

# HACCP Morning Safety Walk

## Food and beverage

No of Tags of Birthday Tag

LSW

Heart Shape Mould Available in Our Kitchen For Heart shape Pizza Launch

Yes

No

Red Color Disposable Cutter Available Which we have to serve with Every Heart Shape Pizza Order

Yes

No

Happy Valentine's Day Message Written on a Sweet Truth Blank Topper (Pls do 15 Topper prp on ST Blank Topper)

Yes

No

Please Upload the Pic of Haleem chart which we make to differentiate between Mutton and Chicken Haleem near Behrouz station &v Routing Station

Yes

No

Yesterdays GRN and Correct POD is uploaded in Spark

Yes

No

NA

Yesterdays End count is verified (Minimum 5 SKU) (SKU list in info/Hint)

Yes

No

NA

SKU deactivation is cross checked (SKU list in info/Hint)

Yes  No  NA

Hyderabadi Rice 60% made as per days projection (Mention Rice quantity in comment)

Yes  No  NA

Flavour Rice 60% made as per days projection (Mention quantity in Comment)

Yes  No  NA

Check full pizza base projection and mention actual numbers proofed

Yes  No  NA

Check 7 Inch base projection and mention actual numbers proofed

Yes  No  NA

Is the raw materials are being used as per FEFO

Yes  No  NA

Walking freezer stacked without covering the fans (HF ticket to be raised incase of excessive ice formation)

Yes  No  NA

All products shifting to be verified for day usages from the Walk-in Freezer to secondary freezer to restrict frequent opening. (Activity to be done in closing, verified by morning Manager)

Yes  No  NA

ST products are properly kept in dedicated ST freezer as per storage SOP. Check for

ice formation and damage

Yes

No

NA

Incoming refrigerated van checklist filled in Pulse for latest supply

Yes

No

NA

Do we have sufficient delivery bags in kitchen

Yes

No

NA

Is the kitchen free from all pest activity (Raise HF Ticket if Flies,Rodents,Rodents Dropping,Lizard,Cockroach are observed) (Incase pest observed attach photo)

Yes

No

NA

No expiry products are found in Freezer, VC1, VC2, Visi Cooler, Retarder, Makeline and discarded

Yes

No

NA

Primary Shelf Life Expiry Checked by Last nights closing manager to be verified (Updated in Wastage Register and Spark)

Yes

No

NA

Duster management bucket ready and kept near station along with spray gun and duster

Yes

No

NA

Daily cleaning checklist filled in Pulse after cleaning as per the SOP

Yes

No

NA

All dustbins are clean with green garbage bags and labelled (wet/ dry)

Yes No NA

All bain marie bins are clean with separate ladles (Veg and Non-Veg marking)

 Yes No NA

Hand wash dispenser is filled with chemical, with paper towel or hand dryer working

 Yes No NA

All team members in proper uniform and apron as per the requirement

 Yes No NA

All food handlers in proper grooming standard (washable hair net, Clean shaved, no mehandi, trimmed nails, no jewellery)

 Yes No NA

Is entrance and back side area clean and free from garbage, stagnant water, unwanted material, etc.

 Yes No NA

All delivery bags are cleaned and in good condition

 Yes No NA

Both tawa deep cleaning done as per SOP before closing the kitchen

 Yes No NA

Was Deep cleaning done today and updated?

 Yes No NA

Are proofers, impingers, fryers, TPM meter, chillers and freezers are in working condition (Raise HF ticket and mention in comment if not working)

Yes

No

NA

Is DG checked by starting it and oil level checked (Mention quantity of diesel)

Yes

No

NA

Count of LPG gas cylinders checked. Minimum 4 to be connected for Non-Wendys Kitchen 6 to be connected for Wendys kitchen (Order more if needed & enter Sealed Gas Quantity in Remarks)(Mention count of LPG)

Yes

No

NA

AC, Exhaust & Fresh air system working (If no, HF Ticket to mention in Remarks)

Yes

No

NA

Is the water and time interlocking available & working in Proofer (if not raise HF ticket and mention in remarks)

Yes

No

NA

Proofer temperature (38 °C to 41 °C) and humidity (RH 78 ° to 81 °± 3) set as per SOP (If not raise HF ticket and mention in remarks)

Yes

No

NA

T64 Impinger belt time & temp set as per SOP (230 deg, 5 min)(Mention actual time and temperature in comment)

Yes

No

NA

T98 Impinger belt time & temp set as per SOP (220 deg, 4:30 min)(Mention actual time and temperature in comment)

Yes

No

NA

All Rice Cooker in working condition and used as per SOP (Plate Puffing status, Cook mode Working Status, Warm Mode Working Status, if no raise HF Ticket and mention in remarks)

Yes  No  NA

Is walk in cold room/freezer temperature within -18 to -23 degree celsius by keeping wired thermometer/Probe thermometer inside the room/ freezer and cross check with the display temperature (If Not matching, raise HF Ticket and mention in comment section)

Yes  No  NA

Is deep freezer temperature within -18 to - 23 degree celsius by keeping probe thermometer inside freezer (If No, HF Ticket to mention in comment section and mention temperature)

Yes  No  NA

Is retarder temperature within 8-10 degree celsius by keeping probe thermometer inside retarder (If No, HF Ticket to mention in comment section and mention temperature)

Yes  No  NA

Is pizza makeline temperature within 1- 5 degree celsius by keeping probe thermometer inside chiller (If No, HF Ticket to mention in comment section and mention temperature)

