

TPA-Catering Checklist

S. No.	TOPICS	Details
1	Name of Company:	Madhubhan Resort and Spa (Division of Emtici Engineering Ltd.)
2	Trade Name of Company (If any)	Madhubhan Resort and Spa (Division of Emtici Engineering Ltd.)
3	Site Address:	Anand Sojitra Road, Vallabh Vidyanagar, Dist.-Anand, Gujarat-388120, India
4	Office Location (if any)	Anand Sojitra Road, Vallabh Vidyanagar, Dist.-Anand, Gujarat-388120, India
5	Contact Person	Chef Rakesh Prasad
6	Phone Number	+91-9727700399
7	Food Safety Auditor	Mr. Ankit Srivastava
8	FBO's Representative	Chef Rakesh Prasad
9	E mail ID	exe.chef@madhubhan.com
10	Audit Team	Mr. Ankit Srivastava
11	Audit Type & Criteria	Type- Third Party Audit- Food Safety Criteria- Schedule IV of Food Safety and Standard Act
12	Scope as per Audit Plan	Preparation and Serving of Hot and Cold Food & Beverages.
13	FSSAI License Number and Validity	FSSAI-10015021001688 Valid from 13/08/2020 Valid Up to 12/08/2025 Category-Central License
14	Date of Audit	27-Sep-2021
15	No. of Food Handlers (A food handler is a person who directly handles (stores/ purchase/ receive/serve/maintains) Packaged or Unpackaged Food, Food Equipment or Utensils or Food Contact surfaces and is therefore expected to comply with Food Hygiene requirements)	100
16	Audit Man days	1.5

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<i>Indicate the following – Compliance (C), Non compliance (NC), Partial Compliance (PC) or Not Applicable(NA)</i>					
S. No.	Audit Question	SCORING			COMMENTS
		Maximum Score	Score Obtained	C/PC/NC/NA	
I.	FSSAI LICENSE				
1.	Food establishment has an updated FSSAI license and is displayed at a prominent location.	2	2	C	FSSAI FOSCOs License found displayed at entrance of Dining area & Kitchen. License Number-10015021001688 Valid from 13/08/2020 Valid up to 12/08/2025 Type - Central License Kind of Business- Hotel Category Covered- 16 Prepared Foods
Overall Findings of the section: This section found in compliance.					
II.	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	Design of the food premises have adequate working space and permitting maintenance & cleaning to prevent the entry of dirt, dust & pests.
3	The internal structure & fittings are made of non-toxic and impermeable material.	2	2	C	Internal structure & fitting found made of Non-toxic and impermeable material.
4	Walls, ceilings & doors are free from flaking paint or plaster, condensation & shedding particles.	2	2	C	Walls, Ceilings & Doors found free from flaking paint or plaster, condensation & shedding particles at Kitchen area.
5	Floors are non-absorbent, non-slippery & sloped appropriately.	2	2	C	Floors found non-absorbent, non-slippery & sloped appropriately.
6	Windows are kept closed & fitted with insect proof screen when opening to external environment.	2	2	C	Windows in Kitchen Area found kept permanently closed. Ventilation found through Chimneys.

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7	Doors are smooth and non-absorbent. Suitable precautions have been taken prevent entry of pests.	2	2	C	Doors found smooth and nonabsorbent. Pesto-flash (Electrocutors) & Roda Boxes were found available at the main entrance area of Kitchen, Raw Material Store to prevent entry of pests.
8*	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.	4	4	C	RO water found used at premises. Only RO water found used in food preparation and Potable water used for surface cleaning. Test report of RO water found as per IS10500, tested from Gujarat Laboratory, Ahmedabad (NABL-TC-5961) dated on 22/09/2021, Test Report No. GL/04210916104 & semi-annually Frequency verified through dated on 17/02/2021, Test Report No. GL/04210212090. Parameters Covering Physical, Chemical, Total Hardness, Ammonia, Trihalomethanes, Pesticide Residues and Microbiological analysis.
9	Equipment and containers are made of non-toxic, impervious, non-corrosive material which is easy to clean & disinfect.	2	2	C	Equipment such as Griller, Fryers and containers found made of SS 304 grade and non-corrosive material which is easy to clean.
10	Adequate facilities for heating, cooling, refrigeration and freezing food & facilitate monitoring of temperature.	2	2	C	Found adequate facilities for heating, cooling, refrigeration at Raw Material Store & Kitchen area.
11	Premise has sufficient lighting. Lighting fixtures are protected to prevent contamination on breakage.	2	2	C	Lighting found adequate and through artificial source. Lighting fixtures found protected to prevent contamination on breakage.
12	Adequate ventilation is provided within the premises.	2	2	C	Chimney along with exhaust system found at Kitchen area. Chimneys are in working condition during onsite visit. All section found adequately ventilated.

