

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 Â°C to 41 Â°C) and humidity (RH 78 Â° to 81 Â°± 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. Nomopen 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?(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 teamperatue (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, etc 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 Shawarama is Available

How Much Quantity White Chicken Shawarama is Available

How Much Quantity Cabbage is Available