



Hygiene Audit Certificate

This is to Certify that

**Coffee King Cafe &
Restaurant**

Has a hygiene score of

85.42%

Date of Audit

08 Feb, 2021

Valid Until

07 Feb, 2022

Hygiene Rating Checklist - 48 Points

conducted for

Coffee King Cafe & Restaurant

Site id

18551944

Location

Coffee King, UG 1, Shubh Universal, Opposite Vijay Laxmi Hall, Near Western Vesu Point, Vesu, Surat, Gujarat - 395007

Conducted on

08 Feb 2021, 2:02PM

Prepared by

Amit dashrathbhai P - Equinox Lab

Score

85.42%

INDEX










Sr.	Section	Score	Total	Percentage
1	Compliance	2	4	50.00%
2	Design & Facilities	24	30	80.00%
3	Control Of Operation: Safe Handling Practices	24	24	100.00%
4	Maintenance & Sanitation	16	16	100.00%
5	Personal Hygiene Of Food Handlers	12	12	100.00%
6	Training & Records Keeping	4	10	40.00%




Total Score : 85.42%


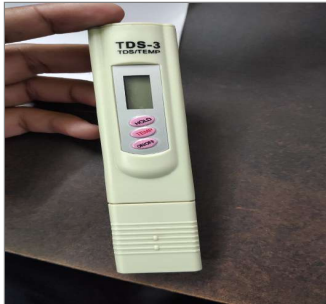







1. Compliance - 2/4 50.00%







Question	Response	Details
1.1. Food establishment has an updated FSSAI license and it is displayed at a prominent location.	Yes	The food establishment had a valid, site-specific FSSAI license and it was displayed at a prominent location
<div data-bbox="118 427 448 732" data-label="Image"> </div> <div data-bbox="244 739 316 775" data-label="Caption"> <p>1.1.1</p> </div> <div data-bbox="456 427 786 732" data-label="Image"> </div> <div data-bbox="585 739 659 775" data-label="Caption"> <p>1.1.2</p> </div>		
1.2. I have a trained Food Safety Supervisor over 25 food handlers	No	Fostac certified FSS was not assigned at site
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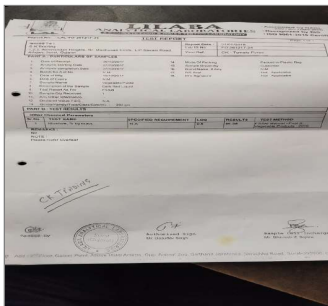
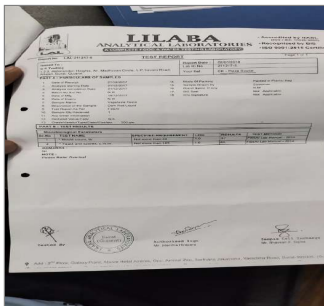
2. Design & Facilities - 24/30 80.00%

Question	Response	Details
2.1. Provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests	Yes	Adequate working space was provided
 2.1.1	 2.1.2	
2.2. The internal structure & fittings are made of non-toxic and impermeable material	Yes	Internal structure & fittings were made of non-toxic and impermeable material
 2.2.1	 2.2.2	 2.2.3
2.3. Walls, ceilings & doors are free from flaking paint or plaster, condensation & shedding particles	Yes	Walls, ceilings & doors were clean and well maintained
 2.3.1	 2.3.2	 2.3.3
		 2.3.4

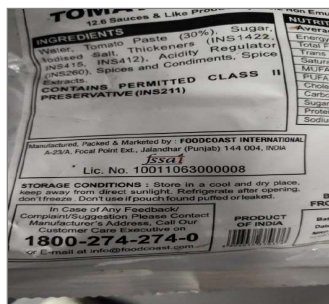

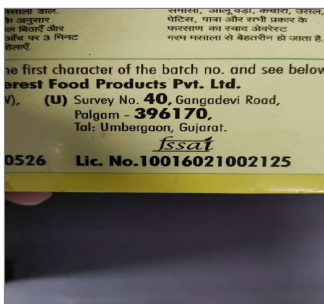




Question	Response	Details
2.4. Floors are non-absorbent, non-slippery & sloped appropriately	Yes	Floors were non-absorbent, non-slippery & was sloped appropriately
 <p>2.4.1</p>		
2.5. Windows are kept closed & fitted with insect proof screen when opening to external environment	Yes	Windows were kept closed & fitted with insect proof screen
 <p>2.5.1</p>  <p>2.5.2</p>		
2.6. Doors are smooth and non-absorbent. Suitable precautions have been taken prevent entry of pests	Yes	Doors were kept closed
 <p>2.6.1</p>		


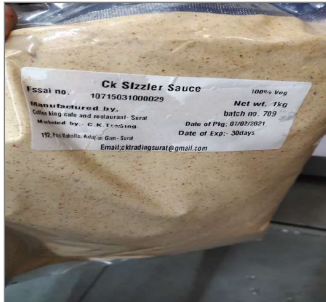
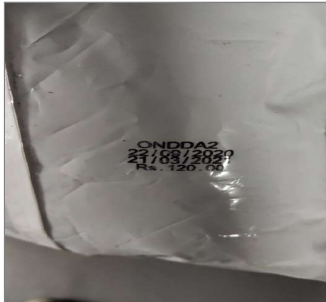
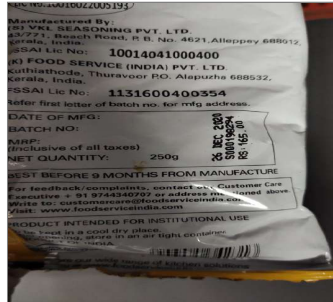
Question	Response	Details	
2.7. Potable water (meeting standards of IS:10500 & tested semi-annually with records maintained thereof) is used as product ingredient or in contact with food or food contact surface	No	Water testing was not done as per IS:10500 standards	
			
2.7.1	2.7.2		
2.8. Equipment and containers are made of non-toxic, impervious, non-corrosive material which is easy to clean & disinfect	Yes	Equipment and containers were made of food material and was maintained clean and sanitized	
			
2.8.1	2.8.2	2.8.3	
2.9. Adequate facilities for heating, cooling, refrigeration and freezing food & facilitate monitoring of temperature	Yes	Adequate facilities for heating and cooling were provided	
			
2.9.1	2.9.2	2.9.3	2.9.4












Question	Response	Details
2.10. Premise has sufficient lighting. Lighting fixtures are protected to prevent contamination on breakage	Yes	Adequate lights with shatterproof covers were provided
 <p>2.10.1</p>  <p>2.10.2</p>		
2.11. Adequate ventilation is provided within the premises	Yes	Adequate ventilation was provided within the premises
 <p>2.11.1</p>		
2.12. An adequate storage facility for food, packaging materials, chemicals, personnel items etc is available.	Yes	An adequate storage facility for food and non food was provided
 <p>2.12.1</p>  <p>2.12.2</p>  <p>2.12.3</p>		



Question	Response	Details	
2.13. Personnel hygiene facilities are available including adequate number of hand washing facilities, toilets, change rooms for employees	Yes	Personnel hygiene facilities were available including adequate number of hand washing facilities and washrooms	
			
2.13.1	2.13.2	2.13.3	2.13.4
2.14. Food material is tested either through internal laboratory or through an accredited lab. Check for records.	No	Food material was tested however the records were a year old	
			
2.14.1	2.14.2		


3. Control Of Operation: Safe Handling Practices - 24/24 100.00%



Question	Response	Details	
3.1. Incoming material is procured as per internally laid down specification from approved vendors and records are maintained (like certificate of analysis, Form E, specifications, name and address of the supplier, batch no., mfg., use by/expiry date, quantity procured etc.)	Yes	Incoming material was procured from an approved vendor	
			
3.1.1	3.1.2	3.1.3	
3.2. Raw materials are inspected at the time of receiving for food safety hazards. (Farm produce like vegetables, fruits, eggs etc. must be checked for spoilage and accepted only in good condition)	Yes	Raw materials were inspected at the time of receiving	
			
3.2.1	3.2.2	3.2.3	3.2.4
3.3. Incoming material, semi or final products are stored according to their temperature requirement in a hygienic environment to avoid deterioration and protect from contamination. FIFO & FEFO is practiced. (Foods of animal origin are stored at a temperature less than or equal to 4 Degree Celsius)	Yes	Incoming material, semi or final products were stored with date tagged and at appropriate temperature	






Question	Response	Details	
			
3.3.1	3.3.2	3.3.3	3.3.4

Question	Response	Details
3.4. All raw materials is cleaned thoroughly before food preparation	Yes	Raw material was cleaned before processing
 3.4.1  3.4.2  3.4.3		
3.5. Proper segregation of raw, cooked; vegetarian and non-vegetarian food is done	Yes	Proper segregation of raw and cooked food was done
 3.5.1  3.5.2  3.5.3  3.5.4		
3.6. All the equipment is adequately sanitized before and after food preparation	Yes	All the equipment were adequately sanitized before and after food preparation
 3.6.1  3.6.2  3.6.3  3.6.4		




