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OPERATING SCHEDULE



Dahna Manchester
310 Deansgate
Manchester
M3 4HE

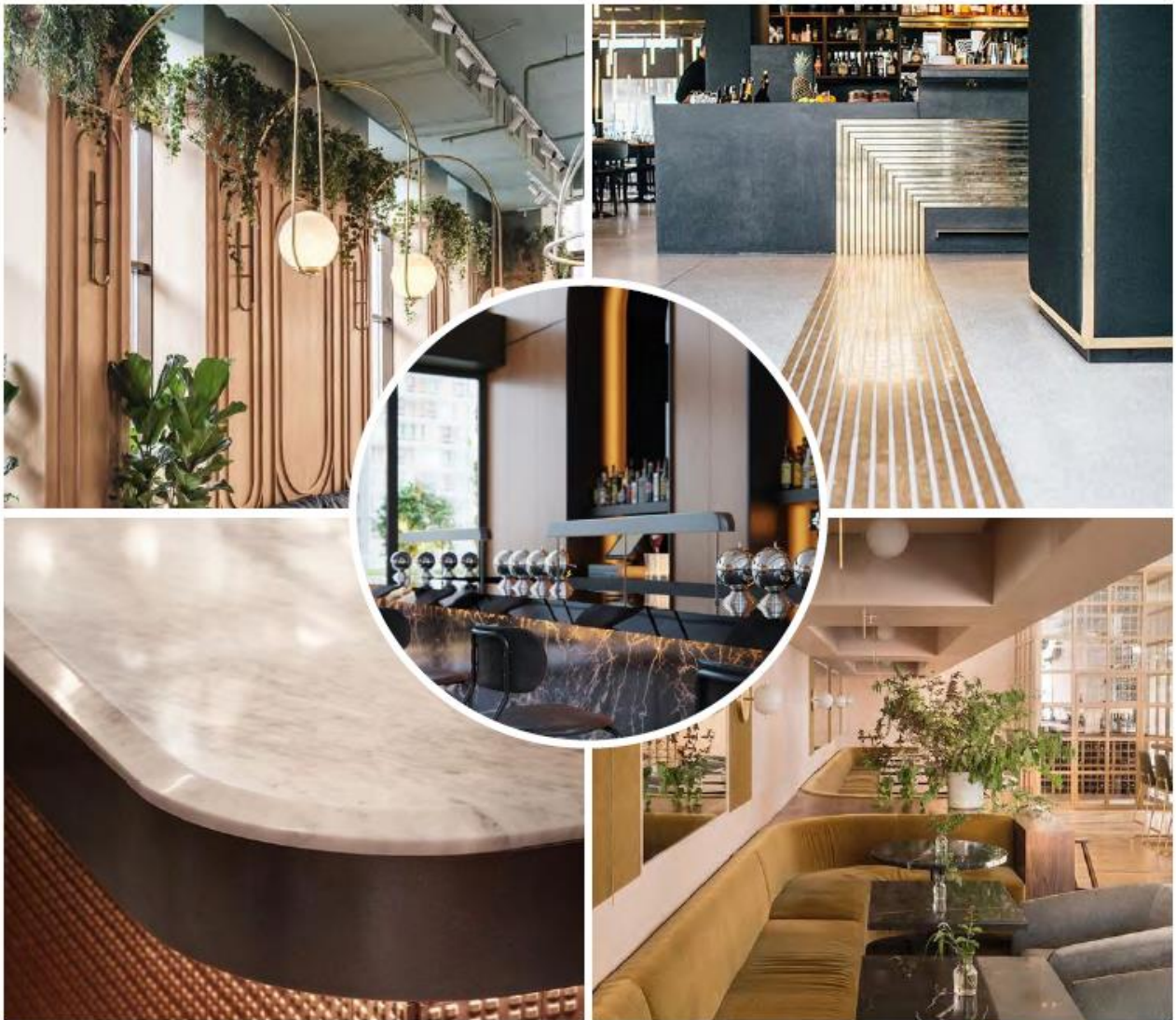
Prepared by HAD & Co.

