



Food Safety Management System

Month: 5/10/23

Nescafe and floors FOH - Sanitisation

Date: 5/10/23

Equipment / Work Surface/Tools/ Tables/Chairs / Areas

Prepared by - QA Team
Control Number - TFS/FSMS/KST/07/00
Revision Date & Number - 9/11/2022 - TFS/FSMS/KST/07/01
Approved by - GM QA

Area	Sanitized at												Sanitizer Used, QAC - ppm	Corrective Action/ Remarks	Verified by
	04:00	06:00	08:00	10:00	12:00	14:00	16:00	18:00	20:00	22:00	24:00	02:00			
1 All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150 ppm		I
2 All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150 ppm		I
3 All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		I
4 All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		I
5 All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		I
6 All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		I
7 All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		I
8 All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		I
9 All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		I
10 All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		I
11 All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		I

Updated by : KTS Supervisor

Reviewed by QA & Chief exchange

Food Contact Surface sanitation (Platforms, working counters, POS counter, tables/chairs)

Care Clean - APCC, QAC based formula (10ml of chemical in 1 lit water)

Make a disinfection solution by dissolving 10 ml of chemical in 1 L of potable water and it will give 150-200ppm

Note: Wiper/wipes need to use according to colour coding Sops. Equipments & work tables to be cleaned and sanitized after every use. If it is in continuous use, then need to be Sanitized at regularly scheduled intervals after every 2 hours. Solution Prepared in every 4hrs interval. Quat test Strip should be available to test the level of active QAC present in a solution



Food Safety Management System

Account: 5691-25

Alacade - 2nd floor

FOH - Sanitisation

Prepared by: QA Team

Control Number: TS/5MS/437/07/00

Revision Date & Number: 9/13/2022 - TS/5MS/437/07/01

Approved by: GM QA

Date	Equipment / Work Surface/Tools/ Tables/Chairs /Areas	Sanitized at																Sanitizer Used, QAC-PPM	Corrective Action/ Remarks	Verified By
		04:00	06:00	08:00	10:00	12:00	14:00	16:00	18:00	20:00	22:00	24:00	02:00	04:00	06:00	08:00	10:00			
12	At Area	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		Boyer
13	At Area	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		Boyer
14	At Area	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		Boyer
15	At Area	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		Boyer
16	At Area	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		Boyer
17	At Area	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		Boyer
18	At Area	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		Boyer
19	At Area	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		Boyer
20	At Area	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		Boyer
21	At Area	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		Boyer
22	At Area	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		Boyer

Updated by: KTS Supervisor

Food Contact Surface sanitation (Platforms, working, counters, POS counter, tables/chairs)

Care Clean - APCC, QAC based formula (10ml of chemical in 1 lit water)

Make a disinfection solution by dissolving 10 ml of chemical in 1 L of potable water and it will give 150-200ppm

Note: Wonder wip need to use according to colour coding. Soaps, Equipments & work chairs to be cleaned and sanitized after every use. If it is in continuous use, then need to be Sanitized at regularly scheduled intervals

After every 2 hours. Solution Prepared in every 4hrs interval. Quat test Strip should be available to test the level of active QAC present in a solution.

Reviewed by QA & Chief Incharge

Signature



Food Safety Management System

Prepared by: QA Team

Control Number - TFS/FSMS/KST/07/00

Revision Date & Number - 9/13/2022 - TFS/FSMS/KST/07/01

Approved by: GM QA

FOH - Sanitisation

Region:

Date	Equipment / Work Surface/Tools/Tables/Chairs / Areas	Sanitized at																Sanitizer Used, QAC - PPM	Corrective Action/ Remarks	Verified By
		04:00	06:00	08:00	10:00	12:00	14:00	16:00	18:00	20:00	22:00	02:00	04:00	06:00	08:00	10:00	12:00			
23	All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		David
24	All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		David
25	All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		David
26	All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		David
27	All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		David
28	All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		David
29	All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		David
30	All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		David
31	All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		David
3/10	All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		David
2/10	All Areas	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	150		David

Updated by: KTS Supervisor

Food Contact Surface Sanitation - Platform - 1/1/2022

Reviewed by QA & Chief Incharge



FOH - Sanitisation

Prepared by: QA Team
Control Number: TFS/TPMA/KST/07/00
Revision Date & Number: 9/13/2022 - TFS/TPMA/KST/07/01
Approved by: GMA QA

