 FARELABS <small>Science Technology Innovation</small>	Food Analysis & Research Laboratory [Inspection Division] D-18, Infocity, Phase-II, Sector-33, Gurgaon-122001, Haryana	TPA AUDIT CHECKLIST (CATERING) FL/TPA/F-08A	
		Effective From: 1 st Feb 2024 Issue No.: 01	Revision Date: 00 Revision No.: 00

FSSAI THIRD PARTY AUDIT CHECKLIST (CATERING)

Date of Audit	03-03-2025	FBO Name	Madhubhan Resort & Spa (Div. of Emtici Engineering Ltd)
Auditor Name	Dr. Abhinav Pathak	Address	Anand Sojitra Road, Vallabhvidya Nagar, Dist. Anand, Gujarat
Auditor Contact No.	+919506505760	FBO License No.	10015021001688
FBO's Representative Name	Mr Manohar S Gurung	FBO Contact Email ID	vp@madhubhan.com
Report Number	FL/TPA/RP-206		

The Auditor will inspect the facility of the Food Business Operator according to the requirements as laid down in the inspection checklist and accordingly will mark the finding as compliance (C), non-compliance (NC), partial compliance (PC) & Not applicable/Not observed (NA). All the requirements are allotted 2 marks and there are few requirements which are asterisk marked (*) which are allotted 4 marks. Non observance to any of the asterisk marked (*) finding will lead to Non-Compliance (NC), as they are critical to food safety. Each finding will be awarded marks as mentioned below –

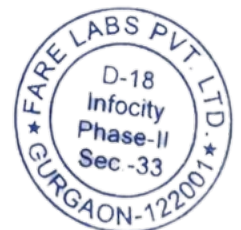
S.NO.	Finding	Marks to be awarded	Marks to be awarded in Asterisk Mark (*) question
1	Compliance (C)	2	4
2	Non - Compliance (C)	0	0
3	Partial- Compliance (PC)	1	0
4	Not Applicable /Not observed (NA)	Should be omitted/ Ignored while evaluating the score.	

Compliance: - Yes, requirement is fully documented & implemented. Adherence with requirement no major or minor conformance is observed

Non -compliance: - No, requirement is not documented & implemented. Non adherence with requirement with major non- conformance is observed **Partial-Compliance:** - Requirement is partially implemented but not documented or partially documented but not implemented.

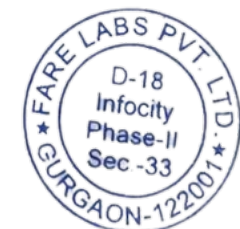
A non- conformity that based on judgement and experience of auditor, is not likely to result in the failure of food safety management system or reduce its ability to assure controlled processes or products. It may be either a failure in some part to a specified requirement or single observed lapse. Partial compliance is not applicable to asterisk (*) marked requirements as they are critical to food safety.

Not applicable/Not observed (NA):- requirement are not applicable to FBO & hence cannot be observed. **Should be omitted/ ignored while evaluating the total score.**





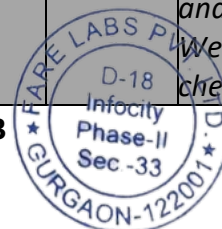
S. No.	Parameters	Scoring		C/PC/NC/NA	Comments
		Scale	Score		
1.	Food establishment has an updated FSSAI license and is displayed at a prominent location.	2	2	C	Valid FSSAI license with the number (10015021001688) had been displayed. The current validity of the license extends until 12-08-2025 and it was visibly displayed at the entrance gate and admin office.
1.	Design & Facilities				
2.	The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests.	2	2	C	Sufficient working space had been identified during the audit which allowed proper working space, cleaning & maintenance.
3.	The internal structure & fittings are made of non-toxic and impermeable material.	2	2	C	The structures at the kitchen area complies with the requirement as the walls and floors were washable and were non-toxic, impermeable, and resistant to the applied cleaning system.
4.	Walls, ceilings & doors are free from flaking paint or plaster, condensation & shedding particles.	2	2	C	During the audit, no sign of flaking paint, plaster or shedding particles had been observed anywhere in walls, ceilings & doors
5.	Floors are non-absorbent, non-slippery sloped appropriately.	2	2	C	Floors are non-absorbent, non-slippery & sloped appropriately.
6.	Windows are kept closed & fitted with insect proof screen when opening to external environment.	2	1	PC	Windows had been found closed but not fitted with insect proof screen at the openings in the facility which had been found during the audit.
7.	Doors are smooth and nonabsorbent. Suitable precautions have been taken prevent entry of pests.	2	2	C	Doors had been inspected to be proper, smooth & functionally operational, allowing smooth movement for food handlers during shift hours.



