

## Setting Up a Restaurant - Refresher exercises, additional information

### Setting up

#### 1. Which of the following statements is correct?

- a) You can set up a restaurant on any premises whatsoever.
- b) You can set up a restaurant in premises, which the municipal building supervision authority has approved for restaurant use.**
- c) Once premises have been approved for a specific use, their purpose can never be changed.

You can set up a restaurant in premises, which the municipal building supervision authority has approved for restaurant use. However, make sure that the space is also suitable for your individual business idea.

If you want to set up a restaurant on other premises, such as a former shop, you must apply for a change in purpose and a building permit for the required renovations from the municipal building supervision authority.

#### 2. The "notification of food premises" or notification of setting up a restaurant is made for...

- a) the manager of the apartment.
- b) the municipal food control authority.**
- c) the municipal building supervision authority.

Make a "notification of food premises" for the municipal food control authority. There is a specific form for the notification. The notification shall be submitted at least four weeks before the opening of the restaurant.

#### 3. The municipal food inspector will make the first control inspection or initial inspection...

- a) by visiting the restaurant.**
- b) by telephone.

The municipal food inspector will visit your restaurant and conduct the first control inspection or initial inspection. Usually, the time for the visit will be agreed upon in advance.

#### 4. Which of the following statements is correct?

- a) The own-check plan must always be drawn up from scratch.
- b) You can draw up the own-check plan yourself from scratch, or you can use a template such as the best practice guidelines drawn up by the Finnish Hospitality Association MaRa.**
- c) The own-check plan is always bought in a complete form from MaRa.

You can draw up the own-check plan yourself from scratch. You can also use the best practice guidelines drawn up by MaRa as a template. Evira has reviewed and approved the guidelines published by MaRa.

## Premises

### 5. Which of the following statements is correct?

- a) **It is important to keep cooked and uncooked foodstuffs separate from each other.**
- b) There is no need to keep cooked and uncooked foodstuffs separate from each other.

Cooking food kills the bacteria that cause food poisoning. For this reason, facilities and operations must be designed to permit you to keep cooked and uncooked foodstuffs separate from each other.

### 6. At what stages is it important to remember to separate foodstuffs and substances that cause allergies or intolerances?

- a) **At all stages.**
- b) Only when processing foodstuffs.

Always keep foodstuffs that cause allergies or intolerances separate from each other and from foodstuffs for which they are not intended. Such foodstuffs must be segregated from the moment of purchase all the way to storage, processing and service to the customer.

### 7. When you are having new premises built for the processing of foodstuffs...

- a) **allocate dedicated washing points for washing hands, rinsing foodstuffs and washing and rinsing dishes.**
- b) one washing point will be enough for the premises.

New buildings shall be equipped with a sufficient number of dedicated washing points for washing hands, rinsing foodstuffs and washing and rinsing dishes.

### 8. Employees can leave their own clothes...

- a) on a coat rack in the food processing premises.
- b) in the bathroom.
- c) **in a dedicated dressing room.**

Employees must store their own clothing in a dedicated dressing room.

### 9. As a rule, a restaurant...

- a) **must have separate toilets for the staff and customers.**
- b) can just as well have shared toilets for the staff and customers.

As a rule, restaurants must have separate toilets for staff and customers. Bacteria that cause food poisoning and viruses spread easily from hand to hand, such as via toilet door handles.

### 10. The door of the staff lavatory...

- a) may open into premises in which foodstuffs are processed.
- b) **may not open directly into premises where foodstuffs are processed.**

As a rule, the staff lavatory door may not open directly into premises in which foodstuffs are processed.

**11. Cleaning implements, detergents and disinfectants are stored...**

- a) in the bathroom.
- b) in the corner of the food processing room.
- c) **not in the food processing room or bathroom.**

Cleaning implements, detergents and disinfectants must be stored hygienically. They should not be stored in food-processing premises or the bathroom.

**12. Customers...**

- a) are free to enter premises where foodstuffs are processed.
- b) are permitted to enter premises where foodstuffs are processed, if they are in good health or well known by the staff.
- c) **are normally not permitted to enter premises in which foodstuffs are processed.**

Admitting customers and other unauthorised persons into food-processing premises is to be avoided.

## Operations

**13. Why must all materials coming into contact with food be designed for use with foodstuffs?**

- a) To ensure that the materials look attractive enough for use with foodstuffs.
- b) **In order to ensure that the materials do not migrate any harmful substances in the food.**
- c) For taxation purposes.

Materials and surfaces coming into contact with food must be designed for use with foodstuffs. The aim is to ensure that harmful substances do not migrate from the materials into the food.

**14. How will you know which materials and utensils are suitable for your purposes?**

- a) **The wine glass and fork symbol**
- b) **The title (e.g., barbecue bag, marinating bowl)**
- c) **Package text (e.g., suitable for oily food)**
- d) **Instructions provided by the wholesaler**
- e) **The manufacturer's instructions**

All of these will help you choose the correct materials or utensils for your purposes. The wine glass and fork symbol indicates general suitability for use with foodstuffs. Titles, package text and wholesaler's and manufacturer's instructions provide more detailed information on the product's purpose. They can indicate, for example, whether or not the material is suitable for oily and hot foods.