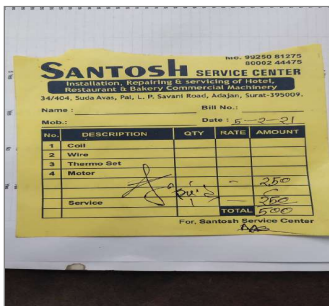
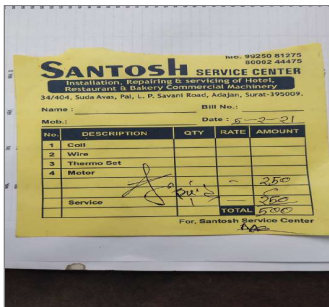
Question	Response	Details
3.7. Frozen food is thawed hygienically. No thawed food is stored for later use.(Meat, Fish and poultry is thawed in refrigerator at 5 Degree Celsius or below or in microwave. Shellfish/seafood is thawed in cold potable running water at 15 Degree Celsius or below within 90 minutes	Not Applicable	Frozen foods were not used at site
3.8. Vegetarian items are cooked to a minimum of 60 Degree Celsius for 10 minutes or 65 Degree Celsius for 2 minutes core food temperature. Non vegetarian items are cooked for a minimum of 65 Degree Celsius for 10 minutes or 70 Degree Celsius for 2 minutes or 75 Degree Celsius for 15 seconds core food temperature	Yes	Food was cooked above 70 C
<div>   </div> <div> 3.8.1 3.8.2 </div>		
3.9. Cooked food intended for refrigeration is cooled appropriately. (High risk food is cooled from 60 Degree Celsius to 21 Degree Celsius within 2 hours or less and further cooled to 5 Degree Celsius within two hours or less.)	Not Applicable	Food cooling process was not required at site





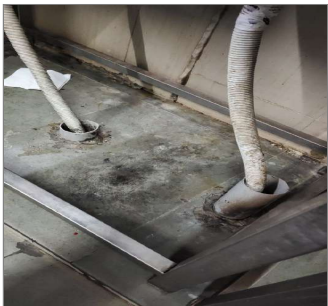

Question	Response	Details
3.10. Food portioning is done in hygienic conditions. High risk food is portioned in a refrigerated area or portioned and refrigerated within 30 minutes. Large amount of food is portioned below 15 Degree Celsius.	Not Applicable	Food portioning was not applicable at site
3.11. Hot food intended for consumption is held at 65 Degree Celsius and non-vegetarian food intended for consumption is held at 70 Degree Celsius. Cold foods are maintained at 5 Degree Celsius or below and frozen products are held at -18 Degree Celsius or below.	Not Applicable	Food products were prepared as per order
 <p>3.11.1</p>		
3.12. Reheating is done appropriately and no indirect of reheating such as adding hot water or reheating under bain marie or reheating under lamp are being used. (The core temperature of food reaches 75 Degree Celsius and is reheated for at least 2 minutes at this temperature.)	Not Applicable	Food was cooked as per order



Question	Response	Details
3.13. 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	Oil used for cooking or frying was light yellow in colour and no scum formation was observed
 		
3.14. Vehicle intended for food transportation are kept clean and maintained in good repair & are maintain required temperature. (Hot foods are held at 65 Degree Celsius, cold foods at 5 Degree Celsius and frozen item -18 Degree Celsius during transportation or transported within 2 hours of food preparation).	Not Applicable	Food transportation was not required at site
3.15. Food and non-food products transported at same time in the same vehicle is separated adequately to avoid any risk to food.	Yes	Food transportation was not required at site

Question	Response	Details
3.16. Cutlery, crockery used for serving and dinner accompaniments at dining service are clean and sanitized free from unhygienic matters	Yes	Serving utensils used were clean and sanitized
 <p>3.16.1</p>		
3.17. Packaging and wrapping material coming in contact with food is clean and of food grade quality	Yes	Food grade packaging and wrapping material was used and was kept at clean place
 <p>3.17.1</p>  <p>3.17.2</p>  <p>3.17.3</p>  <p>3.17.4</p>		


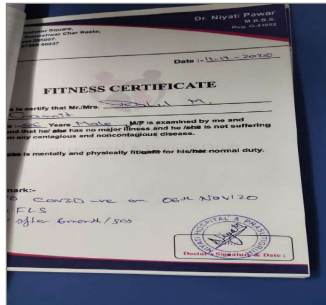
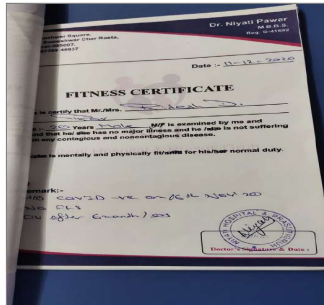




4. Maintenance & Sanitation - 16/16 100.00%




Question	Response	Details
4.1. Cleaning of equipment, food premises is done as per cleaning schedule & cleaning programme. There should be no stagnation of water in food zones.	Yes	Premise was clean and cleaning schedule was in place
<div>4.1.1</div> 	<div>4.1.2</div> 	<div>4.1.3</div> 
4.2. Preventive maintenance of equipment and machinery are carried out regularly as per the instructions of the manufacturer. Records are maintained.	Yes	Equipment and machinery were in good repair and preventive maintenance records were maintained at site
<div>4.2.1</div> 		
4.3. Measuring & monitoring devices are calibrated periodically	Yes	Calibration records were maintained
<div>4.3.1</div> 		


Question	Response	Details
4.4. Pest control program is available & pest control activities are carried out by trained and experienced personnel. Check for records.	Yes	Pest control program was available & pest control activities were carried out by trained and experienced personnel. Updated pest control records were maintained at site
 <p>4.4.1</p>		
4.5. No signs of pest activity or infestation in premises (eggs, larvae, faeces etc.)	Yes	No signs of pest activity or infestation was observed in premises
 <p>4.5.1</p>  <p>4.5.2</p>		
4.6. Drains are designed to meet expected flow loads and equipped with grease and cockroach traps to capture contaminants and pests.	Yes	Drains were well maintained
 <p>4.6.1</p>  <p>4.6.2</p>  <p>4.6.3</p>		

Question	Response	Details
4.7. Food waste and other refuse are removed periodically from food handling areas to avoid accumulation	Yes	Drains/waste bin were clean and covered; waste was discarded at regular intervals
<div><div><p>4.7.1</p></div><div><p>4.7.2</p></div></div>		

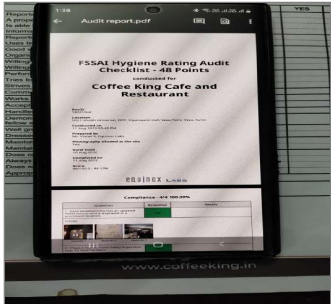
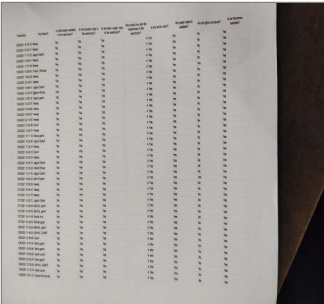
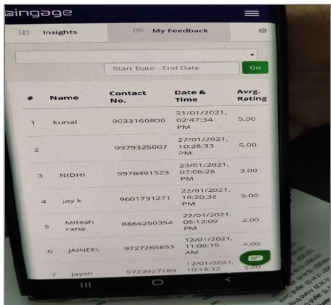
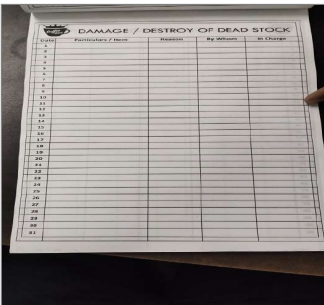
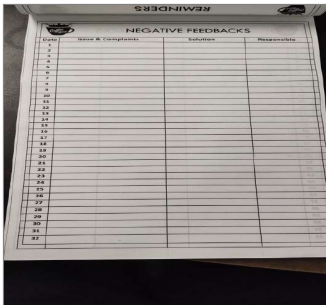
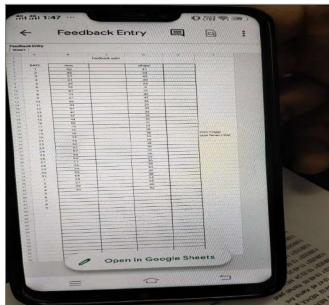
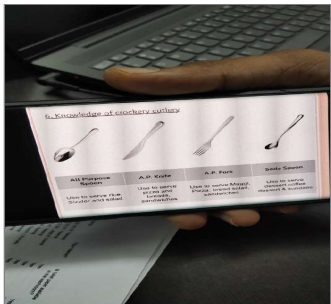
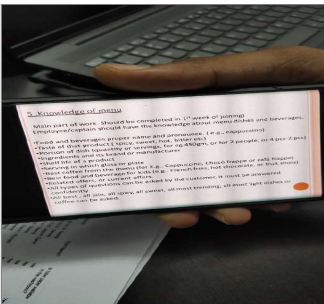
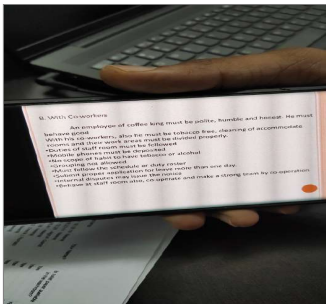
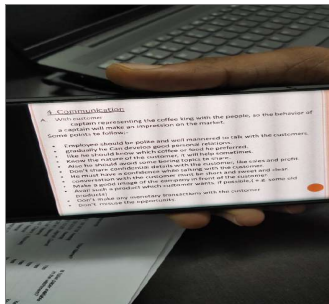
5. Personal Hygiene Of Food Handlers - 12/12 100.00%

