	0 / 5		
Storage of all products to be done according to Health Standard Photo 1	Dirty door	0 / 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 Photo 1 Photo 2		0 / 5		
Checklist filled in with date and time and signature		0 / 5		*
Scoring		5 / 40		
- Critical deviations (*)		20		
= Total		-15		

COLD ROOM







Statement	Comment	Weight	Result	Critical
Stock rotation F.I.F.O (first in first out)	No dates	0 / 10		*
Correct labeling and dating	None	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 Photo 2	Shelves dirty Uncovered salads Mussels loose to tray	0 / 5		
Checklist filled in with date and time and signature	None	0 / 5		*

Scoring**10 / 35****- Critical deviations (*)****20****= Total****-10****STOREROOM**

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 according to health Standard - Chemicals stored separately		5 / 5		
Complete cleanliness shelves / floor / walls		5 / 5		

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

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	Not working	0 / 5		
Recipes for salads and desserts followed		5 / 5		
Cleanliness of areas	Need to defrost freezer	0 / 5		
Deli Equipment in working order	No fridge	0 / 5		
Food stored correctly after preparation eg: lettuce, coconut rice etc	No Salad undercover Missiles not portioned and covered	0 / 5		
Stock rotation F.I.F.O (first in first out)	None	0 / 10		*

Scoring**5 / 35****- Critical deviations (*)****10****= Total****-5**

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?		5 / 5		
Portion scale calibrated, working and clean		10 / 10		*
All prep and portions sheets in use and filled in, and email to R&D?	No	0 / 10		*
Platform scale working and clean		5 / 5		
Portion size (kg): Cheese on cheesy starters Photo 1		5 / 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	Not portioned	0 / 5		
Stock rotation F.I.F.O (first in first out)	None	0 / 10		*
Portion size (kg): Cheese on kids pizza Photo 1		5 / 5		

Scoring

75 / 100









- Critical deviations (*)

20

= Total

55

SCULLERY/DISHWASHER

Statement	Comment	Weight	Result	Critical
Cleanliness of section and equipment Photo 1		0 / 5		
Cutting boards, pots, cutlery and crockery stacked correctly		5 / 5		
No leaking plumbing	Leaking	0 / 5		
Correct use of chemicals and all staff to be trained by supplier on usage and safety	Need chemicals	0 / 5		
Hand sanitizer / hand soap / hand paper / bin available	Need hand sanitizer and soap	0 / 5		
Grease traps cleaned daily. Photo 1		0 / 5		
All equipment working, dishwasher, taps, hose.	Not working	0 / 5		
Bin area clean Photo 1	Need to get rid of broken items	0 / 5		

Scoring**5 / 40****- Critical deviations (*)****0****= Total****5**

GRILL LINE

Statement	Comment	Weight	Result	Critical
Fridges clean, correct temperature 2c to 7c (dependent on defrost cycle), working, handles and seals unbroken	2 not working	0 / 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	Chip fryer still leaking	0 / 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 Photo 1	Light not operational	0 / 15		
Extraction professionally cleaned - record last date	Not present	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		5 / 5		
Electrical compliance loose wires, fixtures, etc.		5 / 5		
Correct Mozambik uniform regulations must be adhered to	Need new uniforms	0 / 10		
Plates Unchipped, Moz Spec	Need to order wooden boards	5 / 5		*
Oven in working order and clean		10 / 10		*

GRILL LINE

Statement	Comment	Weight	Result	Critical
Ask Kitchen how to cook chicken from the start		10 / 10		

Scoring 120 / 170

- Critical deviations (*) 0

= Total 120

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 25% of stock from DC according to Store turnover sheet?		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 Photo 1	Need plasters and burnshield	0 / 10		
First Aid officer on duty		10 / 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		
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 **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.	Need to buy	0 / 5		
Must be stored correctly - upright position on a hanging rack Photo 1		0 / 5		
Must be sanitized over night		5 / 5		
Each section to have correct color coded equipment	Need to buy	0 / 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 **15 / 30**

