

Setting Up a Restaurant - Refresher exercises, additional information

Premises

1. 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.

2. 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.

3. 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.

4. 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.

5. 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.

6. 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.

7. 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.

8. 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.