Mission Statement

"Dahna Manchester will bring to you the blend of finest food and atmosphere in the North-West.

Attracting the professional personnel of the area to hold their social gatherings as well as their business meetings.

Dahna Manchester will be a place like no other in a prestige setting and environment."



1. INTRODUCTION

This document will outline the Operating Schedule for the proposed restaurant and bar at 310 Deansgate: "Dahna Manchester". It will go through the basic day-to-day running of the business and management of the premises.

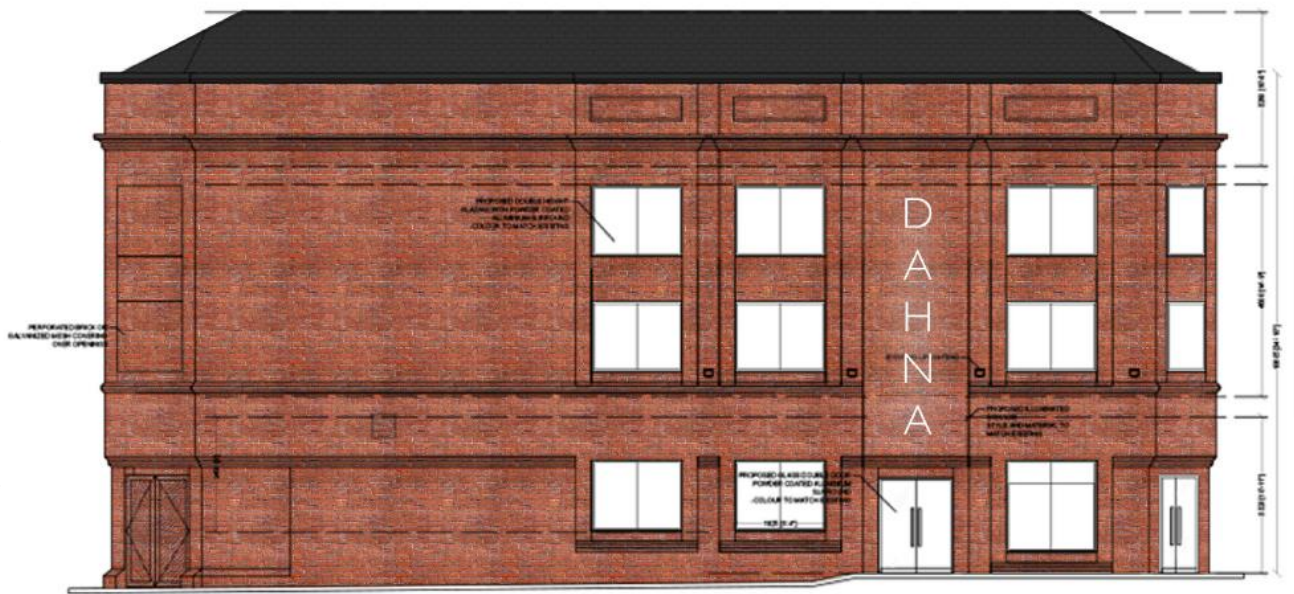
Items covered:

2. Arrangement and schedule of premises
3. Customer experience
4. Staff and management hierarchy
5. Special events and bookings
6. Maintenance and cleaning schedule
7. Health & Safety and Risk Assessments
8. Covid-19
9. Security and policies
10. Licensing and smoking
11. Complaints procedures

The document will form part of the formal Planning Application for the erection of the single storey roof-top extension and creation of additional floor for bar and social uses and associated physical building changes.

As a standalone document it will focus mainly on the running of the business, however it can be read in conjunction with the submitted plans and accompanying documents provided for the aforementioned planning application.

2. THE PREMISES



The existing building is to largely remain the same. The single storey roof-top extension will create another floor to the property by raising the ceiling level of the first floor and creating the new level for the restaurant and bar within the new roof-space- part of which will be classed as an external seating area that will allow smoking. Due to this addition and overall increase in height, there will be some minor changes to the façade for the extension to match the existing elevation arrangement.

The external changes will also include simplifying the signage, elongating the windows to create vertical emphasis and adapting to the pattern of the street scene with respect to the Conservation Area status of this part of Manchester City Centre.

