

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

### Own-check plan

#### 1. 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.

#### 2. 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.

#### 3. 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.