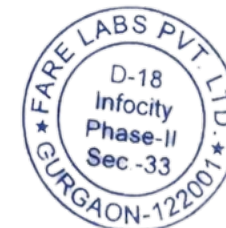
S. No.	Parameters	Scoring		C/PC/NC/NA	Comments
		Scale	Score		
8.*	Potable water (meeting standards of IS: 10500 & teste semi- annually with records maintained thereof) is used as product ingredient or in contact with food or food contact surface.	4	4	C	Water Test (ISO 10500:2012) Reports verified: - Report no: GTL/03241005036tested by Gujarat Testlab Pvt Ltd (NABL TC-5001) Dated: 10/10/2024 has been checked for the following parameters: colour- <1, pH – 6.65; TDS – 52 mg/L; Turbidity – <0.1NTU E. coli/100 mL absent; Total Coliform/100mL absent Both Water Test Reports were found to be in compliance with IS:10500 standards.
9.	Equipment and containers are made of non-toxic, impervious, non- corrosive material which is easy to clean & disinfect.	2	2	C	Food contact equipment and containers had been inspected and were of SS Grade which are easy to clean and disinfect and food grade certificate has been checked and verified.
10.	Adequate facilities for heating, cooling, refrigeration and freezing food & facilitate monitoring of temperature.	2	2	C	Adequate utilization of freezer, cold storage etc. was observed during audit along with facilitation of temperature monitoring. Requisite checklists have been checked and verified.
11.	Premise has sufficient lighting. Lighting fixtures are Protected to prevent contamination on breakage.	2	2	C	Adequate lighting was present, and the fixtures were properly protected.
12.	Adequate ventilation is provided within the premises.	2	2	C	During audit, exhausts were installed at prominent areas for adequate ventilation within the premise.
13.	An adequate storage facility for food, packaging materials, chemicals, personnel items etc. is available.	2	2	C	At the time of audit, all storage facilities for food, packaging products, chemicals, and personnel items was found individually and identified properly.
14.	Personnel hygiene facilities are available including adequate number of hand washing facilities, toilets, and change rooms for employees.	2	2	C	Sufficient number of handwashing, drying, and toilet facilities were there. Proper locker areas designated for male and female food handlers were found.
15.	Food material is tested either through internal laboratory or through an accredited lab. Check for records.	2	0	NC	Food material Test records were not available during the audit.



S. No.	Parameters	Scoring		C/PC/NC/NA	Comments
		Scale	Score		
II. Control of Operation					
16.	Incoming material is procured as per internally laid down specification from approved vendors. Check for records (like certificate of analysis, Form E, specifications, name and address of the supplier, batch no., mfg., use by/expiry date, quantity procured etc.)	2	2	C	Incoming material had been procured & checked as per the quality checks & required Form E were in place. Ref. Product Name –Amul butter, Amul mozzarella, Amul fresh cream, Ghee, Date 01/02/2025 Invoice No.: - 10062, Supplier Name: - Ratna Enterprises
17.	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)	2	2	C	Incoming raw materials had been Inspected for QC as per receiving QC Records which had been Verified and Checked.
18.	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.	2	2	C	Incoming materials were stored at the required ambient temperature, with FIFO and FEFO practices verified during the audit. Additionally, humidity levels were monitored to ensure compliance with storage standards.
19.	All raw materials is Cleaned thoroughly before food preparation.	2	2	C	Cleaning of raw materials had been observed during inspection. Procedure for raw material washing was displayed prominently.
20.	Proper segregation of raw, cooked; vegetarian and non-vegetarian food is done.	2	2	C	The facility has designated sections for segregation of raw and cooked food, including vegetarian and non-vegetarian foods and was found in practice during the audit.
21.	All the equipment is adequately sanitized before and after food preparation.	2	2	C	Equipment are being washed with proper sanitizing solution for proper sanitation of equipment.
22.*	Frozen food is thawed hygienically. No thawed food is stored for later use. (Meat, Fish and poultry is thawed in refrigerator at 5°C or below or in microwave. Shellfish/seafood is thawed in cold potable running water at 15°C or below within 90 minutes.	4	4	C	Thawing record has been checked and verified. The last entry of Chicken Leg was checked for 22-02-2025. Start time for thawing was 11 am Weight- 5kg (Temp. -20°C) and thawing was completed on 26-02-2025 at 12pm Weight-5kg (Temp. - 1°C) Refrigerator time record was checked & verified.