Question	Response	Details	
5.1. All food handlers go for annual medical examination & inoculation against the enteric group of diseases as per recommended schedule of the vaccine is done. Records are maintained.	Yes	Annual medical examination of food handlers was conducted and records were maintained for all the staff members	
			
5.1.1	5.1.2	5.1.3	5.1.4
5.2. No person suffering from a disease or illness or with open wounds or burns is involved in handling of food or materials which come in contact with food.	Yes	No person suffering from a disease or open wounds was involved in food handling process	
			
5.2.1	5.2.2	5.2.3	
5.3. Food handlers maintain personal cleanliness (clean clothes, trimmed nails and waterproof bandage etc.) and personal behaviour (hand washing, no loose jewellery, no smoking, no spitting etc.)	Yes	Food handlers were observed to maintain personal cleanliness and personal behaviour	

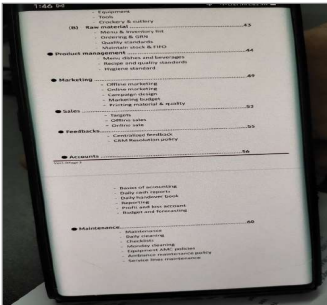
Question	Response	Details
		
5.3.1	5.3.2	5.3.3

Question	Response	Details
5.4. Food handlers are equipped with suitable aprons, gloves, headgear, etc.; wherever necessary.	Yes	Food handlers were well equipped with apron, gloves and headgear while working in the kitchen
<div></div> <div>5.4.1</div>		

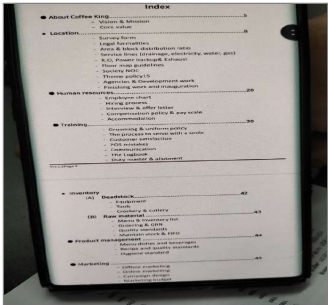
6. Training & Records Keeping - 4/10 40.00%

Question	Response	Details
6.1. Internal / External audit of the system is done periodically. Records are maintained	Yes	Internal / External audit of the system was done periodically and records were maintained
		
6.1.1	6.1.2	
6.2. Food Business has an effective consumer complaints redressal mechanism.	Yes	Consumer complaints redressal mechanism was in place
		
6.2.1	6.2.2	6.2.3
		
6.2.4		
6.3. Food handlers have the necessary knowledge and skills & trained to handle food safely. Training records are maintained.	No	Food handlers have the necessary knowledge and skills and training but no training records were maintained
		
6.3.1	6.3.2	6.3.3
		
		6.3.4

Question	Response	Details
6.4. Appropriate documentation & records are available and retained for a period of one year, whichever is more	No	SOPs were maintained at site however few records such as water testing, food testing and training records were not maintained



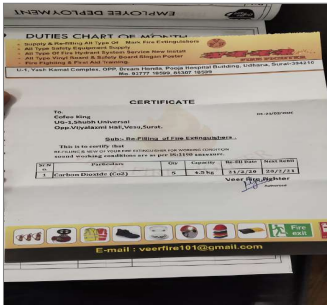
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6.4.2

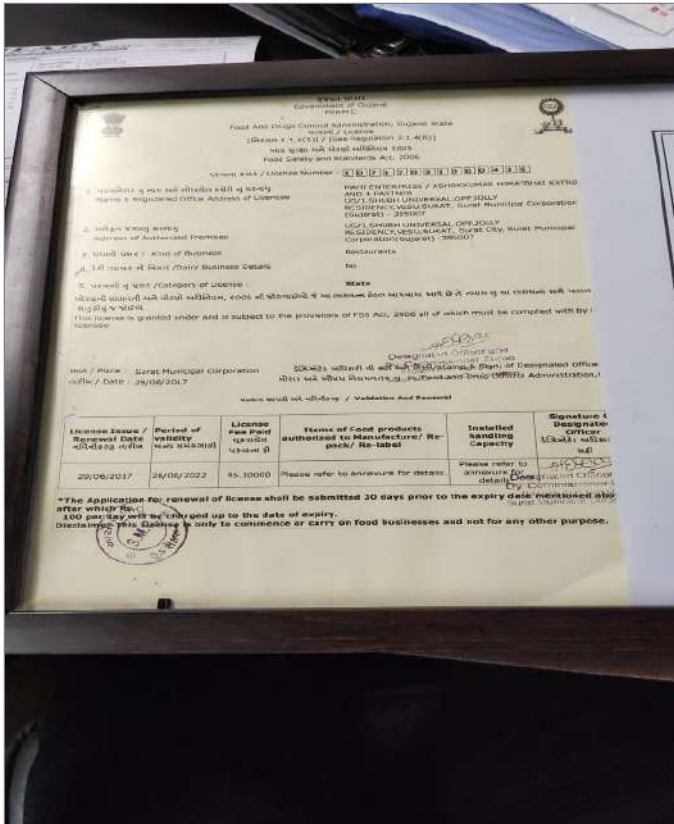


6.4.3

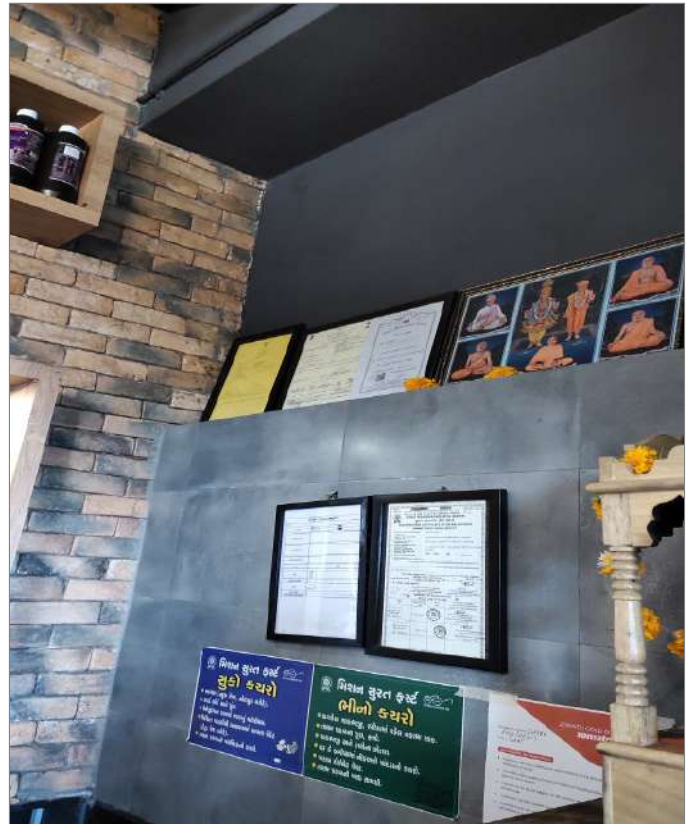


6.4.4

Report Images



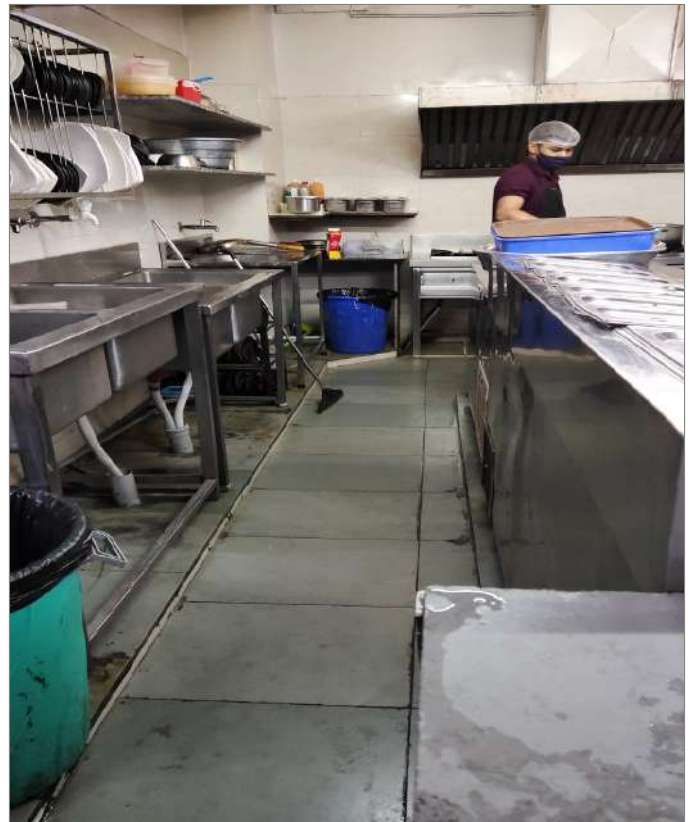
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1.1.2