Internally, the existing ground floor and first floor will remain as they are currently used with minor changes to incorporate the access to the new floor level and an interior makeover to bring the restaurant and bar up to date. This new second floor will host a socialising bar-lounge area and have access to a unique and exceptional external roof-top terrace. Although sheltered by an extension of the main roof, it will be open to the elements on at least 4 sides to comply with smoking legislation and allow smoking here for the patrons. It will also boast views of key beacons of the Manchester skyline and provide the premises with outdoor socialising space hard to come by in this City of Manchester.

The arrangement of the premises will be as follows:

Basement (staff only)- existing: service and storage areas and staff areas

- Staff toilets
- Staff break-out area
- Staff lockers
- Laundry/ Utility room
- Dishwashing and food storage areas
- Plant room

Ground Floor- existing: eat in and takeaway options, quick bites to eat and breakfast bar

- Main entrance and waiting area
- Approx. 57 covers
- Main POS, dessert counter and servery counters
- Commercial kitchen
- Staff access to private stairs and rear yard

Rear Yard (from Ground Floor)- existing: Deliveries, waste store

- Delivery access
- External fire escape
- Bin store and collection area

First Floor- existing: VIP areas, private booths, available for event booking, dinner service, formal eating area

- Customer toilets
- Storage/ food lift access
- Private dining sections
- Booth seating
- Quiet area/ multi-faith room
- Approx. 64 covers
- Management offices

Second Floor (NEW)- proposed: relaxed lounge, bar snacks, social area, external roof terrace

- External roof-top terrace, approx. 32-50 seats with standing options
- Bar area and associated storage
- Bar lounge, approx. 20 seats

Please refer to the floor plans for further information, drawing set reference: **HAD3194-06 to 08.**

3. THE CUSTOMER EXPERIENCE

“Dahna” is an exciting high-end food and leisure business concept that currently hosts a dine in restaurant and dessert lounge in Blackburn; successfully managed and maintained by brothers Ikram and Rizwan Adam with business partner and extended family member Sohel Patel. After the triumph and popularity of Dahna Lounge in Blackburn, the team have looked to expand the business model and invest in a second venue within the North-West area. After considering the available options, Deansgate in Manchester was the perfect place to procure the next ideal location for the Dahna expansion.

The typical customer experience will involve waited table-service for a meal in the restaurant during breakfast, lunch or dinner, or drinks and snacks in the bar-lounge areas during any part of the day. The venue will be a suitable spot for the local professionals and visitors to the area to spend their time and treat themselves to fine food dining in a prestige luxurious restaurant on the popular social-based area of Deansgate. It even boasts capabilities to host meetings or social gatherings for nearby businesses and the high-street shoppers with a sensational backdrop of the latest in interior design and views of surrounding Manchester beacons.

Walk-in:

There will be walk-in orders for takeaways allowed at the ground floor level that also has a breakfast bar for those few who will want to quickly eat their order inside but not have table-waited service. Walk-in diners will also be accommodated mainly to the ground floor restaurant area, with the first floor available for over-spill and busy periods. These table spaces will be based on the current availability at that time. The waiting staff will lead the diners to an available and suitable table and be their point of contact for ordering and requests throughout their stay in the restaurant.

The restaurant and take-away counter will be open from 6am during the week and 9am at the weekends and Bank Holidays to serve a breakfast menu. The restaurant is expected to close around 11pm as it is not usual to have people wanting a sit-down meal after this time. There will however remain take-away services and bar services including a small selection of bar snacks for those that wish to frequent at later times- this will however be concentrated to the newly created bar lounge at second floor level. The general closing time during the week will be midnight with the option to remain open until 2am during busy periods. At the weekends, the closing times will be 3.30am-again, following the pattern of footfall at these times with the option to close earlier.

The bar will have alternative opening times as it is not expected to host many people in this area during the day. It is estimated the opening times for the lounge bar at the second-floor level will be 12noon to 1am during the week, and 11am to 3.30am during the weekend with option to extend at busy periods during the week and earlier open times should the demand allow.

