

Cloud Kitchen Opening Checklist

क्लाउड कचिन ओपनगि चेकलसिट

Code: CLOUD_KITCHEN_OPENING · Cloud Kitchen Operations · Daily · FSMS — HACCP / FSSAI compliance record

LOGO

(affix / print here)

Outlet / Kitchen: _____ Date: _____ Shift / Meal: _____

WHY / PURPOSE	Opening checklist for delivery-only/cloud kitchen outlets. Focuses on aggregator systems, packaging materials, and online operations. NO dining area checks.
	क्लाउड कचिन — डिलीवरी-ऑनली operation के लिए विशेष जाँच।
REQUIRED BY	FSSAI Schedule 4, cl. 8.2 (records retention)
	कौन भरे: शफिट लीड

A. Kitchen Equipment Check

Chiller Temperature * Check main chiller temperature	_____ (std: 0-5 °C) [] In-range [] Out
Freezer Temperature * Check freezer temperature	_____ (std: -25--15 °C) [] In-range [] Out
Cooking Equipment Functional * All stoves, ovens, fryers working	

B. Online Aggregator Systems

Zomato Kitchen Display / Tablet Online * Check Zomato ordering system is working	
Swiggy Tablet / System Online * Check Swiggy ordering system is working	
Other Aggregators Status Status of other delivery platforms (if applicable)	_____
Internet Connectivity * WiFi/Internet speed for receiving orders	

C. Packaging Materials Stock

Food Containers Stock Level * Check stock of food containers (all sizes)	
Delivery Bags Stock * Thermal bags, paper bags, etc.	
Cutlery & Napkins Stock * Spoons, forks, tissues, napkins	
Labels & Stickers Stock * Order labels, branding stickers	

Recorded by: _____ Verified by / Supervisor: _____ Date: ____ / ____ / ____

CLOUD_KITCHEN_OPENING · FSMS - Culirect · Blank master for manual logging

Retain 1 year or the food's shelf-life, whichever is longer (FSSAI Schedule 4, cl. 8.2). Any 'Out' / 'Fail' → corrective action + supervisor review.

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D. Packaging Area Hygiene

Packaging Area Cleanliness *

Packing station clean and sanitized

Sealing Equipment Working *

Heat sealers, tape dispensers, etc.

Packaging Area Photo

Photo of clean packaging station

[] Photo attached [] N/A

E. Staff Hygiene & Readiness

Staff in Clean Uniforms *

All kitchen staff in proper attire

Hair Nets/Caps Worn *

All staff wearing hair protection

sign):

Verified by / Supervisor (name & sign):

Recorded by: _____

Verified by / Supervisor: _____

Date: ____ / ____ / ____

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