S. No.	Parameters	Scoring		C/PC/NC/NA	Comments
		Scale	Score		
23.*	<i>Vegetarian items are cooked to a minimum of 60°C for 10 minutes or 65°C for 2 minutes' core food temperature. Non vegetarian items are cooked for a minimum of 65°C for 10 minutes or 70°C for 2 minutes or 75°C for 15 seconds core food temperature.</i>	4	4	C	<i>Cooking temperatures were inspected and verified to be meeting the requirements. The temperatures for both vegetarian and non-vegetarian items were checked, and records were reviewed. Cooking temperature for Sambhar recorded on 02-03-25 Start time 6AM at temp. 69°C finished time at 7AM with temp. 83° C. Cooking temperature for Mutton gravy recorded on 02-03-25 Start time 18 pm at temp. 68°C finished time at 19 pm with temp. 84° C.</i>
24.*	<i>Cooked food intended for refrigeration is cooled appropriately. (High risk food is cooled from 60°C to 21°C within 2 hours or less and further cooled to 5°C within two hours or less.)</i>	4	4	C	<i>The cooling temperatures of cooked food was checked and verified.</i>
25.	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°C.	2	2	C	Food portioning was carried out properly and in hygienic conditions and was verified during the audit. Food being stored in the refrigerators was identified.
26.*	<i>Hot food intended for consumptions held at 65° C and non-vegetarian food intended for consumption is held at 70°C. Cold foods are maintained at 5°C or below and frozen products are held at -18°C or below. (*Hot food is kept above 65°C and cold food is kept below 5°C but below 10°C up to 42 hours For not more than two hours only once.)</i>	-	-	NA	<i>As the FBO does not practice holding of food and serves everything fresh, hence, this point stands as not applicable</i>



S. No.	Parameters	Scoring		C/PC/NC/NA	Comments
		Scale	Score		
27.*	Reheating is done appropriately and no indirect of reheating such as adding hot water or reheating under bain-marie or reheating under lamp is being used. (The core temperature of food reaches 75°C and is reheated for at least 2 minutes at this temperature.)	4	4	C	Reheating of food was found in practice during the audit. Reheating of food product recorded on 19-02-2025, Sambhar was reheat at 78°C for 12 min and reheating of chicken curry was found at 76°C for 10 min.
28.	Oil being used is suitable for cooking purposes is being used. Periodic verification off at and oil by checking the color, the flavor and floated elements is being done.	2	2	C	Oil verification records have been checked and oil was being changed on a periodic manner. Document verified during the audit was Oil Change Record.
29.*	Vehicle intended for food transportation are kept clean and maintained in good repair & are maintain required temperature. (Hot foods are held at 65°C, cold foods at 5°C and frozen item -18°C during transportation or transported within 2 hours of food preparation).	-	-	NA	As the facility did not have any delivery system, Hence this point is Not Applicable.
30.	Food and non-food products transported at same time in the same vehicle are separated adequately to avoid any risk to food.	2	2	C	Food and non-food products were transported with properly segregation to avoid food contamination.
31.	Cutlery, crockery used for serving and dinner accompaniments at dining service are clean and sanitized free form unhygienic matters.	2	2	C	Crockery and cutlery were of high quality and was inspected to ensure they were clean and sanitized.
32.	Packaging and wrapping material coming in contact with food is clean and of food grade quality.	2	2	C	Packaging and wrapping materials that come into contact with food was found clean and of food-grade quality.
III.	Maintenance & Sanitation				
33.	Cleaning of equipment, food premises is done as per cleaning schedule & Cleaning programme. There should be no stagnation of water in food zones.	2	2	C	Cleaning Program for all kitchen areas had been checked & verified during the audit.

S. No.	Parameters	Scoring		C/PC/NC/NA	Comments
		Scale	Score		
34.	Preventive maintenance of equipment and machinery are carried out regularly as per the instructions of the manufacturer. Check for records.	2	2	C	In-house machinery maintenance record has been checked and verified. Document verified during audit was Kitchen equipment PM schedule.
35.	Measuring & monitoring devices are calibrated periodically.	2	2	C	Internal maintenance records were checked & verified and Calibration record have been checked and verified and all the equipment being used at the facility have been calibrated. Name of calibration agency – Unitech technocrats Pvt. Ltd (NABL accredited lab CC-3025) name of Equipment- Refrigerator, with certificate no- UTPL/11-24/T/0903. Calibration Date-19-11-24.
36.	Pest control program is available & pest control activities are carried out by trained and experienced personnel. Check for records.	2	2	C	The pest control program was found in place. The pest control agreement, license, contract, MSDS, and service records have all been checked and verified.
37.*	<i>No signs of pest activity or infestation in premises (eggs, larvae, faeces etc.)</i>	4	4	C	No signs of pest activity or infestation were identified in the premises
38.	Drains are designed to meet expected flow loads and equipped with grease and cockroach traps to capture contaminants and pests.	2	2	C	During the audit, accumulation of dirt was not found in the drains.
39.	Food waste and other refuse are removed periodically from food handling areas to avoid accumulation.	2	2	C	The food-operated dustbins were working properly and, waste was being removed on a regular basis.
IV.	Personal Hygiene				
40.	Annual medical examination & inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine is done. Check for records.	2	2	C	Annual medical examination record checked and verified for Mr. Jatadhar Pandey (49/M) (Date: 12-11-2024).