Pre-booked:

Dahna Manchester will also offer and encourage pre-booking tables to ensure availability. This will be particular necessary for the first-floor booths and private rooms for which events and functions can also be catered for. The waiting staff and availability of employees to serve the diners can be guaranteed for these pre-booked customers and ensure the upmost quality and attentive service possible.

The bar lounge area can also have pre-booked tables for larger parties of people to obtain seats here, however it will not be necessary for casual customers. Security on the doors during busy times will be able to monitor numbers of people entering the premises and ensure there is no overcrowding for the venue's capacity.

During anticipated busy periods, sports-showings and other events organised by the business- it may be compulsory for customers to pre-book to secure their seats. This can be advertised on literature and screens within the premises and on social media and other online platforms connected to the business to inform customers prior to those situations.

It is the aim for Dahna Manchester to give their customers a unique and unforgettable experience of fine-dining, social gathering, drinks, and desserts in a high-end designed and prestige location with a relaxing and comfortable atmosphere becoming one of the go-to places in Manchester for business professionals and similar visitors.

4. THE EMPLOYEES

To effectively manage and make a success of the proposed business expansion, customer service and comfort will be at the forefront of Dahna Manchester's consumer experience. This can be achieved in part with a healthy number of well-trained and customer-focused staff and an enthusiastic and hard-working management team employed. In addition to this, world-class food, attention to detail, outstanding décor and the offer of alternative leisure activities will enhance the atmosphere of the venue and give the customer the prestige experience expected in this part of Manchester.

There will be a hierarchy of team members to ensure responsibilities are equally shared out and tasks to run the business smoothly can be delegated to the appropriately skilled people. The list below is not exhaustive and employee numbers can change to match the demand of customers to the venue. They will also work on shift patterns, so not all staff will be working at the premises at any one time:

Customer Service: the main focus of the restaurant as dining will be table-serviced with the option for walk-in dining during quieter periods and of take-away orders direct from the serving counter on the ground floor, and pre-booked tables and hosting private functions on the first floor. The second floor will mainly focus on smaller meals and drinks service with the option to pre-book tables in advance for events or meetings.

- Customer Service/ Restaurant Manager- oversees the waiting staff and communicates actions and targets to meet for business success per shift, handles complaints and has authority to make decisions for the customer's best interests, communication throughout all teams on duty to ensure smooth running of service. Will also be responsible for the checking and maintenance of the premises and stock levels, as well as ensuring shifts are covered with enough staff members. **1-2 employed, to see over all shifts.**
- Head Waiter/ Waitress- liaises with customer service manager and organises on shift waiting staff and directs them to which tables and customers to serve, checks they are not over-compromised so they can give their attention to their customers when it is required. Can be available to assist with complaints and will be available to greet customers as the Maître D' at the restaurant entrance. **2-3 employed, based on shift patterns.**
- Waiting Staff- looks after the dining customers, directs walk-in takeaway orders to counters and dine-in customers to tables, hosts pre-booked tables and private events, will be the diner's main point of contact- will take orders and bring them out with the addition of checking the customer is happy and the quality of what is given exceeds expectations and provides an enjoyable, polite and memorable experience for the customers, will also assist with cleaning and preparing tables ready for the next guest. **8-10 employed, some part-time.**

Business Management: background running of the business and main business decisions made such as menu and pricing, events and employee training, accounting, and payroll. This team will work very closely together and may make joint decisions as well on behalf of each other- some responsibilities may cross over into one and other.

- Business Manager- controls and has the final say on business decisions to keep the company and business model a success, will manage and monitor profits as well as sorting accounting and ordering. Will work with the other management members of the other teams to ensure enough stock is ordered, customers are happy and that targets are met. **1 employed.**
- Administration Manager- looks after administrial work such as filing and training records, controls the licensing of the premises and payroll. Will also act as HR for employees and organise vacancies and inductions to keep the restaurant staffing levels adequate. **1 employed.**
- Marketing Manager- works with customer and kitchen management to decide what to offer as part of the business model and looks at advertising and marketing strategies for the business. Will be aware of key events in the City Centre and get involved in neighbouring community schemes to keep the company informed and present. This can also be part of the tasks for the Business Manager or Admin Manager. **1 employed.**

Kitchen Crew: all food preparation, bar serverly and snacks will be under the control of the kitchen crew- they will liaise directly with waiting staff on a typical shift to ensure food service runs smoothly. Will also manage stock and deliveries check the maintenance of the kitchen and cleaning equipment and spaces.