1.2.1



2.1.1



2.1.2



2.2.1



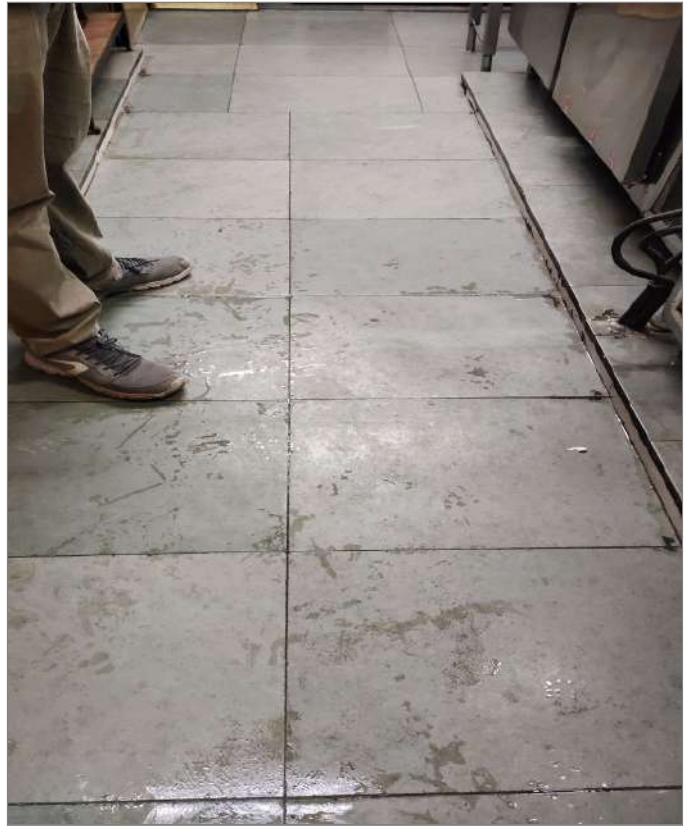
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2.2.3



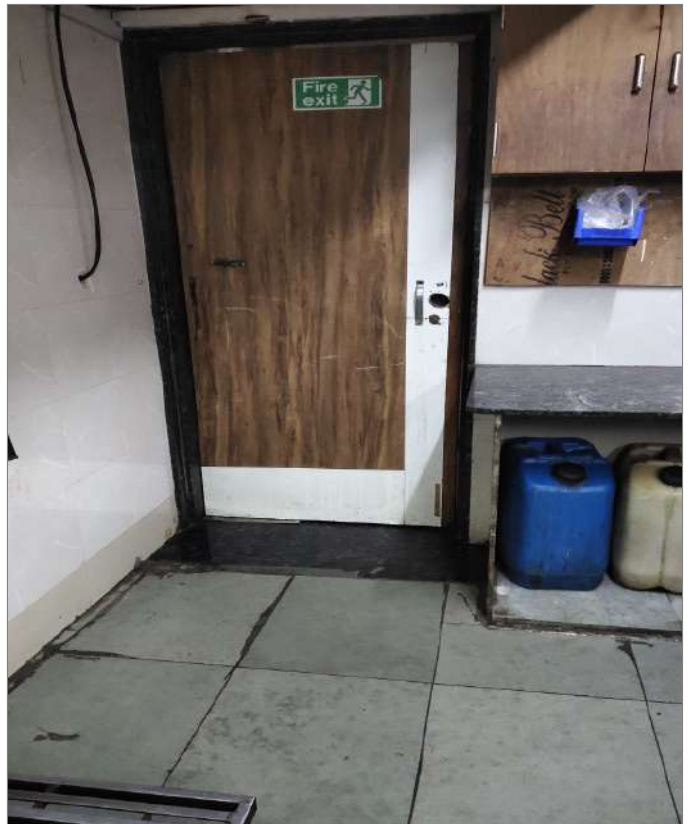
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2.3.2



2.3.3



2.3.4



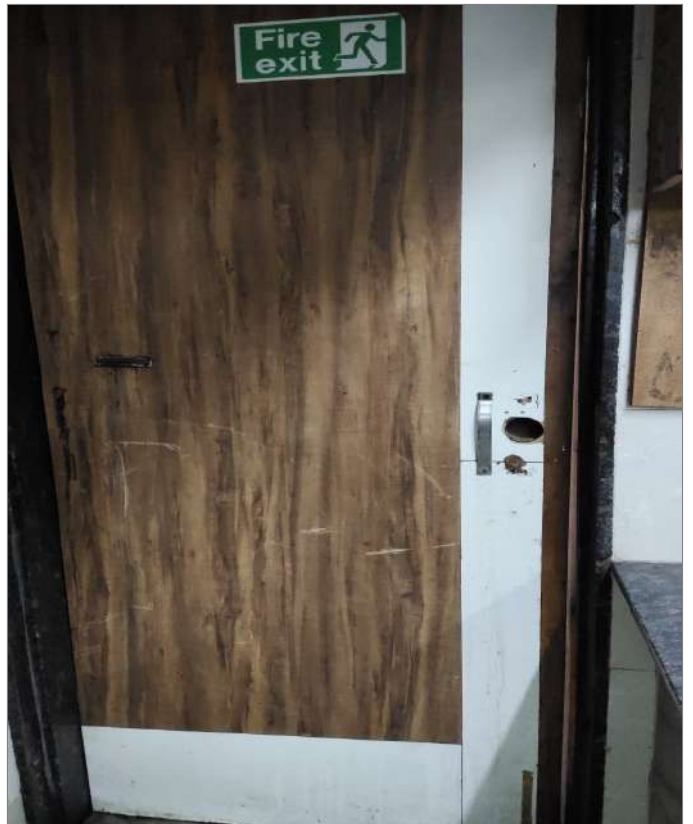
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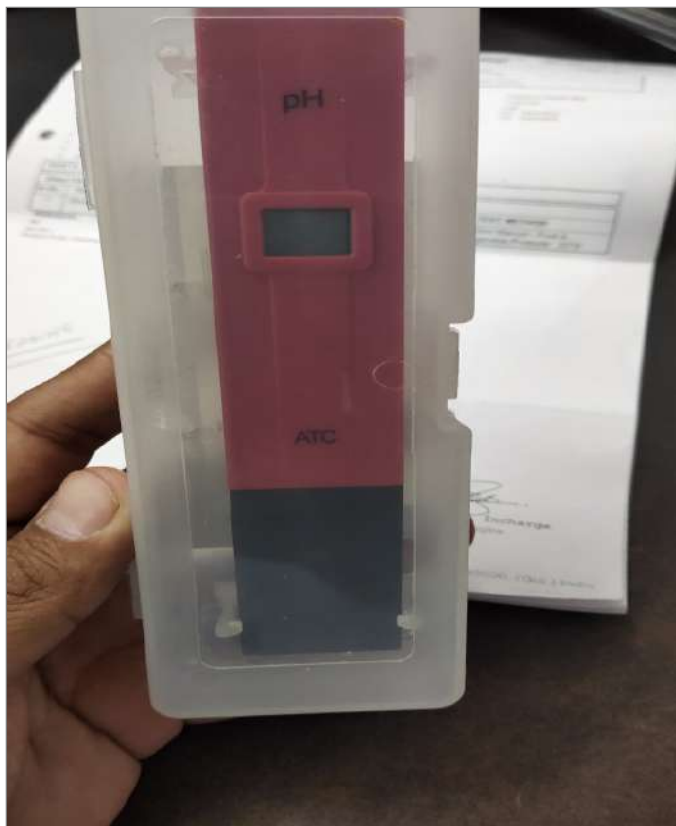
2.5.1



