

SUPPLEMENTARY MATERIAL

Assessing microbial safety and food safety knowledge and practices among representative fast-food restaurants in the United Arab Emirates during the COVID-19 pandemic

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1- THE MANUFACTURING PLACE EVALUATION (SPACE AND CLEANING)

Question	Answer		
Is there adequate space available for different areas in the production area .1 - Storage of raw materials - Preproduction - Production - Storage of the new product - Utensils washing	    	    	    
Are the following areas kept clean, dry and separated from each other .2 - Storage of raw materials - Preproduction - Production - Storage of the new product - Utensils washing	    	    	    
Are adequate vents and exhaust facilities provided in the above areas .3			
Is there any pest or indicator of pest infestation in any area .4			

2. PHYSICAL FACILITIES			
Question	Answer		
1. Are the work areas adequately lit and ventilated?			
2. Are the following hand washing facilities and toilet available - Sinks - Soaps - Running water - Clean towels/paper napkin	   	   	   
3. Are the interior surfaces of utensils and equipments clean?			
3. WATER SUPPLY AND USAGE			
Question	Answer		
1. Is potable water available?			
2. Is it filtered or treated before use?			
3. Is hot water used for production purposes?			

4. WASTE DISPOSAL

Question	Answer		
1. Are garbage bins provided?			
2. Are garbage bins adequate in number?			
3. Do the garbage bins have lids?			
4. Are they lined with disposable bags?			
5. Are the bins in the production self-closing?			
6. Are the bins cleaned well after emptying?			
7. Is garbage removed from premises at frequent intervals?			
8. Is any food or liquid spillage seen near the garbage bins?			
9. Is any garbage lying around the various work areas?			

5. PROCEDURES FOR BUYING AND RECEIVING OF RAW MATERIALS

Question	Answer		
What are the criteria you use to assess the quality of the following items at the time of :purchase Milk and dairy products .1 A. Shipping car temperature B. The whole package cleanness C. Packaging D. Sensory (Taste, smell texture) E. Expiration date D. Any other up normality			
B. The whole package cleanness			
C. Packaging			
D. Sensory (Taste, smell texture)			
E. Expiration date			
D. Any other up normality			
Baked products .2 A. Flour B. Packaging C. Sensory (Taste, smell texture) D. Freshness E. Any other up normality			
B. Packaging			
C. Sensory (Taste, smell texture)			
D. Freshness			
E. Any other up normality			
:Fruits and Vegetables .3 A. Sensory (Taste, smell and texture)			

B. Freshness (repinesess)			
C. Any other up normality			
D. The whole package cleanness			
E. Insect infestation			
F. Presence of Dirt			
:Meat and meat products .6			
A. Shipping car temperature			
B. The whole package cleanness			
C. Packaging			
D. Sensory (color, smell)			
E. Expiration date			

6. STORAGE OF RAW MATRIALS, PRODUCTS AND PACKAGING MATERIALS			
Question	Answer		
1. Are New foods stored with raw foods?			
2. Are all stored foods covered to protect them from contamination?			
3. Is visibly spoilt food kept in the refrigerator?			

4. Are refrigerators have internal and external thermometers?	  
5. Are refrigerator shelves clean and free of spills?	  
6. Are refrigerator interiors free from objectionable odors?	  
7. Are the freezer compartments cleaned regularly?	  
8. Are the frozen foods labeled for date of preparation?	  
9. Are vegetables stored away from the meat products?	  
10. Are the refrigerated food items stored on shelves.	  
11. Do you check the following stored items for pest infestation: ▪ Cereals ▪ Pulses	     

- Spices

12. Are ingredients from bulk packaging transferred to containers for use?



13. Do the storage containers have appropriate lids?



14. Is the storage area very well ventilated?



15. Are non-food items stored separately from food supplies?



16. Are all poisonous substances like pesticides, cleaning agents etc stored in their containers bearing appropriate labels



17. Are the food items stored on shelves a way from the floor?



18. Are the package materials covered and a way from being contaminated



7- PREPRODUCTION			
Question	Answer		
1. Are various raw materials, washed, sanitized before production			
2. Are all food ingredients kept covered?			
3. Is production area clean and free from objectionable odor?			

8. PRODUCTION			
Question	Answer		
1. Are all production surfaces clean?			
2. Are all prepared food items kept covered?			
3. Are all containers/bottles with ingredients capped immediately after production?			
4. Are all the food temperatures and times productions are controlled and measured?			