- Head Chef/ Kitchen Manager- main person in charge of food preparation and creation, will oversee the menu options and ensure all kitchen crew are aware of how to produce dishes. Will manage orders as they come in and delegate tasks to crew. Will overlook stocking levels to ensure enough is ordered and available as well as not over-storing and ordering. Will also be responsible to check the equipment is well maintained and cleaned as per the schedule. Will be in charge of monitoring temperatures and food quality. **1-2 employed to work around the shifts.**
- Bar Manager- main person in charge of the bar areas and drinks menu. Will oversee the waiting staff and bar staff to ensure quality of drinks are delivered over customers expectations and will monitor stock levels and assist with ordering. Will be responsible to maintain equipment and cleanliness and delegate tasks to bar staff and waiting staff when applicable. **1-2 employed, 1 per shift.**
- Sous Chef- second in command within kitchen team, available during busy periods where Head Chef needs assistance in running kitchen. Will step into kitchen staff roles when necessary to ensure gold-standard quality of food is served- holds authority to check quality consistency and correct mistakes. **1-2 employed, 1 per busy shift.**
- Kitchen Staff- perform the cooking and preparing of food ordered and will also be involved in pre-preparation of food and menus during quieter periods. Will keep areas clean throughout use and follow full cleaning schedule at the end of every shift. Will work together with each

other and under the Head Chef to ensure cooperative communication and smooth-running service. **4-5 employed, dependant on shift patterns.**

- Bar Staff- an extension of the Bar Manager at busy periods when waiting staff cannot also serve drinks for diners. Will be mainly based behind the bar with interaction from waiting staff for customer orders. Will also be responsible for stock levels at the bar and cleanliness throughout the shift and full cleaning schedule at the end of each shift. **2-3 employed.**

Security Team: maybe employed as an external company, they will be responsible for the security of the premises, staff members on duty and customers within the premises during busy times to ensure no criminal activity and anti-social behaviour occurs throughout the venue.

- Head of Security- main point of contact and delegator of security staff, will oversee the security risks of the premises and have access to CCTV. Will also liaise with local police to keep updated on criminal activity in the area and input extra measures where applicable. Communication with all management team essential to keep all aware of the security situation for the venue. **1 employed.**
- Security Staff- will be under the charge of the Head of Security and will hold responsibility and correct training to ensure the safety of the premises and people within the building during open hours. Will be deployed at busy periods and any events where the business management team decide security may be a high priority. Will have authority to refuse entry to people and remove those from the premises who give cause for safety concerns to themselves or to others. **2-6 employed, at least 2 available on any 1 shift.**

All employees who have managerial roles will require to be First Aid trained and have the qualifications and right training to complete the job at hand. This will be assessed during the employment process and will be a requirement upon the job application. Initial and ongoing training modules and records will be kept for each employee to ensure they are capable of their job role and are gaining the skills required for self-improvement. There will also be incentives for staff such as wage-increases and rewards for good-work, with the option to work their way up the ladder and gain promotions.

5. EVENTS & FUNCTIONS

To enhance and diversify the services provided by the bar and restaurant, Dahna Manchester will also occasionally offer special events that could be local business promotions, new local product launches, charity fund-raising or supporting annual city-wide events like the Food and Drink Festival and the Manchester Marathon. There will also be the possibility to show popular sporting events in the bar area should the demand be expected- these will likely require pre-bookings to ensure numbers are monitored.

There will also be the option to pre-book and cater for private functions such as Engagements, Weddings, Birthdays and Work Parties. This will mainly be available for the first floor with the second floor open to reservation too. The whole premises could be pre-booked out for exceptional occasions where it is feasible the business can cater for the event and formally make a profit from closing to the public for that period. This will be at the business managements discretion and will be advised to pre-book well in advance for guaranteed desired dates.