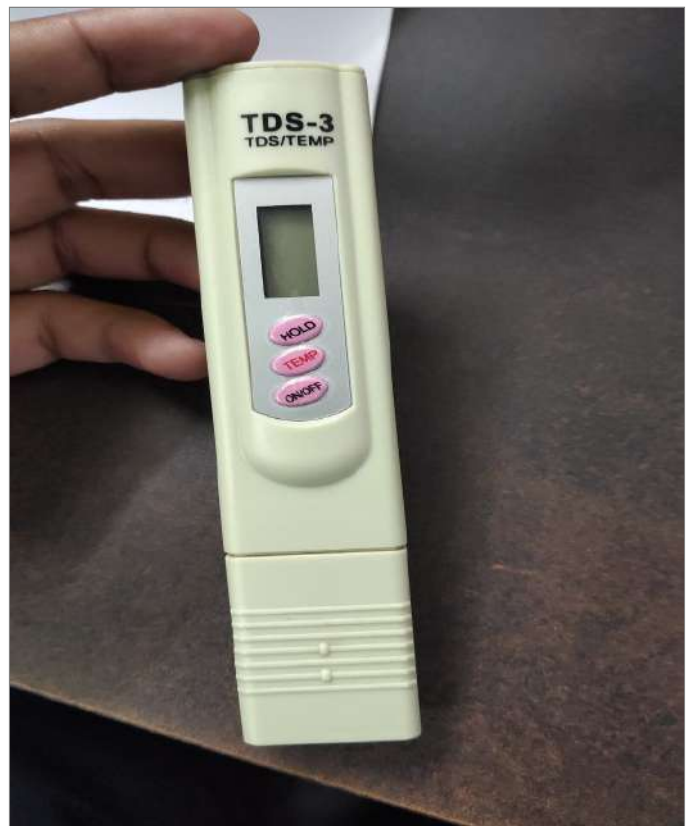
2.5.2



2.6.1



2.7.1



2.7.2



2.8.1



2.8.2



2.8.3



2.9.1



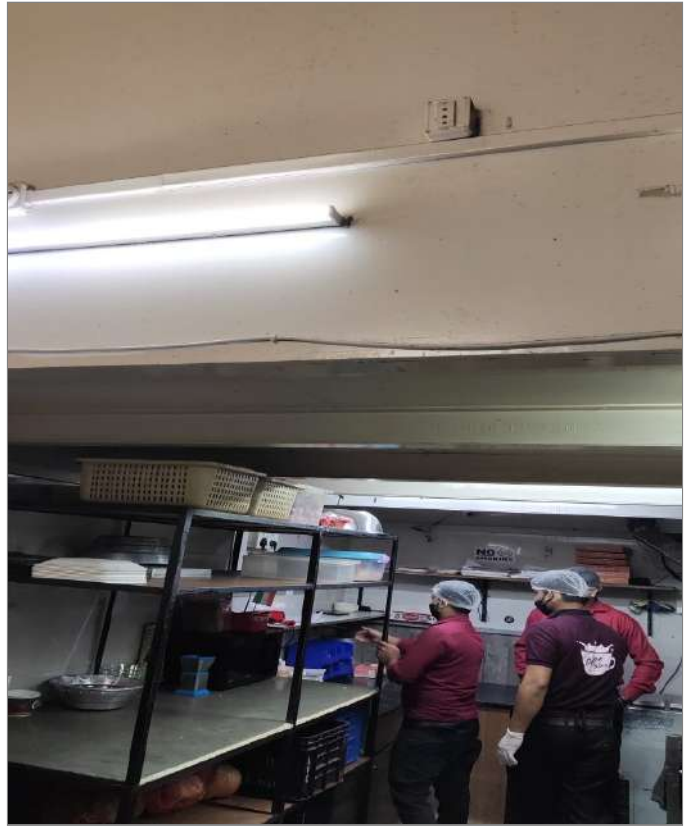
2.9.2



2.9.3



2.9.4



2.10.1



2.10.2



2.11.1



2.12.1



2.12.2



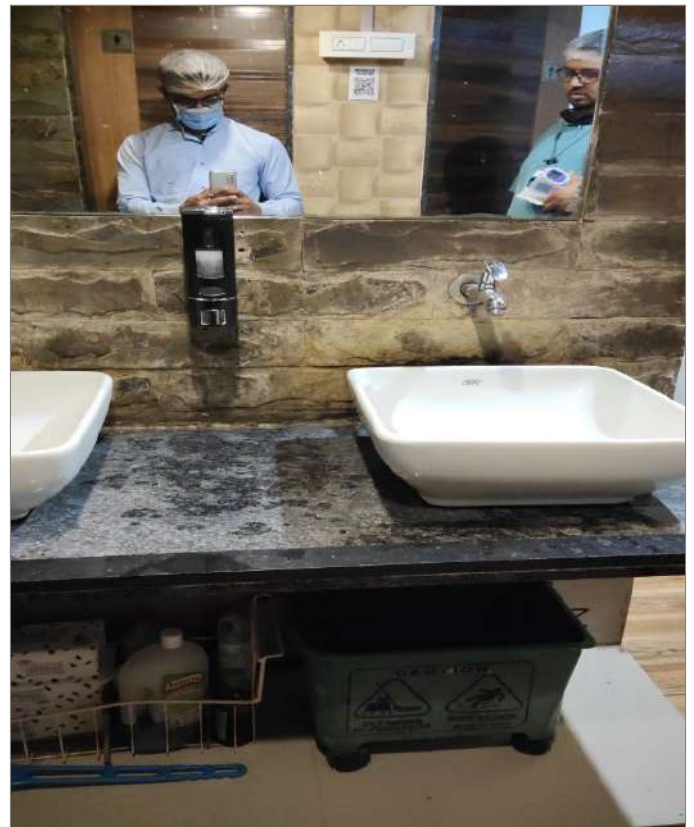
2.12.3



2.13.1



2.13.2



2.13.3



2.13.4

LILABA ANALYTICAL LABORATORIES
 Accredited by ISO 17025:2017
 Registered by NABL
 *ISO 9001:2015 Certified

Report No.: LAL/PO-261217-24
 Report Date: 01/01/2018
 Lab ID No.: PO-261217-24
 Your Ref.: CK - Tomato Puree

TEST REPORT

PART A - PARTICULARS OF SAMPLES

1. Date of Receipt	26/12/2017	14. Mode of Packing	Packed in Plastic Bag
2. Analysis Starting Date	27/12/2017	15. Sample Drawn By	Customer
3. Analysis Completion Date	27/12/2017	16. Receipt Name, Range	N/A
4. Batch No. & Lot No.	N/A	17. R/L Rule	Not Applicable
5. Date of Exp.	Not Applicable	18. 10% Signature	Not Applicable
6. Date of Entry	N/A		
7. Sample Name	Vegetable Puree		
8. Description of the Sample	Dark Red Liquid		
9. Test Report AA For	PO-24		
10. Sample Qty Received	1		
11. Any Other Information	N/A		
12. Observed Value / Avg.	N/A		
13. Observed Value / Sample	200 gm		

PART B - TEST RESULTS

Sr No.	TEST NAME	SPECIFIED REQUIREMENT	LOG	RESULTS	TEST METHOD
1	Micron, % by mass	N/A	0.5	88.38	ISO 17025:2017

REMARKS: No

NOTE: Please Refer Overleaf

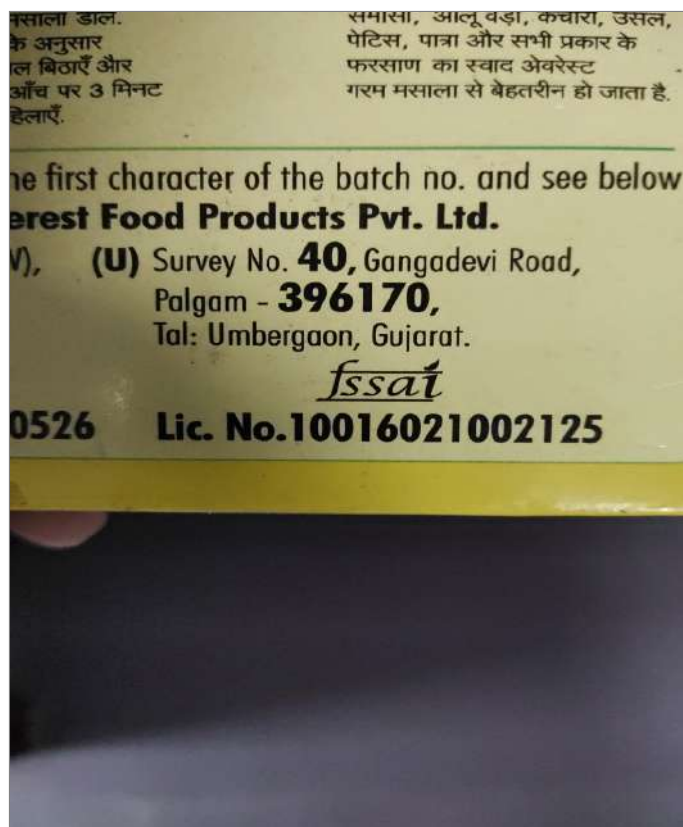
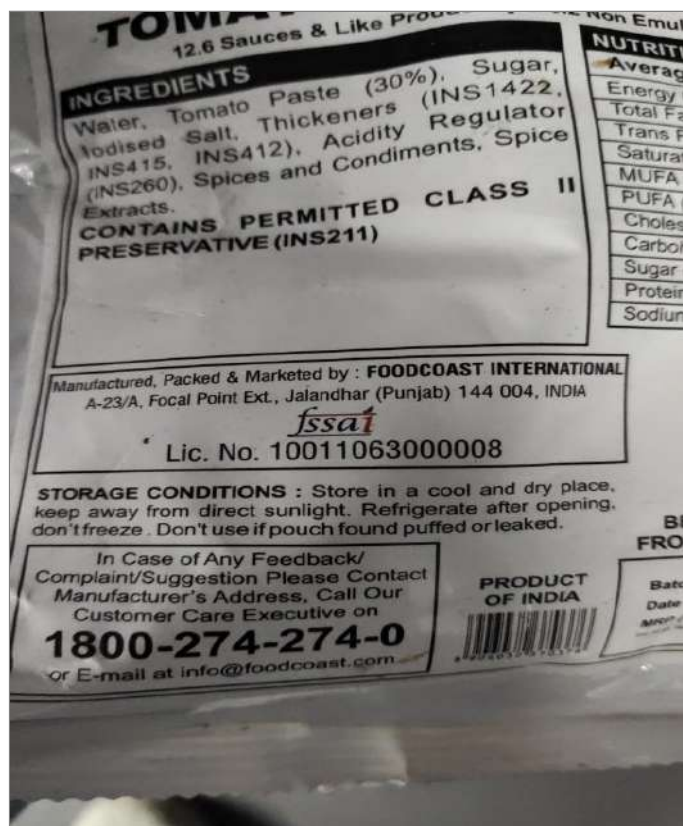
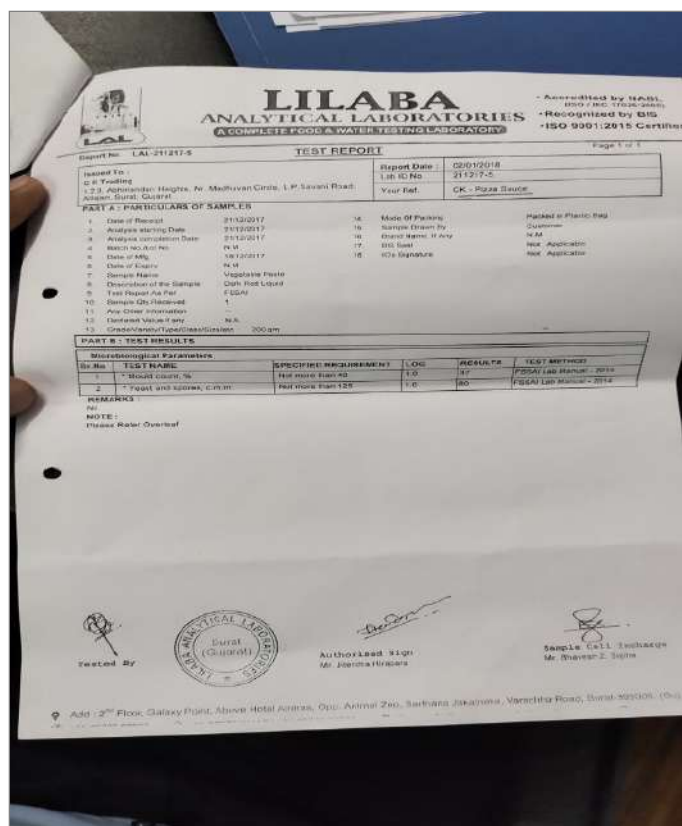
CK-TRDING

Authorized Sign: Mr. Shashank Singh

Sample On: Mr. Shashank Z. Singh

Add: 1st Floor, Ganesha Point, Above Hotel Arima, Opp. Animal Zoo, Garhna Bazar, Swachha Road, Surat-395006, GU.