S. No.	Parameters	Scoring		C/PC/ NC/NA	Comments
		Scale	Score		
41.	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.	2	2	C	Food handlers were evaluated for all these concerns and were found to be in compliance.
42.*	<i>Food handlers maintain personal cleanliness (clean clothes, trimmed nails & water proof bandage etc.) and personal behaviour (hand washing, no loose jewellery, no smoking, no spitting etc.)</i>	4	4	C	<i>Personal hygiene practices were observed, and the grooming checklist has been verified accordingly.</i>
43.	Food handlers are equipped with suitable aprons, gloves, headgear, etc.; wherever necessary.	2	2	C	Staff were observed wearing aprons, headgear, and other appropriate attire as required.
V.	Training & Records Keeping				
44.	Internal / External audit of the system is done periodically. Check for records.	2	2	C	Internal Audit and External audit was checked and verified.
45.	Food Business has an effective consumer complaints redressal mechanism.	2	2	C	Customer complaint record and redressal mechanism were checked and verified.
46.	Food handlers have the necessary knowledge and skills & trained to handle food safely. Check for training records.	2	2	C	Internal training records checked & verified. FoSTaC certificate of personnel was available. Mr. Santosh Arvindbhai Machhi and Mr. Dipak Thakorbhai Machhi.
47.*	<i>Appropriate documentation & records are available and retained for a period of one year, whichever is more.</i>	4	4	C	<i>Customer complaint record and redressal mechanism were checked and verified.</i>

Total points: 103/106

(Asterisk mark (*) questions may significantly impact food safety & therefore must be addressed as a priority. Failure in any of the asterisk mark questions, will lead to Non-compliance.)

Grading:

<input checked="" type="checkbox"/>	A+	92- 106	Compliance – Exemplar
<input type="checkbox"/>	A	83 - 91	Compliance/Satisfactory
<input type="checkbox"/>	B	69 - 82	Needs Improvement
<input type="checkbox"/>	No Grade	<69	Non Compliance

Overall findings of Auditor and Compliance Category:

NC 01: Food material test reports were not found during the audit.

PC 01: Windows were not fitted with insect proof screen at the openings in the facility which had been found during the audit.

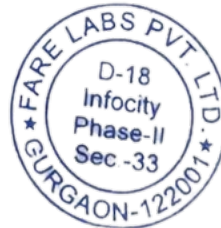
Improvements Suggested:

OFI 01: Food material test reports should be available.

OFI 02: Windows were kept closed and always fitted with insects proof screen.

Place: Anand, Gujarat

Date: 03-03-2025



Signature of Auditor

Name: Dr. Abhinav Pathak

Figure No.	Figure Name	Figure Evidence
01.	<p>FSSAI Licence No. - 10015021001688 Validity till: 12-08-2025</p>	

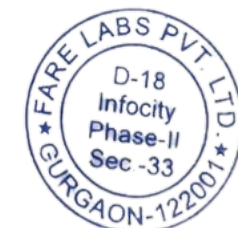



Figure No.	Figure Name	Figure Evidence
02.	Raw Material Cleaning Area	 <p>The photograph shows a clean, stainless steel sink area with three basins. The basins are labeled 'WASH', 'RINSE', and 'SANITIZE' in green text on white labels. The sink is set against a white tiled wall with a window above it. A white container is visible on the windowsill. The floor is a light-colored, textured surface.</p>

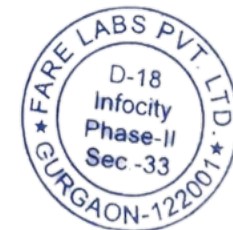



Figure No.	Figure Name	Figure Evidence
03.	Allergen Rack	

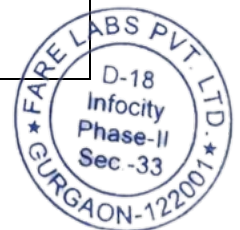


Figure No.	Figure Name	Figure Evidence.
04	Pest Control Activity (Rodent Box)	