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13	An adequate storage facility for food, packaging materials, chemicals, personnel items etc. is available.	2	2	C	Separate area and cold room found available for Raw, High-Risk Food, Packaging material, Personnel Protective Equipment and Chemicals.
14	Personnel hygiene facilities are available including adequate number of hand washing facilities, toilets, change rooms for employees.	2	2	C	Hand washing facilities, Toilets, change rooms, locker for employees found available. Separate Washrooms available for male and female.
15	Food material is tested either through internal laboratory or through an accredited lab. Check for records.	2	2	C	Food material test report found tested from external lab Gujarat Laboratory, Ahmedabad (NABL-5961) Test report No. GL/04210916091 dated 21/09/2021 for Hot Food Mix Vegetable and Test Report No. GL/04210916101 dated 21/09/2021 for Cold Raw Paneer. Parameters Covering- Microbiological Parameters- Coliform count, E. Coli, Salmonella, TPC, Yeast & Mould Count.
Overall Findings of the section: This section found in compliance.					
III. CONTROL OF OPERATIONS					
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	Found Incoming Material procured as per their Approved supplier criteria system. Approved Supplier list found available. Fruits and Vegetables received from Jay Ambe Agro Product, Anand, Gujarat FSSAI State License No.-10715032000766 valid up to 15/09/2022. Non-Veg items received from Shiva Foods, Ahmedabad Gujarat. FSSAI State License No. 10715026000375, valid up to 20/05/2025.

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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	All Perishable and Non-perishable products verified during receiving by Stores department and Chef. Fruits & Vegetables received dated 27/09/2021 and sanitized with 50 PPM chlorine.
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. (Foods of animal origin are stored at a temperature less than or equal to 4°C).	2	2	C	FIFO & FEFO system found for Incoming material, semi or final products at storage. Animal origin like milk & meat received and stored at less than 4°C & -18°C Temp. Frozen found received at -18°C or below. Records verified for Ice-cream procured on 27/09/2021 at -19.2°C. Veg & Non-Veg Items found stored separately.
19	All raw materials are cleaned thoroughly before food preparation.	2	2	C	All Fruits and Vegetable products washed with 50 PPM chlorine water solution and rinse with fresh water.
20	Proper segregation of raw, cooked; vegetarian and non-vegetarian food is done.	2	2	C	Segregated Area for Raw & Cooked Items having proper identification. Separate cold chamber found for Veg and Non-veg Items.
21	All the equipment are adequately sanitized before and after food preparation.	2	2	C	Equipment found adequately sanitized before and after preparation.
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	Frozen Food like Chicken thawed hygienically by put in refrigerator for Overnight. Thawing done by Running water also. (Rare Case) Don't use Microwave for Thawing.

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23*	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.	4	4	C	All vegetarian items found cooked at Minimum Standard temperature and time i.e., > 70°C for 10 minutes. and Non-Veg > 75°C for 10 minutes. Temperature Checked for Sāmbhar i.e., 80°C, on 27/09/2021. Temperature Checked for Chicken i.e., 79°C, on 26/09/2021.
24*	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.)	4	4	C	Cooked food intended for refrigeration is cooled appropriately as 60°C to 21°C within 2 hours and then till 5°C. Records verified for Sāmbhar i.e., 80°C, on 27/09/2021 & cool down to 4°C.
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	High risk food portioning found in refrigerated area.