Abstract

Date	Equipment / Work Surface/Toolbox / Areas	Sanitized at												Sanitizer Used QAC - PPM	Corrective Action/ Remarks	Verified by
		04:00	06:00	08:00	10:00	12:00	14:00	AM -	PM	AM -	PM	AM -	PM			
3	At Area	☒	☒	☒	☒	☒	☒	AM -	☒	☒	☒	☒	PM	150		Sanjay
4	At Area	☒	☒	☒	☒	☒	☒	AM -	☒	☒	☒	☒	PM	150		Sanjay
5	At Area	☒	☒	☒	☒	☒	☒	AM -	☒	☒	☒	☒	PM	150		Sanjay
6	At Area	☒	☒	☒	☒	☒	☒	AM -	☒	☒	☒	☒	PM	150		Sanjay
7	At Area	☒	☒	☒	☒	☒	☒	AM -	☒	☒	☒	☒	PM	150		Sanjay
8	At Area	☒	☒	☒	☒	☒	☒	AM -	☒	☒	☒	☒	PM	150		Sanjay
9	At Area	☒	☒	☒	☒	☒	☒	AM -	☒	☒	☒	☒	PM	150		Sanjay
10	At Area	☒	☒	☒	☒	☒	☒	AM -	☒	☒	☒	☒	PM	150		Sanjay
11	At Area	☒	☒	☒	☒	☒	☒	AM -	☒	☒	☒	☒	PM	150		Sanjay
12	At Area	☒	☒	☒	☒	☒	☒	AM -	☒	☒	☒	☒	PM	150		Sanjay
13	At Area	☒	☒	☒	☒	☒	☒	AM -	☒	☒	☒	☒	PM	150		Sanjay



FOH Cleaning Checklist



Prepared by: QA Team

Control Number: TFS/FSM/001/02/20

Outlet:

Food Safety Management

Approved by: GM QA

Revision Date:

Region:

Month:

Dates

Time

Pow System & Cooler Counter Area, Under counter cabinet, Condiment trays, Under counter, FDU's, Display, Vial Chiller, ODC - Cleaning, sanitization and disinfection.

Floor & Floor corners, Floor Drain mesh, Table & Chairs, Signage & boards, lighting & Fixtures - Cleaning, sanitization and disinfection.

Cleaning of Walls & Ceiling, Pest Bait, Bait, Fire Extinguisher

Coffee Machine, Filter Coffee Machine, Milk Warner, Blender, Fountain Machine, Microwave, Griller & Griddle, Fryers, inside UC Cabinet - Cleaning, sanitization and disinfection.

All Small ware, Cutlery & Crockery - to be cleaned and sanitized

Cleaning equipment like Mop Bucket, Mop, Duster, Broom, Vacuum cleaner, Spongers, Floor Wiper (Garbage bin cleaned and liners changed & dustbin, dustpan, wonder wipes - Cleaning, sanitization and disinfection)

Hand wash station & other sinks - Cleaning, sanitization and disinfection.

Remarks/Signature

Dates

Time

Pow System & Cooler Counter Area, Under counter cabinet, Condiment trays, Under counter, FDU's, Display, Vial Chiller, ODC - Cleaning, sanitization and disinfection.

Floor & Floor corners, Floor Drain mesh, Table & Chairs, Signage & boards, lighting & Fixtures - Cleaning, sanitization and disinfection.

Cleaning of Walls & Ceiling, Pest Bait, Bait, Fire Extinguisher

Coffee Machine, Filter Coffee Machine, Milk Warner, Blender, Fountain Machine, Microwave, Griller & Griddle, Fryers, inside UC Cabinet - Cleaning, sanitization and disinfection.

All Small ware, Cutlery & Crockery - to be cleaned and sanitized

Cleaning equipment like Mop Bucket, Mop, Duster, Broom, Vacuum cleaner, Spongers, Floor Wiper (Garbage bin cleaned and liners changed & dustbin, dustpan, wonder wipes - Cleaning, sanitization and disinfection)

Hand wash station & other sinks - Cleaning, sanitization and disinfection.

Remarks/Signature

Dates

Time

Pow System & Cooler Counter Area, Under counter cabinet, Condiment trays, Under counter, FDU's, Display, Vial Chiller, ODC - Cleaning, sanitization and disinfection.

Floor & Floor corners, Floor Drain mesh, Table & Chairs, Signage & boards, lighting & Fixtures - Cleaning, sanitization and disinfection.