Dahna Manchester will aim to be a key part of the community and get involved in local issues to help where they can and encourage the betterment for the businesses and residents of the area. The restaurant can also offer its space to host such local community meetings.

6. MAINTENANCE & CLEANLINESS

As part of the daily duties for the employees- the general cleanliness and upkeep of the premises and equipment will be a high priority. Dahna Manchester will meet the highest level (currently 5: Very Good) of the Food Standards Agency's Food Hygiene Rating. They will also be sure to comply with Food, Health and Safety Standards and Laws and be always readily available for any Environmental Health Officer visit. Ongoing training to employees will ensure they are up to speed and fully aware of their responsibilities in the food industry and work-place.



Dahna Manchester will construct a daily, weekly, and monthly cleaning schedule dependant on the different areas and equipment involved for employees to follow and complete which will help to maintain the premises and keep in good clean working order. Staff working in different areas may have different tasks with a "cleaning-as-you-go" method expected by all. The cleanliness standards should always be scrutinized by management with special attention given to detail cleaning performed regularly. An example of these non-exhaustive cleaning schedules can be found in the Appendices.

7. HEALTH & SAFETY AND RISK ASSESSMENTS

As a responsible and respectable business, Dahna Manchester will follow all guidance and laws surrounding Health & Safety in the workplace and for the public-accessible realms within and around their premises including Food Safety (see Appendices).

Health & Safety checks and Risk Assessments will be carried out at least every 6 months with extra processes set out for when an event occurs or is due to occur that may change the typical situation of running the bar and restaurant. For example: when an employee is pregnant or has developed a clinical vulnerability that may need special attention for their normal working tasks; or when a larger than normal gathering is expected- an additional risk assessment could identify potential hazards that are not considered in the general use of the bar and restaurant, and then appropriate actions can be taken to cover all basis.

The general Health & Safety of the premises will be checked at least three times daily by the management on shift: prior to opening, halfway through the opening operation and at close down. This will include but is not limited to:

- Easy accessibility for customers in and out of the building
- Equipment in good working order
- No potential for slips, trips and falls in and around the premises
- Clean and sanitised surface areas in both private and public areas
- Gangways kept clear
- Emergency lighting working and escape routes clear
- All alarm systems working
- Fire-fighting equipment available
- Hazardous and broken equipment secured away from use and public
- Any areas that need attention noted and prioritised and actioned for repair/ cleaning

All management members of staff will be First Aid trained ensuring there is always at least one First Aider available on each floor at any one time. They will take refresher courses for First Aid every two years with records of this kept and monitored. There will be First Aid kits and Accident Books kept in easy reach areas for staff to use should the need arise. These records are to be kept for a minimum of three years.

A Fire Risk Assessment will be completed by a competent person and their recommendations will be followed. Adequate fire-fighting equipment will be available and maintained with a servicing plan set up. Staff will be trained as part of their training modules on how to use the equipment and what to do in the event of an emergency.

The restaurant and bar will have the appropriate insurances in place including public and employee liability covers.

All required licenses, Health & Safety records and Risk Assessments will also be kept in easy-to-reach locations ready for inspection and displayed where necessary.

8. COVID-19

At the time of writing this document, the UK is currently in a National Lockdown whereby all restaurants and bars have been forced to close. It is anticipated the Lockdown will be lifted or partially relaxed by the time the related planning application has been decided, and it is hoped that restaurants and bars will be able to operate without the recent restrictions by the time the proposed development and renovation has been completed to 310 Deansgate, Manchester.

Dahna Manchester and its members will follow all Government guidelines on making the business COVID-19 Secure and follow all social-distancing and lawful requirements to keep the people entering the venue safe should this still be legally required. There is one manned entrance to monitor those coming into the venue (temperature checks, vaccine proof, bubble-questioning can be organised) and seats and tables can be arranged in a socially distanced manner.

Guidance and updated policies for staff will also be provided to keep those working at the premises safe. Requirements for PPE provision, hand sanitiser availability and more frequent sanitizing of equipment and hand washing will all form part of these additional safety schedules.