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26*	Hot food intended for consumption is held at 65 ^o C and non-vegetarian food intended for consumption is held at 70 ^o C. Cold foods are maintained at 5 ^o C or below and frozen products are held at -18 ^o C or below. (*Hot food is kept above 65 ^o C and cold food is kept below 5 ^o C but below 10 ^o C up to 42 hours for not more than two hours only once.)	4	4	C	Hot food served at more than 75 ^o C or more, cold & frozen food found maintained at less than 5 ^o C and -18 ^o C respectively and serve accordingly. Frozen chamber monitoring verified dated 27-Sep-2021 at -18.1 ^o C.
27*	Reheating is done appropriately and no indirect of reheating such as adding hot water or reheating under ben-mairee or reheating under lamp are being used. (The core temperature of food reaches 75 ^o C and is reheated for at least 2 minutes at this temperature.)	4	4	C	Reheating done on gas stove flame. Reheating at >80 ^o C. Records verified for Dal Makhani dated 25/09/2021 & Sambhar dated 27/09/2021.
28	Oil being used is suitable for cooking purposes is being used. Periodic verification of fat and oil by checking the color, the flavor and floated elements is being done.	2	2	C	Edible Olive Oil & Sunflower oil found used at Kitchen. As confirmed by Chef Rakesh, oil not used more than twice, and after that they are going to dispose. Dispose off records verified dated 18/09/2021.

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29*	Vehicle intended for food transportation are kept clean and maintained in good repair & are maintain required temperature. (Hot foods are held at 65 ^o C, cold and frozen item -18 ^o C during transportation or transported within 2 hours of food preparation).	4	4	NA	Section Not Applicable as No Transportation of finished food items found done. No use of Vehicle for such purpose.
30	Food and non-food products transported at same time in the same vehicle is separated adequately to avoid any risk to food.	2	2	C	Food & Non-Food Items not found received simultaneously. Hotel found having different vendors for Food and Non-food items.
31	Cutlery, crockery used for serving and dinner accompaniments at dining service are clean and sanitized free form unhygienic matters.	2	2	C	All Cutlery and Crockery used for serving found cleaned. Dining Area found clean, cutlery found placed on tables found regularly sanitized.
32	Packaging and wrapping material coming in contact with food is clean and of food grade quality.	2	2	C	Packing Material i.e., cling film found clean and of food grade quality. Certificate of Analysis verified for Cling Film found dated 15-Jun-2021, Test Report No.100/05-1819/1230-B against invoice no. 624 dated 15-Sep-2021.
Overall Findings of the section: This section found in compliance.					
IV. MAINTENANCE & SANITATION					
33	Cleaning of equipment, food premises is done as per cleaning schedule & cleaning program. There should be no stagnation of water in food zones.	2	2	C	Equipment & Premises found cleaned. Cleaning schedule maintained as twice in a day for Kitchen or as per requirement. Daily cleaning verified dated 26/09/21 and 27/09/2021 for all Kitchen area. No Stagnation of water found in food zone. Coffee Machine Cleaning Schedule and Records found maintained and verified for the month of Aug-2021 & Sep-2021.

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34	Preventive maintenance of equipment and machinery are carried out regularly as per the instructions of the manufacturer. Check for records.	2	2	C	Preventive maintenance of equipment and machinery carried out monthly by maintenance department or as per requirement. Records verified for sandwich griller dated 18/09/2021.
35	Measuring & monitoring devices are calibrated periodically.	2	2	C	Calibration record of weighing balance verified. Temperature Sensor with controller (Refrigerator) (EQ. ID - MRS/REF/001) calibration from Unitech Technocrats Pvt. Ltd. Vadodara, Gujarat dated 15/09/2021, valid up to 14/09/2022 with Certificate No. UTPL/09-21/T/0639.
36	Pest control program is available & pest control activities are carried out by trained and experienced personnel. Check for records.	2	2	C	Pest control found out sourced by Avitus India Pest Management Pvt. Ltd. Ahmedabad, Agreement available as MRSAMC-15-16/004 valid from 28/05/2015 & continue. Pest Sell & Stock License No.130 Pest control activities done by external agency person Mr. Sureshbhai Parmar training record verified. Record of pest control verified dated 27/09/2021.
37*	No signs of pest activity or infestation in premises (eggs, larvae, fecal etc.)	4	4	C	Pest control found effective. No sign of pest activity found in 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	Drains found designed to meet expected flow loads and equipped with mesh to protect from pests.
39	Food waste and other refuse are removed periodically from food handling areas to avoid accumulation.	2	2	C	Wet wastage and other waste material found removed periodically. Wastage generates from Kitchen area dumped on daily basis.

