

Product Sampling and Quality Data Record

Food and beverage

DESIGN & FACILITIES – HIGH PRIORITY

All branded packaging materials are available and in use.

Compliant

Partially Compliant

Non-Compliant

Windows are sealed or insect-proof.

Compliant

Partially Compliant

Non-Compliant

Walls, ceilings, and doors are well maintained.

Compliant

Partially Compliant

Non-Compliant

Heating/cooling/refrigeration equipment functions properly.

Compliant

Partially Compliant

Non-Compliant

Doors are smooth, non-absorbent, and pest-protected.

Compliant

Partially Compliant

Non-Compliant

Food contact surfaces/containers are non-toxic & easily sanitized.

Compliant

Partially Compliant

Non-Compliant

Kitchen workspace allows safe preparation & cleaning.

Compliant

Partially Compliant

Non-Compliant

Storage areas are adequate & meet SOP standards.

Compliant

Partially Compliant

Non-Compliant

Handwashing & hygiene facilities accessible and functional.

Compliant

Partially Compliant

Non-Compliant

Food testing is done via accredited labs with records maintained.

Compliant

Partially Compliant

Non-Compliant

Color-coded utensils prevent cross-contamination.

Compliant

Partially Compliant

Non-Compliant

Chillers & freezers are stacked correctly with air circulation.

Compliant

Partially Compliant

Non-Compliant

MAINTENANCE & SANITATION – HIGH PRIORITY

Deep freezer & walk-in freezer are in good repair.

Compliant

Partially Compliant

Non-Compliant

All chillers are well maintained & functional.

Compliant

Partially Compliant

Non-Compliant

Flycatchers & rodent pads are functional and placed correctly.

Compliant

Partially Compliant

Non-Compliant

Pizza proofer is clean & maintains temperature/humidity.

Compliant

Partially Compliant

Non-Compliant

Drains have grease & cockroach traps.

Compliant

Partially Compliant

Non-Compliant

Cleaning schedule followed; no water stagnation.

Compliant

Partially Compliant

Non-Compliant

Measuring/monitoring devices are calibrated periodically.

Compliant

Partially Compliant

Non-Compliant

Pest control program implemented & documented.

Compliant

Partially Compliant

Non-Compliant

Food waste & refuse removed regularly.

Compliant

Partially Compliant

Non-Compliant

OPERATIONAL CONTROLS – HIGH PRIORITY

Only food-grade and hygienic packaging materials are used for direct food contact.

Compliant

Partially Compliant

Non-Compliant

Chilled products must carry visible date coding and shelf-life labels.

Compliant

Partially Compliant

Non-Compliant

Chillers are kept spotless, including racks and door seals.

Compliant

Partially Compliant

Non-Compliant

Freezer cabinets remain clean, dry, and hygienic.

Compliant

Partially Compliant

Non-Compliant

Reheating achieves safe internal temperatures using approved methods only.

Compliant

Partially Compliant

Non-Compliant

Fresh produce and raw supplies are inspected upon receipt.

Compliant

Partially Compliant

Non-Compliant

All purchased supplies meet internal standards and approved vendor requirements.

Compliant

Partially Compliant

Non-Compliant

Storage conditions match temperature and hygiene requirements.

Compliant

Partially Compliant

Non-Compliant

Raw ingredients are thoroughly cleaned before preparation.

Compliant

Partially Compliant

Non-Compliant

Raw, cooked, veg, and non-veg foods are kept separate.

Compliant

Partially Compliant

Non-Compliant

All food preparation equipment is sanitized before and after use.

Compliant

Partially Compliant

Non-Compliant

Frozen products are thawed only using safe, approved methods.

Compliant

Partially Compliant

Non-Compliant

Cooking oil is safe and regularly checked for quality.

Compliant

Partially Compliant

Non-Compliant

Each packed order includes the KOT.

Compliant

Partially Compliant

Non-Compliant

Three-sink wash-rinse-sanitize system is in place.

Compliant

Partially Compliant

Non-Compliant

Delivery bags are clean, odor-free, and well maintained.

Compliant

Partially Compliant

Non-Compliant

Cleaning cloths and tools are properly organized.

Compliant

Partially Compliant

Non-Compliant

Cooked food for refrigeration is cooled safely.

Compliant

Partially Compliant

Non-Compliant