Cleaning of Walls & Ceiling, Pest Bait, Bait, Fire Extinguisher

Coffee Machine, Filter Coffee Machine, Milk Warner, Blender, Fountain Machine, Microwave, Griller & Griddle, Fryers, inside UC Cabinet - Cleaning, sanitization and disinfection.

All Small ware, Cutlery & Crockery - to be cleaned and sanitized

Cleaning equipment like Mop Bucket, Mop, Duster, Broom, Vacuum cleaner, Spongers, Floor Wiper (Garbage bin cleaned and liners changed & dustbin, dustpan, wonder wipes - Cleaning, sanitization and disinfection)

Hand wash station & other sinks - Cleaning, sanitization and disinfection.

Remarks/Signature

Dates

Time

Pow System & Cooler Counter Area, Under counter cabinet, Condiment trays, Under counter, FDU's, Display, Vial Chiller, ODC - Cleaning, sanitization and disinfection.

Floor & Floor corners, Floor Drain mesh, Table & Chairs, Signage & boards, lighting & Fixtures - Cleaning, sanitization and disinfection.

Cleaning of Walls & Ceiling, Pest Bait, Bait, Fire Extinguisher

Coffee Machine, Filter Coffee Machine, Milk Warner, Blender, Fountain Machine, Microwave, Griller & Griddle, Fryers, inside UC Cabinet - Cleaning, sanitization and disinfection.

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Hand wash station & other sinks - Cleaning, sanitization and disinfection.

Remarks/Signature

Dates

Time

Pow System & Cooler Counter Area, Under counter cabinet, Condiment trays, Under counter, FDU's, Display, Vial Chiller, ODC - Cleaning, sanitization and disinfection.

Floor & Floor corners, Floor Drain mesh, Table & Chairs, Signage & boards, lighting & Fixtures - Cleaning, sanitization and disinfection.

Cleaning of Walls & Ceiling, Pest Bait, Bait, Fire Extinguisher

Coffee Machine, Filter Coffee Machine, Milk Warner, Blender, Fountain Machine, Microwave, Griller & Griddle, Fryers, inside UC Cabinet - Cleaning, sanitization and disinfection.

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Cleaning equipment like Mop Bucket, Mop, Duster, Broom, Vacuum cleaner, Spongers, Floor Wiper (Garbage bin cleaned and liners changed & dustbin, dustpan, wonder wipes - Cleaning, sanitization and disinfection)

Hand wash station & other sinks - Cleaning, sanitization and disinfection.

Remarks/Signature

Dates

Time

Pow System & Cooler Counter Area, Under counter cabinet, Condiment trays, Under counter, FDU's, Display, Vial Chiller, ODC - Cleaning, sanitization and disinfection.

Floor & Floor corners, Floor Drain mesh, Table & Chairs, Signage & boards, lighting & Fixtures - Cleaning, sanitization and disinfection.

Cleaning of Walls & Ceiling, Pest Bait, Bait, Fire Extinguisher

Coffee Machine, Filter Coffee Machine, Milk Warner, Blender, Fountain Machine, Microwave, Griller & Griddle, Fryers, inside UC Cabinet - Cleaning, sanitization and disinfection.

All Small ware, Cutlery & Crockery - to be cleaned and sanitized

Cleaning equipment like Mop Bucket, Mop, Duster, Broom, Vacuum cleaner, Spongers, Floor Wiper (Garbage bin cleaned and liners changed & dustbin, dustpan, wonder wipes - Cleaning, sanitization and disinfection)

Hand wash station & other sinks - Cleaning, sanitization and disinfection.

Remarks/Signature

Dates

Time

Pow System & Cooler Counter Area, Under counter cabinet, Condiment trays, Under counter, FDU's, Display, Vial Chiller, ODC - Cleaning, sanitization and disinfection.

Floor & Floor corners, Floor Drain mesh, Table & Chairs, Signage & boards, lighting & Fixtures - Cleaning, sanitization and disinfection.

Cleaning of Walls & Ceiling, Pest Bait, Bait, Fire Extinguisher

Coffee Machine, Filter Coffee Machine, Milk Warner, Blender, Fountain Machine, Microwave, Griller & Griddle, Fryers, inside UC Cabinet - Cleaning, sanitization and disinfection.

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Cleaning equipment like Mop Bucket, Mop, Duster, Broom, Vacuum cleaner, Spongers, Floor Wiper (Garbage bin cleaned and liners changed & dustbin, dustpan, wonder wipes - Cleaning, sanitization and disinfection)

Hand wash station & other sinks - Cleaning, sanitization and disinfection.