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	Overall Findings of the section: This section found in compliance.				
V.	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	Medical Health examination as per schedule IV of FSSAI done twice in a year. Record found available and verified for Mr. Dipak T. Machhi (Stores) and Mr. Kulwant (Kitchen). Dated-11/06/2021 Dr. Bharat G Shah, Vadodara Doctors Reg. No. 328871. Typhoid & Hepatitis-B Vaccination records verified dated 27-Dec-2020 for Mr. Dipak T. Machhi (Stores) and Mr. Kulwant (Kitchen).
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	No person found suffering from illness, wound and burns involved in handling of food.
42*	Food handlers maintain personal cleanliness (clean clothes, trimmed nails & water proof bandage etc.) and personal behavior (hand washing, no loose jewelry, no smoking, no spitting etc.)	4	4	C	Food handlers maintained personal cleanliness and personal behavior (hand washing, no smoking, no spitting). Daily monitoring record verified dated 26/09/2021 and 27/09/2021.
43	Food handlers are equipped with suitable aprons, gloves, headgear, etc.; wherever necessary.	2	2	C	Food handlers found equipped with suitable Aprons and Head cover.
	Overall Findings of the section: This section found in compliance.				
VI.	TRAINING & RECORDS KEEPING				

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44	Internal / External audit of the system is done periodically. Check for records.	2	2	C	FSSAI External Inspection as per schedule 4 of FSSAI found conducted By FSO Mr. Amol R Jagtap on 29/12/2020. Report Verified (Report ID-24079) Report Verified covering checklist as per schedule IV of FSSAI. Score 106 out of 114.
45	Food Business has an effective consumer complaints redressal mechanism.	2	2	C	Complaint redressed mechanism found available i.e., through repup online review system. Records verified for one of feedback of Mr. Ashutosh dated 06/09/2021.
46	Food handlers have the necessary knowledge and skills & trained to handle food safely. Check for training records.	2	2	C	Trained and skilled food handler found working in the kitchen. Internal Trainings found conducted By Chef Shilp Shah (CDP) on Cross Contamination dated 14/09/2021. Mr. Ananta Patro (F&B Service) fostac covid 19 Guidelines training verified & valid up to 30/05/2022 & Mr. Krunal (F&B) fostac covid 19 Guidelines training verified & valid up to 01/06/2022
47*	Appropriate documentation & records are available and retained for a period of one year, whichever is more.	4	4	C	One-year retention time define for records and found available in soft and hard copy.
Overall Findings of the section: This section found in compliance.					

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Positive Comments:

- Operational control measures regarding time and temperature requirement found effectively implemented and followed.
- COVID 19 preventive measures found followed as per guidelines.

Overall Findings of the Section:

- Nil

Opportunity for Improvement:

- Work Instructions shall be displayed at F&V Washing and Sanitizing area so that the concerned personnel doing the sanitization get a ready reference of the system.

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CONCLUSIONS

S.No.	Parameters	Maximum Score	Score Obtained
1.	FSSAI license	02	02
2.	Design & Facilities	30	30
3.	Control of Operations	46	46
4.	Maintenance & Sanitation	16	16
5.	Personal Hygiene	10	10
6.	Training & Records Keeping	10	10
	TOTAL	114	114
	Final Grade By Food Safety Auditor		A+

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-

- A+ 100-114 Compliance- Exemplar
- A 91-99 Compliance/Satisfactory
- B 77-90 Needs Improvement
- No Grade <77 Non-Compliance

As per the score obtained, the next due audit will be due on:

Score Obtained	Frequency fall under	Next Due Date of Audit
114	Once in 12 months	Before 26-Sep-2022



Signature of Food Safety Auditor

Date: 30-Sep-2021