2.14.1





3.2.1



3.2.2



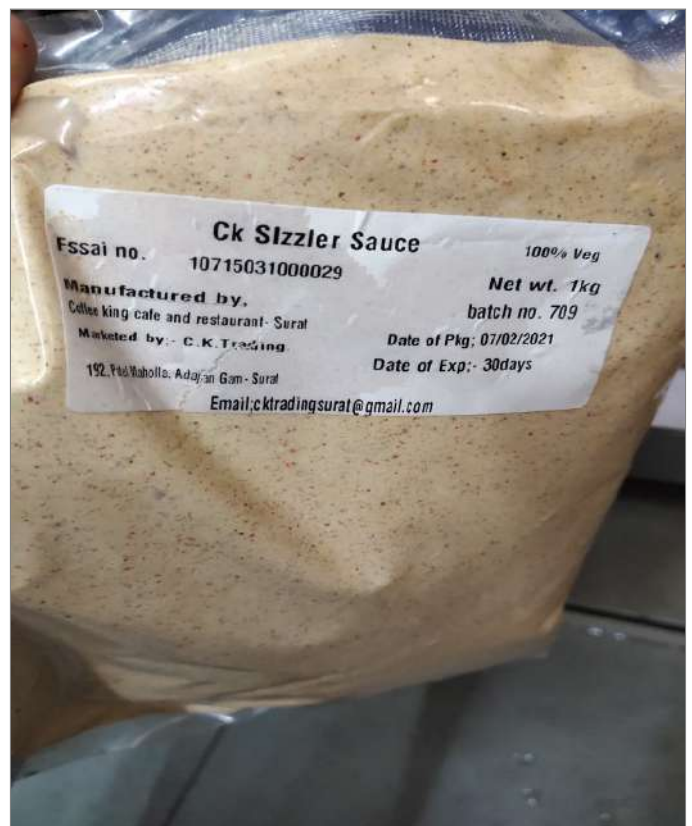
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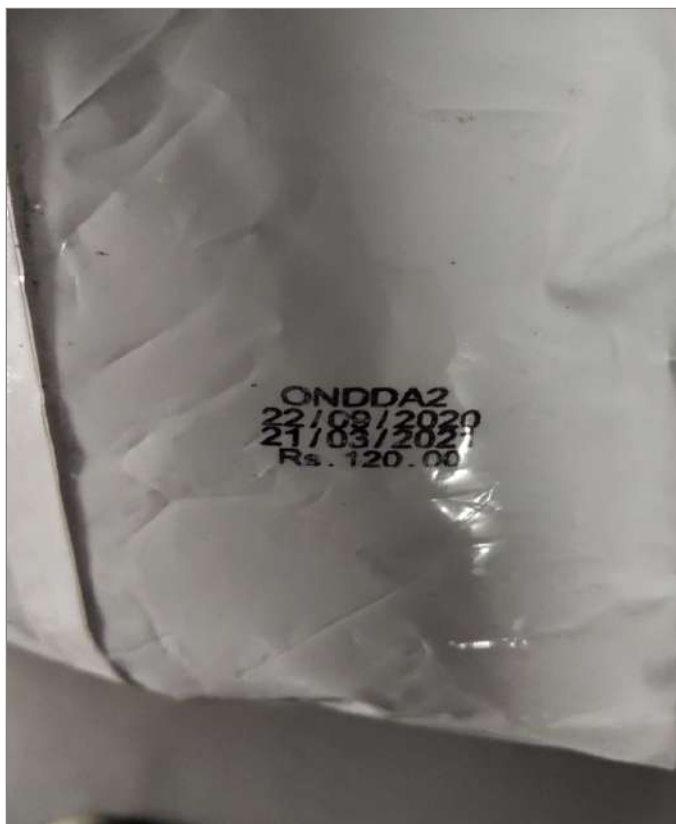
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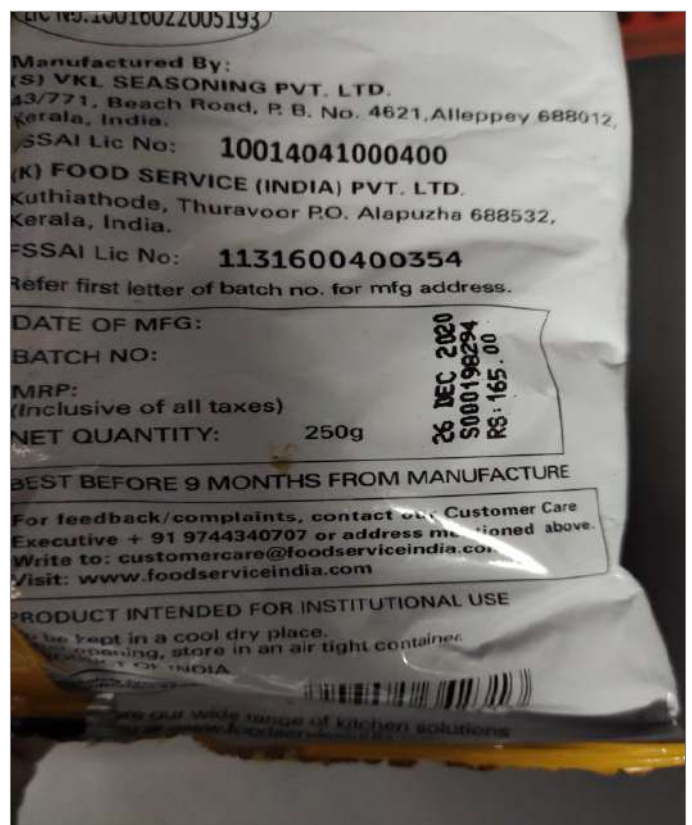
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3.3.2



3.3.3



3.3.4



3.4.1



3.4.2



3.4.3



3.5.1



3.5.2



3.5.3



3.5.4



3.6.1



3.6.2



3.6.3



3.6.4



3.8.1



3.8.2



3.11.1



3.13.1



3.13.2



3.16.1



3.17.1



3.17.2



3.17.3



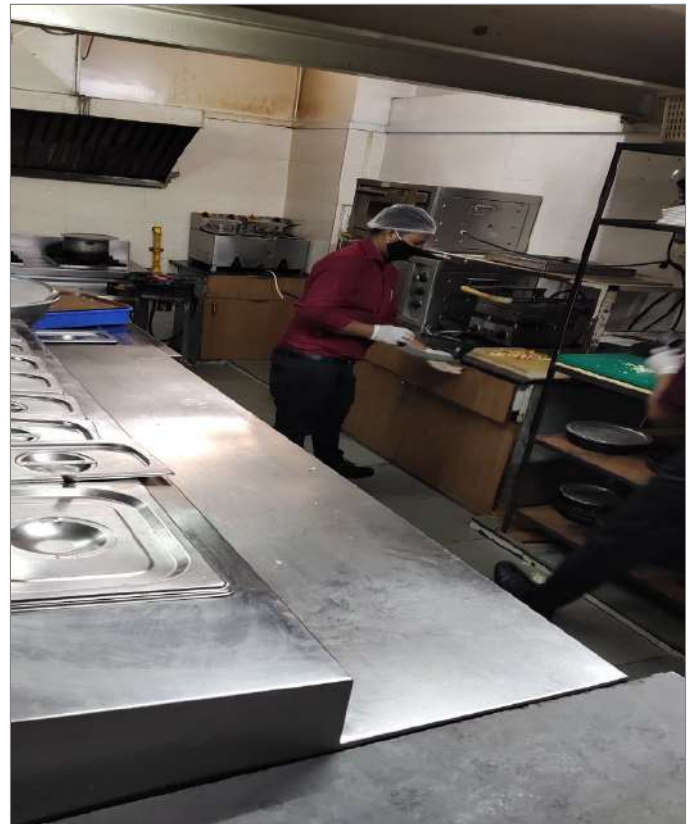
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4.1.1



4.1.2



4.1.3

Mo. 99250 81275
80002 44475

SANTOSH SERVICE CENTER

Installation, Repairing & servicing of Hotel,
Restaurant & Bakery Commercial Machinery

34/404, Suda Avas, Pal, L. P. Savani Road, Adajan, Surat-395009.