- Critical deviations (*) **0**

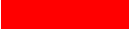

= Total **15**

TOILETS: WHERE APPLICABLE

Statement	Comment	Weight	Result	Critical
<p>Clean and well maintained</p> <p>Photo 1</p> <p>Photo 2</p> <p>Photo 3</p> <p>Photo 4</p>	<p>Need to fix 1st tap in ladies toilet very loose</p> <p>Need to fix lock in ladies toilet on 1st toilet door</p> <p>Mens window broken</p> <p>Need 2 globes to replace in mens toilet</p> <p>Need to fix water pressure to flush toilets</p>	5 / 5		
Fresh odor		5 / 5		
Toilet paper, hand toweling, soap and santizer	Must check through out the day	5 / 5		
She bins in place	No she bins	0 / 5		
Extra effort in making bathrooms more pretty/ user friendly.		5 / 5		
Toilet cleaning checklist completed and filed	Not done	0 / 10		
Baby change stations, clean and operational		5 / 5		

Scoring	25 / 40
- Critical deviations (*)	0
= Total	25

STAFF TOILETS

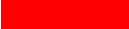



Statement	Comment	Weight	Result	Critical
Clean and well maintained		5 / 5		
Fresh odor		5 / 5		
Toilet paper, hand toweling, hand soap and santizer	None	0 / 10		
She bins in place	None	0 / 5		
Toilet cleaning checklist completed and filed	Not present	0 / 5		
Toilet seat present		5 / 5		

Scoring **15 / 35**

- Critical deviations (*) **0**

= Total **15**

STAFF LOCKER ROOM

Statement	Comment	Weight	Result	Critical
Cleanliness Photo 1	Not clean	0 / 5		
Odour		5 / 5		
Neat	No	0 / 5		
Boots stored correctly and sanitized	On floor not in locker	0 / 5		

Scoring **5 / 20**

- Critical deviations (*) **0**

= Total **5**

SIGNAGE, EXTERIOR AND ENTRANCE

Statement	Comment	Weight	Result	Critical
Signage - Illumination and general cleanliness and condition	Need a new sign on the road side	0 / 5		*
General cleanliness of outside area conditon of furniture	Need a new welcome matt	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		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	No white vinegar Using verve bottles again	0 / 5		
Correct Condiment baskets clean workable and packed correctly (santizer bottle, salt, pepper, wetwipes, peri peri sauce) Photo 1	No hand sanitizer, Porto peri, peri peri sauce, wetwipes	0 / 10		
Menus up to date and clean Photo 1	Throw away old menus Need new kids menu	0 / 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 Photo 1	1 TV not working	0 / 5		

Scoring

25 / 55

- Critical deviations (*)

0

= Total

25

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	Still finding slojo promo	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) Photo 1	Cut off dead leaves	0 / 5		
Bins odour free and clean, with lids and refuse bag in		5 / 5		
Front counter clean and uncluttered Photo 1	Repaint cupboards	0 / 10		*

Scoring	5 / 20
- Critical deviations (*)	10
= Total	-5

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	Need to change ownership	10 / 10		*
Moz Email account activated and checked		5 / 5		
Emergency Telephones number near the phone	Not present	0 / 5		
Telephone and Wifi in working order	Very slow / weak signal	0 / 10		

Scoring 15 / 30**- Critical deviations (*)** 0**= Total** 15**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		5 / 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		10 / 10		
Waiters writing on the table paper runner: name and manager name		10 / 10		*
Waiters Tools check - Waiters friend , Orderbooks, 3 pens and 2 dish cloths, lighter, cash float all available	Waiters need 2 cloths and a cash float	0 / 10		





Scoring**45 / 55****- Critical deviations (*)****0****= Total****45**

BAR










Statement	Comment	Weight	Result	Critical
Clean, merchandised and stocked according to standards		5 / 5		
Blender, blender jugs and Ice well clean, working		5 / 5		
Coffee machines / grinder clean, working		0 / 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 Photo 1	Plastic Martini and Margirita glasses pls replace	0 / 10		*
Great cup of coffee?		5 / 5		
Ice machine / chest freezer in working order and clean		5 / 5		
Stock rotation F.I.F.O (first in first out)	Not much stock. Out of alot of wines Especially no stock of our House Wine Micheilin wines	0 / 10		*
Underbar fridges clean, correct temperature 2°C to 7°C (dependent on defrost cycle), working, handles and seals not broken Photo 1	Handles broken not working	0 / 10		
Standup fridges in working order? Are the decals over lightbox and advertising in place?		10 / 10		

