

Eagle Kitchen

Food hygiene & uniform

Your hygiene standard, in every branch.

Eagle Kitchen makes sure every branch follows your hygiene and uniform standard. It checks hairnets, gloves, aprons and sleeves on the line, verifies opening times, tracks tables, and shows which branch and shift need attention.



● AT A GLANCE

Uniform checks Continuous	Branches Side by side	Opening time Verified	Score Per shift
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● KEY CAPABILITIES

Your own standard

Choose which items are required in which area of the kitchen.

Branch ranking

Compare hygiene scores across branches and shifts.

Front and back of house

Kitchen compliance plus tables, counters and opening hours.

Evidence for audits

Every violation saved with image and time for quality teams.

● USE CASES • 27 (1/2)

Hygiene & food safety

10

01 Hairnet and head cover

Detect staff working without a hairnet or cap.

[Restaurants](#) · [Hotels & venues](#)

02 Gloves

Make sure gloves are worn when handling food.

[Restaurants](#) · [Hotels & venues](#)

03 Apron and uniform

Check the full uniform on the line.

[Restaurants](#) · [Hotels & venues](#)

04 Sleeves

Detect bare arms where long sleeves are required.

[Restaurants](#)

05 Face mask in prep areas

Check masks in areas where they are required.

[Restaurants](#) · [Hotels & venues](#) · [Hospitals](#)

06 Hand-washing compliance

Check that staff wash their hands at the sink when entering the kitchen.

[Restaurants](#) · [Hotels & venues](#) · [Hospitals](#)

07 Pest sightings

Detect rodents and pests in kitchens and stores after closing.

[Restaurants](#) · [Hotels & venues](#) · [Retail](#)

08 Raw and cooked separation

Flag staff moving between raw and ready-to-eat areas without changing gloves.

[Restaurants](#) · [Hotels & venues](#)

09 Waste bin overflow

Alert when bins are full or left open.

[Restaurants](#) · [Hotels & venues](#)

10 Burnt frying oil

Watch the color of the oil in every fryer and alert when it darkens and needs changing, before food quality suffers.

[Restaurants](#) · [Hotels & venues](#)

Kitchen operations

8

11 Staff at station

Alert when a station or counter is left unattended.

[Restaurants](#) · [Hotels & venues](#)

12 Phone use in the kitchen

Detect mobile phone use on the food line.

[Restaurants](#) · [Industry](#)

13 Fridge and cold-room doors

Alert when fridge or freezer doors stay open.

[Restaurants](#) · [Hotels & venues](#) · [Retail](#)

14 Cooking stations left unattended

Alert when fryers and grills are on with no one at the station.

[Restaurants](#)

15 Order preparation time

Measure the time from starting an order to the pass.

[Restaurants](#)

16 Deliveries received and stored

Confirm deliveries are received and stored promptly, not left at the door.

[Restaurants](#) · [Hotels & venues](#) · [Retail](#)

17 Order completeness check

Compare every tray or bag with the order ticket and hold it if an item such as fries, a drink or a sauce is missing.

[Restaurants](#)

18 Burnt food out of the oven

Check pizzas and baked items as they leave the oven and stop burnt ones before they reach the customer.

[Restaurants](#) · [Hotels & venues](#)

Front of house

5

19 Table occupancy

Live view of free and occupied tables.

[Restaurants](#) · [Hotels & venues](#)

20 Table turnover

Measure how long tables stay occupied and how fast they are cleared.

[Restaurants](#)

21 Customer waiting at counter

Alert when customers wait at the counter without service.

[Restaurants](#) · [Retail](#)

22 Delivery rider waiting time

Measure how long delivery riders wait for orders.

[Restaurants](#)

23 Counter service speed

Time each customer from order to pickup.

[Restaurants](#) · [Retail](#)

● **USE CASES** · 27 (2/2)**Brand standards****4****24 Opening and closing times**

Verify that every branch opens and closes on time.

[Restaurants](#) · [Retail](#)

25 Cleaning rounds

Confirm cleaning was done in each area on schedule.

[Restaurants](#) · [Hotels & venues](#) · [Hospitals](#)

26 Dining area cleanliness

Detect tables not cleared and areas that need attention.

[Restaurants](#) · [Hotels & venues](#)

27 Front counter appearance

Check caps, name badges and brand uniform at the front counter.

[Restaurants](#) · [Retail](#)

● TECHNICAL OVERVIEW

Video sources	NVR, DVR, RTSP streams and ONVIF IP cameras
Camera brands	Hikvision, Dahua, Uniview, Axis and other ONVIF cameras
Video formats	H.264 / H.265
New hardware	Not required: runs on existing CCTV
Dashboard	Web dashboard in Arabic and English
User roles	Administrator and user
Alerts	Live alerts with snapshot and event time; recipients and schedules per use case
Reports	Per branch, per camera and per use case
Multi-site	Map of all branches with live status
Custom rules	Models trained for your specific requirement

● INDUSTRIES

Restaurants & food

See it running on your own cameras.

Book a live demo and we will build the demo plan around your site and the problem you want solved.

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● HOW IT WORKS

01

Connect

Add your NVR or DVR, or an RTSP link. Cameras are pulled in automatically.

02

Draw zones

Mark the areas that matter on each camera image.

03

Set alerts

Choose who is notified, when and for which events.

04

Decide with data

Daily reports per branch, camera and use case.