Name : _____ Bill No.: _____
Mob.: _____ Date : 5-2-21

No.	DESCRIPTION	QTY	RATE	AMOUNT
1	Coil			
2	Wire			
3	Thermo Set			
4	Motor			
				250
				5
	Service			250
	TOTAL			500

For, Santosh Service Center
AA

4.2.1

Mo. 99250 81275
80002 44475

SANTOSH SERVICE CENTER

Installation, Repairing & servicing of Hotel,
Restaurant & Bakery Commercial Machinery

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1	Coil			
2	Wire			
3	Thermo Set			
4	Motor			
				250
				5
	Service			250
	TOTAL			500

For, Santosh Service Center
AA

4.3.1

UNIVERSAL
PEST CONTROL PVT. LTD.

Customer Care : 099243 11777
Website : www.universalpestcontrol.in
E-mail : info@universalpestcontrol.in
Reg. Off : 304, SRS Arcade, Opp. Thapar
Residency, S.B. Jyoti Park Plot,
Ward, Surat-395 007.

Name of the Client : Mahi Enterprise
Address : Coffee King, Vesu, Surat

Contact No. : _____ Contract from Date : _____ To : _____

Description of the premises to be treated : _____

Nature of premises to be treated : _____

Annual Service Record : 70000967

Sr. No.	Date	Name of Operator	Client Name & Sign	In Time	Out Time
1	14/01/19	Pravin / Shubham			
2	11/01/19	Pravin / Shubham			
3	08/01/19	Pravin / Shubham			
4	05/01/19	Pravin / Shubham			
5	02/01/19	Pravin / Shubham			
6	23/01/19	Pravin / Shubham			
7	13/01/19	Pravin / Shubham			
8	08/01/19	Pravin / Shubham			
9	26/11/18	Pravin / Shubham		8:00 AM	10:30 AM
10	23/11/18	Pravin / Shubham		9:00 AM	
11	12/11/18	Pravin / Shubham			

4.4.1



4.5.1



4.5.2



4.6.1



4.6.2



4.6.3



4.7.1



4.7.2

Dr. Niyati Pawar
M.B.B.S.
Reg. G-41692

Booneshwar Square,
Booneshwar Char Rasta,
Surat-395007.
87269 46937

Date :- 11-12-2020

FITNESS CERTIFICATE

I hereby certify that Mr./Mrs. Abhishek C. Patel

Age :- 34 Years Male M/F is examined by me and
and that he/ she has no major illness and he /she is not suffering
in any contagious and noncontagious disease.

He/ she is mentally and physically fit/ ~~not~~ fit for his/ her normal duty.

Remark:-
1. COVID -ve on 06th Nov/20
2. FLS
3. After 6 month / 503


Doctor's Signature & Date :

5.1.1

Dr. Niyati Pawar
M.B.B.S.
Reg. G-41692

Booneshwar Square,
Booneshwar Char Rasta,
Surat-395007.
87269 46937

Date :- 11-12-2020


FITNESS CERTIFICATE

I hereby certify that Mr./Mrs. Chammit M.

Age :- 36 Years Male M/F is examined by me and
and that he/ she has no major illness and he /she is not suffering
in any contagious and noncontagious disease.

He/ she is mentally and physically fit/ ~~not~~ fit for his/ her normal duty.

Remark:-
1. COVID -ve on 06th Nov/20
2. FLS
3. After 6 month / 503


Doctor's Signature & Date :

5.1.2



5.1.3



5.1.4



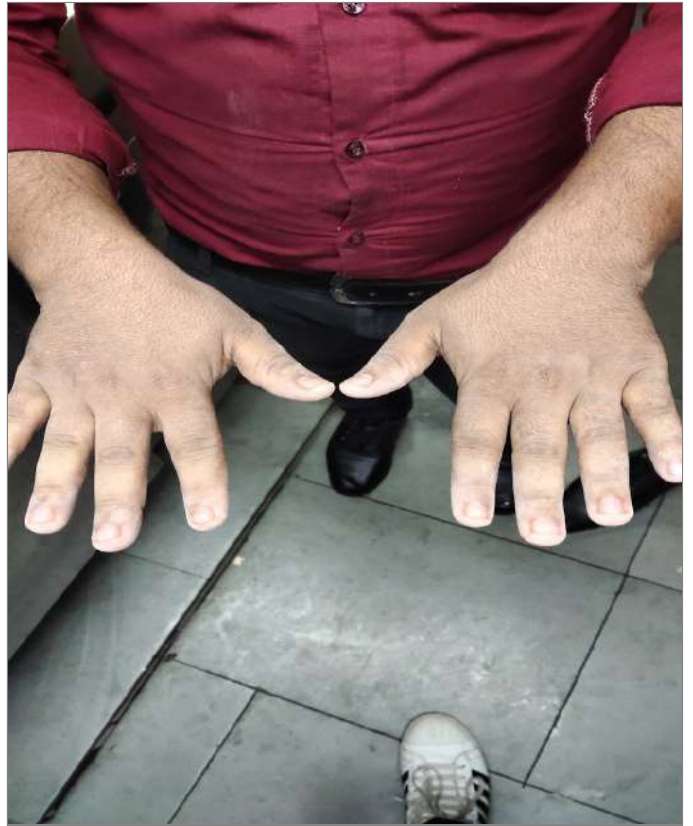
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5.2.2



5.2.3



5.3.1



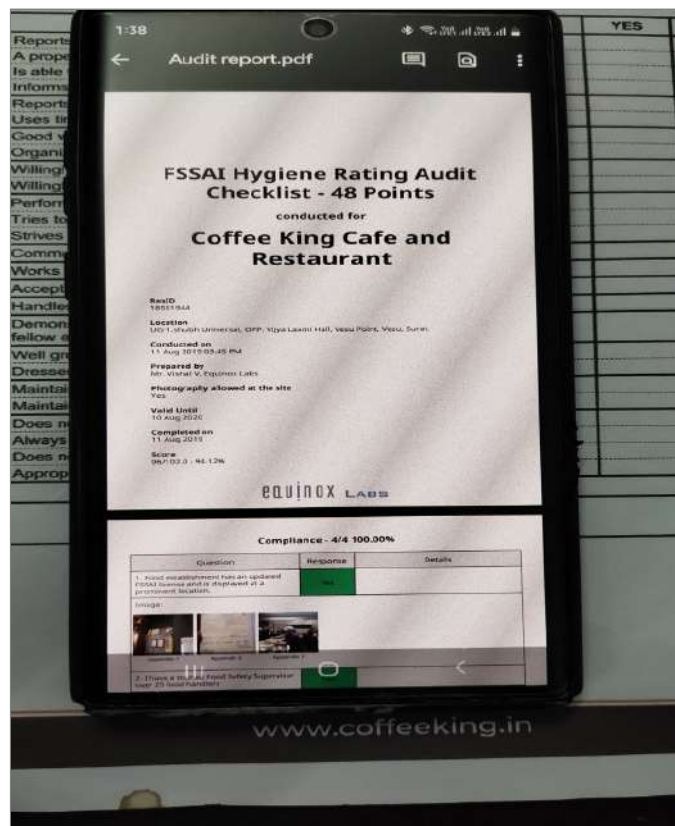
5.3.2



5.3.3



5.4.1



6.1.1

Sl. No.	Name	Is the person wearing a face mask?	Is the person wearing a hairnet?	Is the person wearing a cap?	Is the person wearing a uniform?	Is the person wearing a shoe cover?	Is the person wearing a glove?	Is the person wearing a face shield?	Is the person wearing a face mask?	Is the person wearing a hairnet?	Is the person wearing a cap?	Is the person wearing a uniform?	Is the person wearing a shoe cover?	Is the person wearing a glove?	Is the person wearing a face shield?	Is the person wearing a face mask?
1	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
2	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
3	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
4	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
5	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
6	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
7	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
8	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
9	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
10	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
11	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
12	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
13	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
14	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
15	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
16	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
17	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
18	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
19	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
20	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
21	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
22	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
23	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
24	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
25	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
26	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
27	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
28	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
29	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
30	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
31	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
32	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
33	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
34	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
35	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
36	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
37	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
38	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
39	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
40	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
41	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
42	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
43	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
44	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
45	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
46	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
47	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
48	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
49	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
50	Kunal	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes

6.1.2

#	Name	Contact No.	Date & Time	Avg. Rating
1	kunal	9033160800	31/01/2021, 02:47:34 PM	5.00
2		9979325007	27/01/2021, 10:28:33 PM	5.00
3	NIDHI	9978491523	23/01/2021, 07:06:28 PM	3.00
4	jay k	9601791271	22/01/2021, 10:20:32 PM	5.00
5	Mitesh rana	8866250354	22/01/2021, 05:12:09 PM	2.00
6	JAINHEEL	9727265853	12/01/2021, 11:00:15 AM	4.00
7	jaysh	9723927189	12/01/2021, 10:18:32	5.00

6.2.1

DAMAGE / DESTROY OF DEAD STOCK				
Date	Particulars / Item	Reason	By Whom	In Charge
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
12				
13				
14				
15				
16				
17				
18				
19				
20				
21				
22				
23				
24				
25				
26				
27				
28				
29				
30				
31				

6.2.2

NEGATIVE FEEDBACKS			
Date	Issue & Complaints	Solution	Responsible
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			
16			
17			
18			
19			
20			
21			
22			
23			
24			
25			
26			
27			
28			
29			
30			
31			
32			

6.2.3

Feedback Entry

DATE	ISSUE	SOLUTION	RESPONSIBLE
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			
16			
17			
18			
19			
20			
21			
22			
23			
24			
25			
26			
27			
28			
29			
30			
31			
32			