Remarks/Signature

Specific Observations/Comments

Verified by (Supervisor)

Name:

Treated water, Approved chemical must be used for cleaning the area. Sanitizer solution should have a concentration of 150 PPM, Wonder wipes need to use according to colour coding Sops, For Drainage Cleaning please refer to Drainage Cleaning Sop.

Abbreviation: S1=Shift 1 S2=Shift 2 E=Shift 3 DC= Deep Cleaning



Oct - 2025

FOH Cleaning Checklist

Nescafe - 2nd Floor



Prepared by - QA Team

Control Number - TFS/FSM/IST/02/00

Outlet :

Food Safety Management

Approved by - GM QA

Revision Date :

Region :

Month :

Dates Time	1				2				3				4				5				6				7			
	S1	S2	S3	DC	S1	S2	S3	DC	S1	S2	S3	DC	S1	S2	S3	DC	S1	S2	S3	DC	S1	S2	S3	DC	S1	S2	S3	DC
Pre Systems & Cashier Counter Area, Under counter cabinet, Condiment trays, Under counter, FDU's, Display, Vial Chiller, ODC - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Floor & Floor corners, Floor Drain mesh, Table & Chairs, Signages & boards, lighting & Fixtures - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Cleaning of Walls & Ceiling, Pest Insect, Bat, Fire Extinguisher	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Coffee Machine, Filter Coffee Machine, Milk Warmer, Blender, Fountain Machine, Microwave, Griller & Griddle, Fryers, inside UC Cabinet - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
All Small ware, Cutlery & Crockery - to be cleaned and sanitized	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Cleaning equipment like Mop Bucket, Mop, Duster, Broom, Vacuum cleaner, Squeegee, Floor Wiper /Garbage bin cleaned and liners changed & dustbin, dustpan, wonder wipes - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Hand wash station & other sinks - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Remarks/Signature	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Dates Time	8				9				10				11				12				13				14			
Pre Systems & Cashier Counter Area, Under counter cabinet, Condiment trays, Under counter, FDU's, Display, Vial Chiller, ODC - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Floor & Floor corners, Floor Drain mesh, Table & Chairs, Signages & boards, lighting & Fixtures - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Cleaning of Walls & Ceiling, Pest Insect, Bat, Fire Extinguisher	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Coffee Machine, Filter Coffee Machine, Milk Warmer, Blender, Fountain Machine, Microwave, Griller & Griddle, Fryers, inside UC Cabinet - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
All Small ware, Cutlery & Crockery - to be cleaned and sanitized	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Cleaning equipment like Mop Bucket, Mop, Duster, Broom, Vacuum cleaner, Squeegee, Floor Wiper /Garbage bin cleaned and liners changed & dustbin, dustpan, wonder wipes - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Hand wash station & other sinks - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Remarks/Signature	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Dates Time	15				16				17				18				19				20				21			
Pre Systems & Cashier Counter Area, Under counter cabinet, Condiment trays, Under counter, FDU's, Display, Vial Chiller, ODC - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Floor & Floor corners, Floor Drain mesh, Table & Chairs, Signages & boards, lighting & Fixtures - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Cleaning of Walls & Ceiling, Pest Insect, Bat, Fire Extinguisher	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Coffee Machine, Filter Coffee Machine, Milk Warmer, Blender, Fountain Machine, Microwave, Griller & Griddle, Fryers, inside UC Cabinet - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
All Small ware, Cutlery & Crockery - to be cleaned and sanitized	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Cleaning equipment like Mop Bucket, Mop, Duster, Broom, Vacuum cleaner, Squeegee, Floor Wiper /Garbage bin cleaned and liners changed & dustbin, dustpan, wonder wipes - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Hand wash station & other sinks - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Remarks/Signature	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Dates Time	22				23				24				25				26				27				28			
Pre Systems & Cashier Counter Area, Under counter cabinet, Condiment trays, Under counter, FDU's, Display, Vial Chiller, ODC - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Floor & Floor corners, Floor Drain mesh, Table & Chairs, Signages & boards, lighting & Fixtures - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Cleaning of Walls & Ceiling, Pest Insect, Bat, Fire Extinguisher	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Coffee Machine, Filter Coffee Machine, Milk Warmer, Blender, Fountain Machine, Microwave, Griller & Griddle, Fryers, inside UC Cabinet - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
All Small ware, Cutlery & Crockery - to be cleaned and sanitized	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Cleaning equipment like Mop Bucket, Mop, Duster, Broom, Vacuum cleaner, Squeegee, Floor Wiper /Garbage bin cleaned and liners changed & dustbin, dustpan, wonder wipes - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Hand wash station & other sinks - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Remarks/Signature	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Dates Time	29				30				31				Specific Observations/Comments															
Pre Systems & Cashier Counter Area, Under counter cabinet, Condiment trays, Under counter, FDU's, Display, Vial Chiller, ODC - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓																
Floor & Floor corners, Floor Drain mesh, Table & Chairs, Signages & boards, lighting & Fixtures - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓																
Cleaning of Walls & Ceiling, Pest Insect, Bat, Fire Extinguisher	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓																
Coffee Machine, Filter Coffee Machine, Milk Warmer, Blender, Fountain Machine, Microwave, Griller & Griddle, Fryers, inside UC Cabinet - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓																
All Small ware, Cutlery & Crockery - to be cleaned and sanitized	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓																
Cleaning equipment like Mop Bucket, Mop, Duster, Broom, Vacuum cleaner, Squeegee, Floor Wiper /Garbage bin cleaned and liners changed & dustbin, dustpan, wonder wipes - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓																
Hand wash station & other sinks - Cleaning, sanitation and disinfection.	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓																
Remarks/Signature	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓																

