

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

### Staff

#### 1. 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.

#### 2. 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.

#### 3. 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.

#### 4. 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.