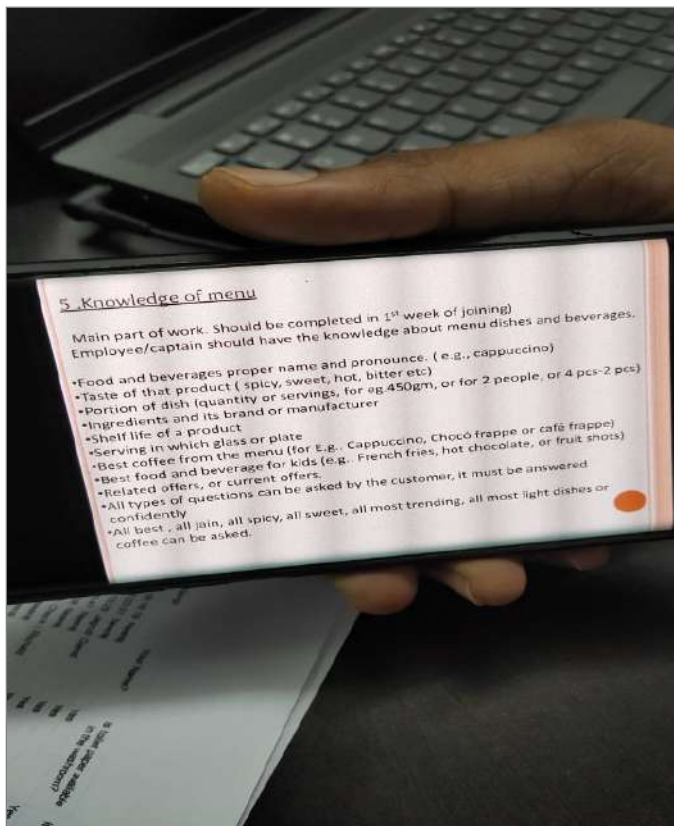
Open in Google Sheets

6.2.4

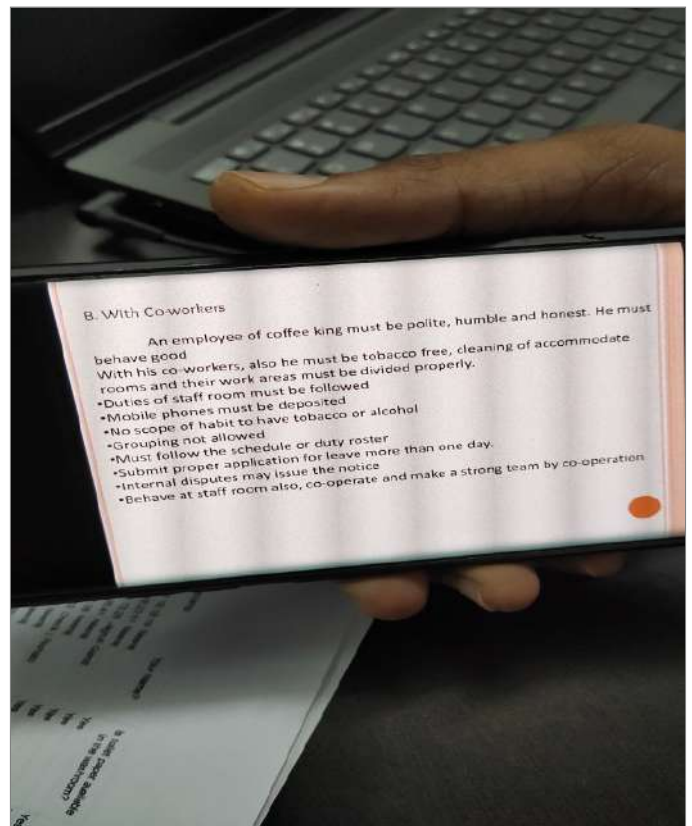
6. Knowledge of crockery cutlery

All Purpose Spoon	A.P. Knife	A.P. Fork	Seda Spoon
Use to serve rice, Sizzler and salad	Use to serve pizza and breads, sandwiches	Use to serve Maggi, Pizza, bread salad, sandwiches	Use to serve dessert coffee dessert & sundae

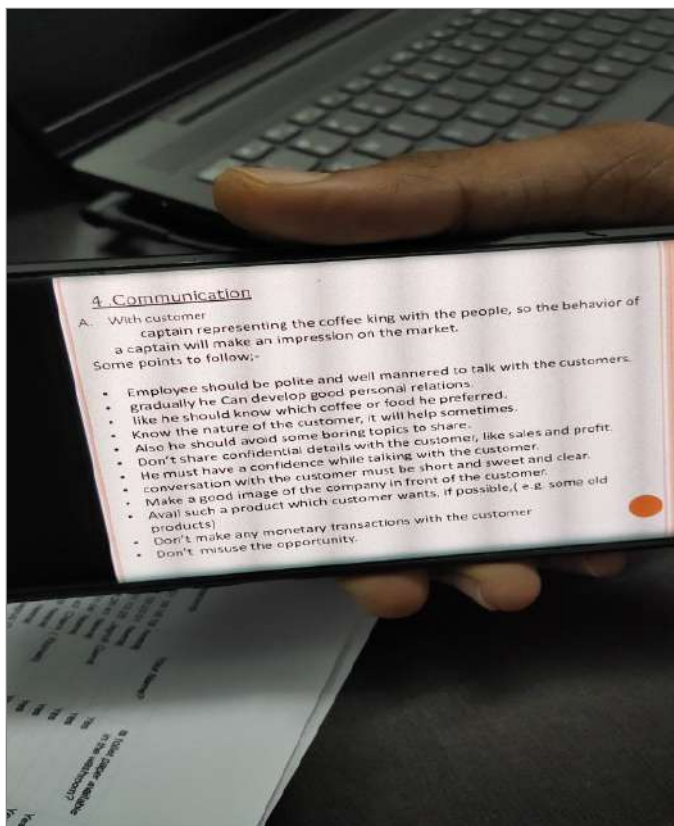
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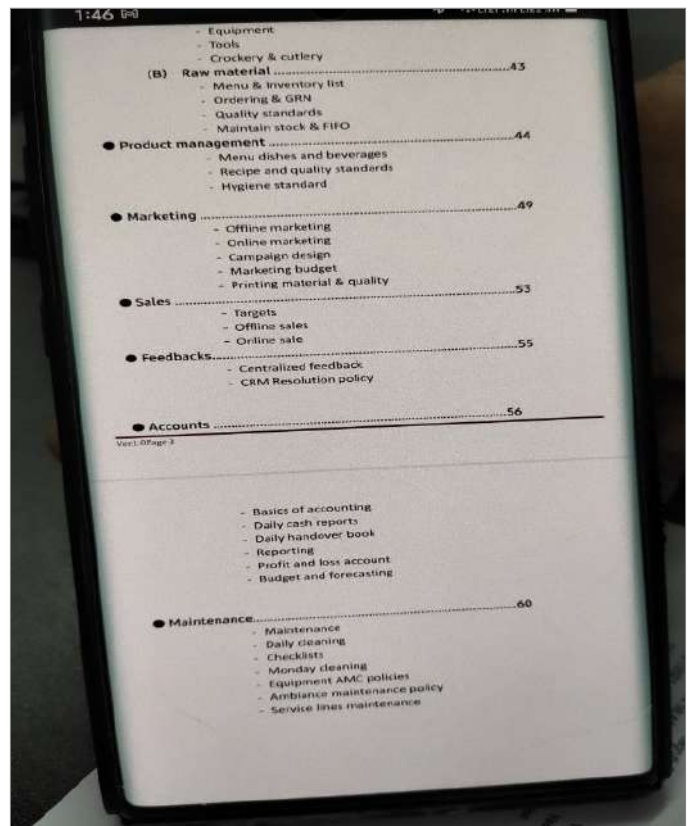
6.3.2



6.3.3



6.3.4



6.4.1

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- Core value	
● Location.....	8
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- Legal formalities	
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- Service lines (drainage, electricity, water, gas)	
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6.4.2

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● Location.....	8
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- Legal formalities	
- Area & block distribution ratio	
- Service lines (drainage, electricity, water, gas)	

6.4.3

EMPLOYEE DEPLOYMENT

DUTIES CHART OF MONTH

- Supply & Re-filling All Type Of Mark Fire Extinguishers
- All Type Safety Equipment Supply
- All Type Of Fire Hydrant System Service New Install
- All Type Vinyl Board & Safety Board Slogan Poster
- Fire Fighting & First Aid Training

U-1, Yash Kamal Complex, OPP, Dream Honda, Pooja Hospital Building, Udhana, Surat-394210
Mo. 93777 18599, 85307 18599

CERTIFICATE

To,
Coffee King
UG-1, Shubh Universal
Opp. Viyalaxmi Hall, Vesu, Surat.

Dr. 21/02/2021

Sub:- Re-Filling of Fire Extinguishers.

This is to certify that
RE-FILLING & NEW OF YOUR FIRE EXTINGUISHER FOR WORKING CONDITION
sound working conditions are as per IS:1150 annexure.

Sr.N o.	Particulars	Qty	Capacity	Re-fill Date	Next Re-fill
1	Carbon Dioxide (Co2)	5	4.5 kg	21/2/20	20/2/21

Veer Fire Fighter
Authorized

E-mail : veerfire101@gmail.com

Fire exit

6.4.4