**15. The surface for food processing, such as a worktop, must usually be...**

- a) **intact, smooth and hard**
- b) **water-resistant**
- c) **clean and easy to keep clean**
- d) **able to withstand washing with water and brush**

The surface for food processing (e.g., a worktop) must be intact, smooth and hard enough. It must be clean and easy to keep clean. It must usually be able to withstand washing with water and brush. However, not all surfaces, such as those meant for dry foodstuffs and baking, have to be water-resistant and able to withstand washing with water.

**16. Which of the following statements is correct?**

- a) You do not need to worry about the cold chain if the foods will be used on the same day.
- b) As a rule, the cold chain may not be broken at any time.**

As a rule, the cold chain may not be broken at any point during transport, acceptance or storage. If the cold chain breaks, there is a danger that bacteria can grow in the food. This can lead to food poisoning. The temperatures of foodstuffs must also be measured regularly.

**17. When food is traceable, it is possible to...**

- a) completely eliminate the possibility of food poisoning.
- b) efficiently withdraw contaminated food and product batches from the market.**

When food is traceable, it is possible to withdraw, for example, suspected causes of food poisoning quickly and efficiently from the market. In simplified terms, traceability means knowing from where and when raw materials have been obtained, as well as where and when the product was delivered.

**18. What do you always need to tell your customers about their meals?**

- a) The name of the food**
- b) The country of origin
- c) Substances and products that cause allergies or intolerances**

The name of the food must always be indicated.

It is not always necessary to state the country of origin. Customers must be notified of the country of origin only if non-disclosure could be misleading. For the time being, the countries of origin of meal ingredients do not have to be stated.

Customers must always be notified of substances and products that cause allergies or intolerances. More information on such substances and products is available in the food information regulation.

## Staff

**19. Which is correct? A hygiene passport demonstrates...**

- a) that you have the competence required to handle perishable foods.**
- b) that you do not carry Salmonella or other infectious diseases.

The hygiene passport is a certificate of competence. It is used to demonstrate that you know how to handle food hygienically. You will need a hygiene passport if you process unpackaged perishable foodstuffs. This includes chopping, flavouring and cooking foodstuffs.

**20. Getting a health certificate means that...**

- a) your cholesterol values will be measured.
- b) you will be checked for salmonella infection.**

The health certificate must be obtained at the start of employment. It means checking that you do not carry a salmonella infection. Salmonella bacteria cause food poisoning. They can be transmitted from one person to another, for example, through food or water.

**21. Evira recommends that the protective clothing of employees who process foodstuffs should include...**

- a) an appropriate work uniform.
- b) an appropriate work uniform, hat or other headgear and shoes.**
- c) hat or other headgear and shoes.

When processing foodstuffs, you must wear protective clothing. Processing includes chopping, flavouring and cooking foodstuffs. According to Evira's recommendation, protective clothing includes an appropriate work uniform, hat or other headgear and shoes.

**22. Which of the following statements is correct?**

- a) For the prevention of food poisoning, it is essential that you wash your hands sufficiently often when processing foodstuffs.**
- b) Hand-washing has no impact on the prevention of food poisoning.

For the prevention of food poisoning, it is essential that you wash your hands sufficiently often when processing foodstuffs. Food poisoning can be caused by, for example, the transmission of food-poisoning bacteria or viruses from hands to the food.

### Own-check plan

**23. Do you know when own-check activities can entail special requirements?**

- a) Your selection includes organic products.**
- b) You import animal products such as meat or cheese.**
- c) You are operating in Lapland.

If your selection includes organic products, your own-check activities will entail special requirements with regard to organic production. If you import animal products such as meat or cheese, it will entail special requirements on your own-check activities. The requirements regarding own-check activities are the same everywhere in Finland.

**24. Why is the own-check plan drawn up?**

- a) Only because it is required by law.
- b) In order to plan all work stages with the safety of foodstuffs in mind.**
- c) To ensure that all risks are addressed in the plan and can be prepared for.**
- d) In order to plan how to correct possible errors.**

The own-check plan allows you to ensure that food products are safe. The own-check plan reviews all of the key work stages in your process. In addition, you will assess risks and how to prepare for them. The procedures for correcting possible errors are also recorded in the plan.

**25. Which of the following statements is correct?**

- a) The own-check plan is drawn up by a food inspector.
- b) You draw up the own-check plan yourself from scratch, or you can use a template such as the best practice guidelines drawn up by the Finnish Hospitality Association MaRa.**

You draw up the own-check plan yourself. It is your plan on how to manage the risks of operations and correct errors if necessary. You can also use the best practice guidelines drawn up by MaRa or sample plans drawn up by the food control authorities as a template for your own-check plan.