It is not possible to predict what will be allowed or expected once Dahna Manchester is ready to open to the public, but upon reflection and learning from this recent pandemic, the management team have set up a call-to-action plan should something of a similar nature happen in the future.

9. SECURITY & POLICIES

A Crime Impact Statement has been submitted alongside the planning application to consider any potential areas susceptible to criminal activity and provides mitigation measures to combat or at least deter them. These will be fulfilled prior to the initial opening of the premises and will form part of the training programme for employees. The owners also have the option to apply to Secured by Design to gain a certification that the building meets all the required standards for safety as a commercial premise.

Physical checks carried out daily by the management will ensure the security measures set up are adequate and in good working order. Any major security concerns will be viewed with a high priority and actioned immediately. The Security team employed will also double up with an additional security checking process as part of their responsibilities and will also help to manage situations as and when they may arise.

As well as security around the building and the daily checks, at least once a month an evacuation drill will be completed by the management and staff to ensure all are aware of what to do in the event of an emergency including: fire events, bomb-scares, terrorist attacks and similar scenarios.

As a company, Dahna Manchester will set out and detail the following policies, with expectation that all employees follow them. It will form part of the induction for every employee with the provision of a Handbook for future reference:

- Health & Safety in the workplace
- Equality, Diversity and Inclusion
- GDPR
- Alcohol and Drugs
- Disciplinary Procedures
- Dress and Uniform
- Immigration and Right to Work in the UK
- Maternity & Paternity
- Absence & Sickness
- Holidays & Pay
- Training Modules
- Conflicts of Interests
- Performance Reviews

Whilst the company grows with experience, new policies may be added and reviewed annually to keep them updated. They will also be edited when necessary to keep in line with any change in legislation around the business and employment.

10. LICENSING

The owners and business management team of Dahna Manchester will ensure all relevant licenses and registrations required for the operation of the bar and restaurant are obtained and maintained by fit and proper persons. These include but are not limited to:

- ✓ Premises License
- ✓ Personal License
- ✓ Designated Premises Supervisor
- ✓ Food Premise Registration

Whilst the necessary additional license applications are ongoing, the management team will engage with the Local Neighbourhood Police team and surrounding community groups to introduce themselves and their responsible persons for contact should the need arise.

Becoming an integral part of the community is something Dahna Manchester take pride in and is at the heart of the existing business model. The Dahna team are keen to be involved in immediate community improvement where possible.

Smoking

The new second floor level will have seating area exposed to the elements and covered by an overhead shelter that will be an extension of the main roof to the internal premises. This has been designed to allow for smoking in this area using government legislation and guidance on smoking shelters. Due to the associated risks associated with smoking, the following precautions and additional procedures will be implemented within this area:

- ⦿ Displays and notices will be included on the customer literature and immediate surroundings for the roof-top terrace warning of the dangers of smoking to people's health and the fire pre-cautions to consider
- ⦿ Non-flammable and flame-retardant finishes will be used for the décor and furniture within this area
- ⦿ Ash-trays and extinguishing equipment will be accessible by smokers and cleared away often by waiting staff in a safe and secure manner
- ⦿ All possible lit ash or hot elements will be fully extinguished before moving inside the premises for proper disposal
- ⦿ Noise levels will be monitored due to the external nature of the area with additional signs and verbal reminders to customer to respectfully consider the nearby neighbours
- ⦿ Fire Safety Strategies, Fire Drills and Fire Event Procedures to be practiced by staff members often as a constant reminder of the dangers of smoking with ongoing fire training modules
- ⦿ The perimeter walls of the roof-top terrace will be built at an unclimbable height reducing the potential for falling over the edge
- ⦿ Discreet netting or a wire lighting feature can be installed over the open-air areas to prevent items being thrown out of the premises and also foreign objects or animals getting into the outdoor area from outside

11. COMPLAINTS PROCEDURE

As well as connecting with the local community and Local Policing Teams, a complaints procedure with complaint form will be set up and offered for any neighbours or customers to use via a simple and easy-to-find link on the restaurant's website.