On duty TL

Name :

Verified by (Supervisor)

Name :

Treated water, Approved chemical must be used for cleaning the area. Sanitizer solution should have a concentration of 150 PPM. Wonder wipes need to use according to colour coding Sops.

Cleaning please refer to Drainage Cleaning Sops.

9/2025

Nescafe - 2nd floor.



Food Safety Management

FDU Chiller Temperature

Prepared by: G. Toor
 Checked by: TFS/PM/SL/ML/ML
 Revision date & number:
 Approved by: CM - GA

Year of installation
 1/2025

COOLING/CHILLER TEMPERATURE

Line	Room	Temp	Line	Room	Temp	Line	Room	Temp	Line	Room	Temp	Line	Room	Temp	Line	Room	Temp
1	2	30	4	R	3	30	2	30	21	30	21	30					
2	1	30	2	30	2	30	2	30	42	30	21	30					
3	2	30	1	30	1	30	1	30	32	30	42	30					
4	1	30	4	30	2	30	4	30	44	30	44	30					
5	2	30	2	30	3	30	2	30	42	30	21	30					
6	1	30	1	30	2	30	1	30	4	0	2	30					
7	3	30	4	30	1	30	4	30	2	30	2	30					
8	2	30	2	30	4	30	2	30	3	30	3	30					
9	1	30	1	30	2	30	1	30	2	30	2	30					
10	2	30	4	30	1	30	2	30	1	30	1	30					
11	2	30	2	30	2	30	1	30	4	30	2	30					
12	1	30	1	30	1	30	3	30	2	30	1	30					
13	2	30	4	30	3	30	2	30	1	30	4	30					
14	2	30	2	30	2	30	1	30	2	30	2	30					
15	1	30	1	30	1	30	4	30	3	30	1	30					
16	3	30	4	30	1	30	44	30	2	30	3	30					
17	3	30	2	30	4	30	22	30	1	30	2	30					
18	3	30	1	30	2	30	23	30	4	30	4	30					
19	4	30	1	30	1	30	21	30	2	30	2	30					
20	4	30	4	30	4	30	42	30	1	30	1	30					
21	4	30	2	30	2	30	1	30	3	30	4	30					
22	4	30	1	30	1	30	21	30	2	30	2	30					
23	4	30	4	30	3	30	4	30	1	30	22	30					
24	2	30	2	30	2	30	2	30	4	30	23	30					
25	2	30	1	30	1	30	1	30	2	30	21	30					
26	2	30	4	30	4	30	2	30	1	30	31	30					
27	4	30	3	30	2	30	41	30	3	30	4	30					
28	2	30	2	30	1	30	41	30	3	30	1	30					
29	1	30	1	30	2	30	2	30	4	30	1	30					
30	1	30	1	30	1	30	1	30	2	30	2	30					
31	3	R	1	R	3	R	2	30	3	30	1	30					

COOL STORAGE TEMP
 0°C to 5°C
 1°C to 5°C
 1°C to 5°C

STANDARD

1. Travel Food Services
 2. Food Safety Management
 3. Food Safety Management
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 31. Food Safety Management

COOL STORAGE TEMP (°C)