

**BACCALAUREAT TECHNOLOGIQUE
OPTION: RESTAURATION**

SUJET N°1

Epreuve orale:

Durée de l'épreuve: 30 minutes

Préparation: 15 minutes

Prise de parole: 15 minutes








Read and comment on the following document “Self-Assessment checklist for Businesses.”






The candidate is expected to:

- Identify the type of document, its origin and functions.
- Assess the Cyparis Hotel Restaurant thanks to the checklist
- speak about hygiene rules and regulations in restaurants.

Self Assessment Checklist for Businesses

If you wish to improve your inspection result, use this Self Assessment Checklist to help you to identify areas where you may not be complying with food safety legislation. You must be able to answer "Yes" to all the questions. Further information on these requirements can be found at www.food.gov.uk/aboutus/publications/safetyandhygiene where you can download a copy of "Food Hygiene a Guide for Businesses". You do not have to return this form to Environmental Health. It is provided to assist you with planning how to improve your compliance and the score you are likely to achieve at the next inspection.

Food Hygiene Management Quick Checklist		Yes / No	
1	We have a food safety management system		X
2	The food safety management system documents our safe methods to control the food safety hazards (bacterial, chemical or physical contamination) in our business:		
	 Prevention of Cross - Contamination		X
	 Cleaning and Disinfection		X
	 Cooking Safely		X
	 Chilling		X
	Management	Yes / No	
3	We carry out regular checks (monitor) to make sure that our controls are working	X	
4	We record these checks in the "Safer Food Better Business" diary	X	
5	We regularly <u>review</u> the safe methods of working		X
	Hygiene Training	Yes / No	
6	Our staff have received food hygiene training and/or adequate instruction and supervision and we have certificates or records to prove this	X	
7	Our staff understand our Food Safety Management System and follow the good food handling practices set out in its safe methods and procedures	X	
	Cleaning	Yes / No	
8	All rooms where food and drink is stored or prepared are clean	X	
9	All food-contact surfaces are cleaned and disinfected/sanitised using a food-grade sanitiser	X	
10	All hand-contact surfaces such as taps, bin lids, and fridge doors are sanitised daily	X	
11	Fridges are cleaned out regularly	X	
12	Fridge door seals are free of mould		
13	Any reusable cloths are laundered or are cleaned and disinfected after use		
14	Wash basins are used only for hand washing		X
15	Wash basins are equipped with hot & cold, or warm, running water, soap and hygienic means of drying hands such as paper towels	X	

	Cross Contamination	Yes / No	
16	Our staff have been instructed and know how and when to wash their hands properly	X	
17	Our staff wear clean work clothing and/or over clothing	X	
20	Our staff know that if they have diarrhoea and/or vomiting they must not return to work until 48 hours after symptoms cease	X	
21	We have an ample supply of clean cloths in the kitchen		X
22	We store raw and ready to eat (RTE) foods separately, keeping RTE foods covered		X
23	We use separate equipment and surfaces for preparing raw and RTE foods	X	
24	Our premises is proofed against access by pests such as rodents and flies	X	
25	We regularly check for signs of pests, and there is no evidence of pests in our premises		X
26	Our electric fly killer (if present) has the tubes changed each Spring		X
27	The design and construction of our premises meets legal requirements and the floors, walls and ceilings are in good repair		X
	Chilling	Yes / No	
28	Our fridges keep food at less than 8°C (ideally between 0°C and 5°C)	X	
29	All foods with a 'use by' date are kept refrigerated	X	
30	All foods with 'keep refrigerated' on the label are refrigerated e.g. sauces	X	
31	There are no foods stored beyond their 'use by' date	X	
32	All prepared food is labeled with a use by/throw by system e.g. day dots		
33	All fridge temperatures are checked at least once a day	X	
34	Cooked foods for storage are chilled quickly, within 90 minutes of cooking	X	
	Cooking	Yes / No	
36	We have checks for ensuring all foods are thoroughly cooked		X
37	Cooked rice is not left at room temperature	X	
38	Food being held hot is kept above 63°C	X	
	Management and Records: Opening Checks	Yes / No	
39	Fridges, chilled display equipment and freezers are keeping food at a safe temperature		
40	All equipment e.g. oven is working properly		X
41	Staff are fit for work and wearing clean work clothes	X	
42	Food preparation areas are clean and ready for work	X	
43	Wash basins are clean and fully equipped	X	
	Management and Records: Closing Checks	Yes / No	
44	No food is left out	X	
45	Food past its 'use by' date has been thrown away	X	
46	Dirty cloths have been removed for cleaning and replaced with clean ones		X
47	Waste has been removed and new bags put into bins	X	

The form was filled in by Chef Romain from **Cyparis Hotel Restaurant** in St.Pierre, Martinique.

This checklist is based on the structure of the Safer Food Better Business pack, produced by the Food Standards Agency (FSA). It is not comprehensive, and there are likely to be additional matters in that pack that are relevant to your business. If you do not have a pack please call **0845 606 0667** or email **foodstandards@ecgroup.uk.com** stating whether you require a pack for catering or retail SFBB.