Serious concerns for nuisance and noise will be monitored as already outlined within this document and the management team will endeavour to prevent this where possible. Should the premises ever be unfortunate enough to be the cause for distress or nuisance to any nearby neighbours- their complaint will be taken seriously with response made as soon as it is received, along with an action plan as to how the venue will rectify the upset.

It is the hope that these events will not occur, however should the actions taken not effectively stop the nuisance from happening continually, Dahna Manchester and the management team will stop the use and access of the offending area and consult with the Local Authorities on what alternative arrangements can be made to mitigate the cause of the disruption.

Appendices:

The following documents are a few examples of checklists and sheets that are currently used in Dahna Lounge in Blackburn. The new venture of Dahna Manchester is to follow similar procedures to ensure staff training, cleanliness, health & safety, and food safety are of top priority and kept up to date and recorded.

1. Bar Cleaning Rota
2. Bar Cleaning Schedule
3. Bar Temperature Records
4. Kitchen Cleaning Rota
5. Kitchen Cleaning Schedule
6. Kitchen Temperature Records
7. Food Allergen Checklist
8. Dessert Allergen Checklist

MONTH:

BAR CLEANING ROTA

	DAILY TASKS TO BE COMPLETED							MON	MON	TUES	WEDS	THURS	THURS	FRI	SUN
	SAUCES WIPED/ FILLED	WAFFLE MACHINE	BLENDER	COFFEE MACHINE	CREPE MAKER	SURFACES	BRUSH / MOP	ALL FRIDGE FREEZERS DRAIN WHPPY	DRAIN WHIPPY	TILL SIDE CUPBOARDS	BACK CUPBOARDS	ALL GLASSES MIRRORS	DRAIN WHIPPY BAR BULBS	MICROWAVE DEEP CLEAN	FULL WHIPPY WASH
MON															
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MANAGER SIGN:

BAR CLEANING SCHEDULE

FILL IN DETAILS OF ALL THE ITEMS CLEANED

ITEM	FREQUENCY OF CLEANING					PRECAUTIONS	METHOD OF CLEANING
	AFTER USE	EVERY SHIFT	DAILY	WEEKLY	OTHER		
CHILLER 1-3				✓			
FREEZER				✓			
MICROWAVE		✓					
TILL SYSTEM/CABINETS				✓			
CREPE MAKER		✓		✓			
WAFFLE MAKER		✓		✓			
MILKSHAKE BLENDER		✓		✓			
WORK SURFACES	✓	✓					
SINK/WASH AREA	✓	✓					
FLOOR		✓					

DESSERT BAR TEMP LOG

MONTH:

[illegible]

MONTH:

KITCHEN CLEANING ROTA

	MON	TUES	WEDS	WEDS	THURS	FRI	SAT	SUN		
	SALAD PIZZA FRIDGES	BOTH UPRIGHT CHILLERS	ALL BENCHES & LEGS	PIZZA ROLLER & BELOW BENCH	FRYER (OIL) SINK AREA	SALAD PIZZA FRIDGES	DEEP FREEZER	CANOPY FILTERS ALL WALLS	ANY PROBLEMS	PERSON COMPLETED TASK?
MON										
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MANAGER SIGN:

KITCHEN CLEANING SCHEDULE

FILL IN DETAILS OF ALL THE ITEMS CLEANED

ITEM	FREQUENCY OF CLEANING					PRECAUTIONS	METHOD OF CLEANING
	AFTER USE	EVERY SHIFT	DAILY	WEEKLY	OTHER		
CHILLER 1-4				✓			
FREEZER				✓			
MICROWAVE		✓					
PIZZA ROLLER		✓					
PIZZA OVEN		✓					
DEEP FRYER		✓		✓			
DONNER MACHINE	✓						
GRILL/GRIDDLE		✓		✓			
SINK/WASH AREA	✓	✓					
FLOOR		✓					

KITCHEN TEMP LOG

MONTH:

[illegible]

DISHES AND THEIR ALLERGEN CONTENT - DAHNA LOUNGE BLACKBURN

[illegible]

DISHES AND THEIR ALLERGEN CONTENT - DAHNA LOUNGE BLACKBURN

[illegible]