9. Product evaluation (PHYSICAL, chemical, microbial and sensory evaluation).		
Question	Answer	
1. Product Evaluation: a. Microbial b. Chemical c. Sensory Product Holding before marketing -2	           	

10. Distribution of the new product and marketing		
Question	Answer	
1. Are the product distributed under controlled conditions (temperature)	  	
2. Are the product distributed in a good packaging	  	
3. Are the product contain food labels and nutrition facts	  	

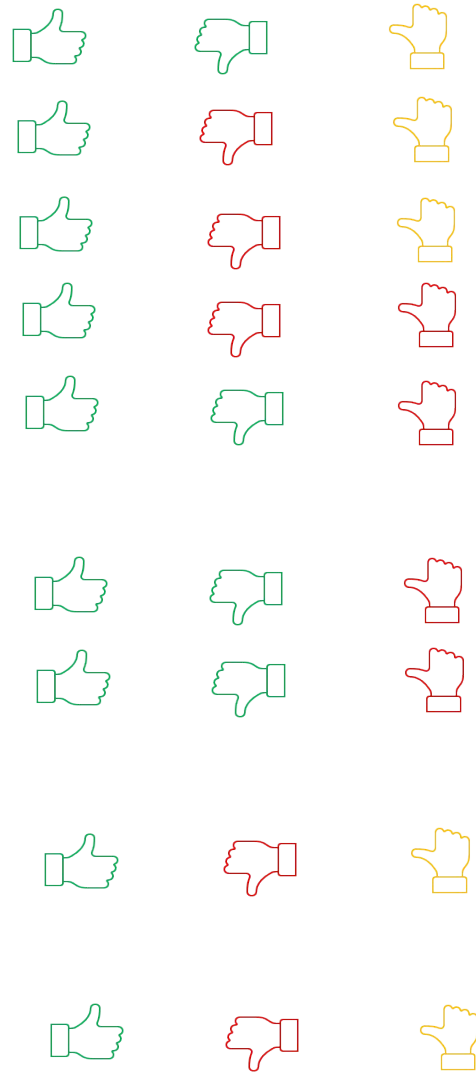
11. Equipment and Utensils WASHING

Question	Answer		
1. Is the dishwashing area equipped with Sink Draining board			
2. Is a scouring agent/detergent used for cleaning utensils?			
3. If no, then what is used for cleaning utensils?			
4. Are cleaned equipments and utensils stored in a sanitary manner to prevent subsequent contamination?			
5. Is any food residue, detergent residue or food odor present on washed wares?			
6. Are the equipments and Utensils dried after the dishwashing?			
7. Are the Utensils kept upside down after the washing?			

12. CHECKLIST FOR FOOD HANDLERS ON PERSONAL HYGIENE PRACTICES

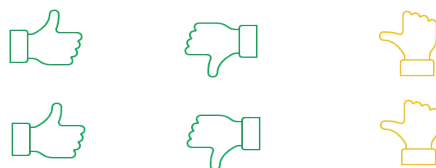
Question	Answer		
1. Personal appearance ▪ Shaving regularly ▪ Keeping finger nails short ▪ Hair kept tidy and covered ▪ Wearing uniform/apron ▪ Cleanliness of uniform/apron ▪ Wearing disposable gloves ▪ Not allowing clothes and accessories to come in contact with food ▪ Not suffering from cold, sore throat, vomiting, diarrhea, cuts, sores or any other skin disease			
			
			
			
			
			
			
			
2. Undesirable activity performed while engaged at work: ▪ Combing hair ▪ Blowing nose			
			

- Scratching head or face
- Eating or smoking
- Tasting food with fingers
- Sneezing or coughing onto or near food
- Spitting in any work area or near any food material
- Cleaning ear or any other body orifice
- Chewing betel leaves, tobacco, chewing gum
- Blowing into polythene or paper bags to open them
- Inserting fingers inside utensils to pick up contents



3. Hygiene practices (wash hands with soap and) followed after

- performing the following activities:
- Visiting toilet



▪ Touching waste food and garbage ▪ Handling toxic materials (detergents/cleaning agents) ▪ Scratching head or combing hair ▪ Handling money ▪ Eating or smoking ▪ Doing any cleaning operation	                             
4. The toilet conditions: ▪ Clean ▪ Presence of soap ▪ Presence of sanitizer ▪ Presence of dryer	           

13. Food Safety Knowledge	
Question	Answer

GMP, food safety principle knowledge .1			
.Hazard Analysis and Critical control point .2			
14. Equipments Availability			
Question	Answer		
Ovens .1			
Refrigerators .2			
Freezers .3			
Working Tables and Utensils .4			

1 score is represented by



0.5 score is represented by



0 score is represented by:



15. Personal observations	
Question	Answer
Please provide any additional suggestions or observations that were not covered by the previous questions.	