Yes  No  NA

Is vertical chiller 1 temperature within 1- 5 degree celsius by keeping probe thermometer inside chiller (If No, HF Ticket to mention in comment section and mention temperature)

Yes  No  NA

Is vertical chiller 2 temperature within 1- 5 degree celsius by keeping probe

thermometer inside chiller (If No, HF Ticket to mention in comment section and mention temperature)

Yes

No

NA

Is Sweet Truth deep freezer temperature within -18 to - 23 degree celsius by keeping probe thermometer inside freezer (If No, HF Ticket to mention in comment section and mention temperature)

Yes

No

NA

PRP of all side items checked as per order projection and SOP (Raita,Gulab Jamun,Muglai Gravy,Dips,Butter Milk)

Yes

No

NA

All products inside chiller, Retarder, Visi cooler, retarder within defined hourly/EOD shelf life (MRD Management). No MRD manipulation observed

Yes

No

NA

All frozen products are properly thawed as per SOP (time and temperature)

Yes

No

NA

2 router available for peak hours as per brand allocation (All power brands to have 2 routers and all active brands to have 1 router. Any order coming from ES platform to have 2 routers)

Yes

No

NA

Oil being used is suitable for cooking purposes is being used. Periodic verification of fat and oil by checking the color, the flavour and floated elements is being done.

Yes

No

NA

All PRP done in ovenstory section (Sausage, meatball, green capsicum, tomato ,onion, olive and jalapeno)

Yes No NA

All licenses and calibration reports are available and displayed (FSSAI, Shop Act, Fire NOC, W&M, Thermometer, MSDS, CPCB certificate, letter box)

 Yes No NA

First aid box available and all items checked including blue bandage

 Yes No NA

All electric fittings (socket, switch, board) and wires are in good condition. No open and loose wire (Raise HF ticket for any issue and mention in Remark)

 Yes No NA

Have you received any notice from any government authority today? If YES, have you sent an email on [gov@rebelfoods.com](mailto:gov@rebelfoods.com)? (Mandatory to upload the picture of mail incase of YES)

 Yes No NA

Projected Rider Vs Actual Rider updated as per available manpower (Mention number in comment)

 Yes No NA

Certified brand chef logged in on correct brand station

 Yes No NA

Is morning briefing done (Rating, Prep & Rack time, Critical complaint)

 Yes No NA

Training Plan getting followed for non certified team member

Yes  No  NA

Any thawed product should not be kept back in Freezer teamperature (For re-frozen and Re-used)

Yes  No  NA

Is Bain Marie Up (12Pm - 3PM and 7PM -10PM)

Yes  No  NA

Is Steamer Up (11AM - 3PM and 7PM - 10PM)

Yes  No  NA

All KDS are mapped as per combined brands (If not, raise the HF ticket to content team and mention in comment)

Yes  No  NA

All sound buzzers are working properly. If not raise HF ticket and mention in the comment

Yes  No  NA

Printer is in working condition, Clear Printer App cookies

Yes  No  NA

All HACCP documents are verified and updated

Yes  No  NA

Verified the cash that has been counted and kept for banking (Mention cash in comment)

Yes  No  NA

Wastage is recorded shiftwise and morning and evening in Spark. Update all IST's shiftwise so that auto deactivation is reduced. (Mention quantity in comment)

Yes

No

NA

Is rice certifications done by MOD (Check rice Taste, Quality, Appearance, Lumps and upload Clear Image)

Yes

No

NA

MOD needs check the quantity and other details of pre-slotted orders to prepare appropriately

Yes

No

NA

Have you deactivated brands those don't have manpower

Yes

No

NA

Please upload image for enough Stock of Raan E Murg Biryani Available in Chiller ?

Yes

No

NA

ORS, Glucose available in Kitchen

Yes

No

NA

Is Wendys Brand Available in Kitchen?

Yes

No

NA

VAT Fryer in Working Condition and Properly Cleaned?

Yes

No

NA

Fountain Coke Machine in Working Condition?

Yes  No  NA

Tomato Slicer in Working Condition?

Yes  No  NA

Onion Slicer in Working Condition?

Yes  No  NA

TPM meter in Working Condition?

Yes  No  NA

All VAT compartment TPM value is below <24?

Yes  No  NA

DSFL Checklist Updated?

Yes  No  NA

Handwash sink pic?

Yes  No  NA

All Wendy's Chemical available in kitchen?

Yes  No  NA

Entire Wendy's Section pic?

Yes  No  NA

Please upload Sandwich station PRP pic?

Yes  No  NA

Is Rational Oven working in the kitchen

Yes  No  NA

Please upload Raan E Murgh biryani Thaw Products Pic ( Min 3-4 Pkt )

Yes  No

Check for loose screw, nut and bolt inside the kitchen in any equipment, smallware, ancillary.fixtures,stc and if found raise HF ticket to MNR

Yes  No  NA

Green Chutney PRP Ready For Behrouz Kabab Order

Yes  No  NA

TBL Sleeves Available in Kitchen

Yes  No  NA

Is accident book Available in Kitchen

Yes  No

Is Inspection Book (PF/ESIC ) Available in Kitchen

Yes  No

Is Inspection Book (Labour Inspector Visit Book ) Available in Kitchen

Yes  No

Are Shawarma ingredients PRP ready in a container (Garlic Mayo, Plain Mayo, Shredded Green Cabbage)? Please upload an image

UPLOAD

Does the kitchen have Rumali roti and khubus stocks available?

Yes

No

How Much Quantity Red Chicken Shawarma is Available

How Much Quantity White Chicken Shawarma is Available

How Much Quantity Cabbage is Available