Scoring**60 / 95****- Critical deviations (*)****20****= Total****40**

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	Wifi interference	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) Photo 1	Need to get new black push bikes Balls	0 / 5		
Child Minder present (if applicable)	Need a child minder for the weekends	0 / 5		
Play area well equipped		0 / 5		
Scoring		0 / 15		
- Critical deviations (*)		0		
= Total		0		

LEGAL REQUIREMENTS (MONTHLY)














Statement	Comment	Weight	Result	Critical
Generator in Working Order and Serviced		5 / 5		
Proof of pest control services	Need fumigation urgently	5 / 5		
Financial information submitted to Mozambik head office by 10th of each month - SALES ANALYSIS - GP's		0 / 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		20 / 40		
- Critical deviations (*)		10		
= Total		10		

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	Not been done daily	0 / 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)	Need to apply	0 / 5		

Scoring**21 / 31****- Critical deviations (*)****0****= Total****21**

LEGAL REQUIREMENTS (LEGAL)

Statement	Comment	Weight	Result	Critical
Liquor License Section 19/23	Expires in Aug 26	2 / 2		
Certificate of Acceptability	Not present	0 / 2		
Fire Certificate		2 / 2		
Gas Certificate		2 / 2		
Electrical Compliance		2 / 2		
Trade License	Not present	0 / 2		
Certificate of Occupancy	Not present	0 / 2		
TV License		2 / 2		
SAMPRO / SAMPRA	Need to apply	0 / 2		
VAT Registration	Awaiting new business details	0 / 2		
Basic Conditions of Employment Act		2 / 2		
First Aid Training Certificates		5 / 5		*
Certificate of Safe Oil Disposal		5 / 5		

Scoring 22 / 32**- Critical deviations (*)** 0**= Total** 22**STOCK**

Statement	Comment	Weight	Result	Critical
Are the par levels set for all stock		30 / 30		*
Are stock variances been checked daily	Not done	0 / 30		*

Scoring 30 / 60**- Critical deviations (*)** 10**= Total** 20**Overall score** 858 / 1333**- Total critical deviations** 130**= Grand total** 728


Odometers



Signature(s)

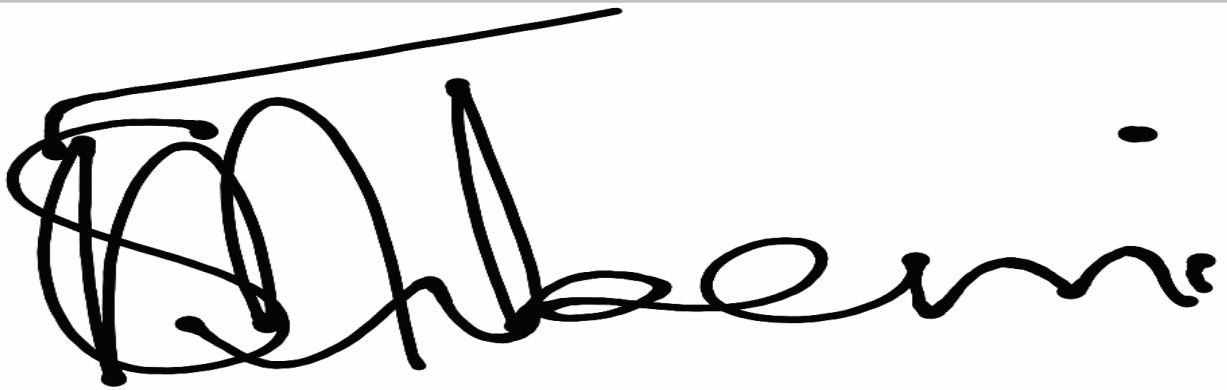
Operations

Signed: 16/04/2026 13:39:44

A handwritten signature in black ink, consisting of several overlapping loops and a final dot.

Store Manager

Signed: 16/04/2026 13:40:09

A handwritten signature in black ink, featuring a large, stylized initial followed by a cursive name.