

Section S1: Checklist

I – Physical Facilities and Environment	P	S	N	N A
Construction and Design (Layout): <ul style="list-style-type: none"> • Allows for sanitization (_) • Preservation () • Prevents airflow from contaminated areas to clean areas (__) • Layout flow from clean zone to dirty zone (__) • Air quality control and ventilation (__) 	5			
Workspace: <ul style="list-style-type: none"> • Physically separated areas (__) • Adequate space for the circulation of people and supporting material (__) • Allows for hygiene operations (__) 	3			
Facilities: <ul style="list-style-type: none"> • Clean (__) • Maintained (__) • Well illuminated (__) • Well ventilated (__) • Efficient exhaust system (__) • Suitable room temperature (__) 	6			
Sanitary facilities: <ul style="list-style-type: none"> • Separated by gender (__) • Sufficient number (__) • Non-manual flush control (_) • Non-manual faucet control (_) • Faucets with hot and cold water (_) • No direct contact with production areas (_) • Adequate ventilation (_) 	7			
Changing room: <ul style="list-style-type: none"> • Separated by gender (__) • Equipped with showers (__) • Washbasins (__) • Clean (__) • Organized (__) • Dimensions adequate for the number of employees (__) • Individual lockers (__) 	7			
Flooring: <ul style="list-style-type: none"> • Suitable material (_) • Clean () • Well-maintained () • Adequate drainage (__) • Non-slip (__) 	5			
Walls: <ul style="list-style-type: none"> • Suitable material (_) • Easily washable up to 1.5 m in height () • Clean () • Well-maintained (__) • Rounded corners (__) 	5			

Ceilings: <ul style="list-style-type: none"> • Suitable material (_) • Prevents fire propagation (__) • Clean () • Well-maintained () • Prevents particle detachment () • Lamp protection () 	6			
Windows: <ul style="list-style-type: none"> • Suitable material (_) • Clean () • Well-maintained () • Mosquito nets () 	4			
Doors: <ul style="list-style-type: none"> • Suitable material (__) • Clean (__) • Well-maintained (__) • External access doors closed or equipped with air curtains or screens (__) 	4			
Handwashing facilities: <ul style="list-style-type: none"> • In main production areas (_) • Specified washing procedure () • Equipped with hot and cold water () • Liquid soap () • Disinfectant () • Adequate drying device (__) 	6			
Water: <ul style="list-style-type: none"> • Drinkable at all points () • Drinkable for thermal treatment (__) • Non-potable water identified (__) • Treatment of wastewater (__) • Systems or controls to reduce water wastage (__) 	5			
Ice: <ul style="list-style-type: none"> • Made from drinkable water (__) • Not contaminated during handling (__) 	2			
Waste or food residue: <ul style="list-style-type: none"> • In bins with a lid or plastic bag (__) • Non-manual activation (__) • Clean and well-maintained (__) • Proper and easily cleaned bin (__) • Adequate removal and disposal of food waste (__) • Collection area kept clean and free from animals and pests (__) • Refrigerated area (__) 	7			
Total	72			

II – Food Handlers	P	S	N	N A
Clothing/Footwear: <ul style="list-style-type: none"> • Ergonomic (__) • Suitable (_) • Complete () • Clean () • Well-maintained () • Exclusively for use in work areas (__) 	6			
Absence of: <ul style="list-style-type: none"> • Ornaments (_) • Makeup () • Long nails (__) • Nail polish (__) • Dirty nails (__) • Skin lesions () • Unprotected lesions (__) • Dirty nails (__) 	7			
Training: <ul style="list-style-type: none"> • Adequate training and/or instruction for the correct performance of duties (_) • Constant supervision by a person with appropriate training (__) • Basic training (__) • Periodic training (__) • Additional training (__) 	5			
Health and Occupational Safety: <ul style="list-style-type: none"> • Occupational health and safety programs (_) • Handlers in apparent good health (_) • Existence of PPE (Personal Protective Equipment) (__) • Proper use of PPE (__) • PPE used whenever necessary (__) 	5			
Handwashing: <ul style="list-style-type: none"> • Frequency (__) • Necessity (__) • For the right amount of time (__) • With suitable product (__) 	4			

Hygienic habits:				
<ul style="list-style-type: none"> • Safe handling behaviour and/or procedure (__) • Correct use of disposable gloves (__) 	2			
Total	29			

III – Equipment and Utensils	P	S	N	N A
Surfaces (contact with food): <ul style="list-style-type: none"> • Suitable material () • Well-maintained () • Sanitized () 	3			
Equipment: <ul style="list-style-type: none"> • Conservation () • Maintenance () • Not damaged (__) • Cleanliness (__) • Arrangement to facilitate production flow (__) • Automatic control devices (__) • Prevent contamination of food (__) • Exhaust hood where necessary (__) • Good hygiene practices (__) • Allow temperature control and monitoring (__) 	10			
Utensils and Containers: <ul style="list-style-type: none"> • Clean (__) • Well-maintained (__) • Suitable material (__) • Separated and identified by area (__) 	4			
Freezing Equipment: <ul style="list-style-type: none"> • Sanitization after raw-cooked contact (__) • Frequent sanitization during working shifts (__) • Specific to each task area (__) 	3			
Total	20			

IV – Reception and Storage	P	S	N	N A
Reception: <ul style="list-style-type: none"> • Presence of a responsible person () • At the predefined schedule (__) • Reception record (__) • Product verification (__) • Quantity (__) • Temperature (__) • Intact packaging (__) • Transport vehicle (__) • Expiry date (__) • Pre-washing when necessary (__) • Traceability (__) 	11			
Storehouse: <ul style="list-style-type: none"> • Ventilation (__) • Absence of humidity (__) • Illumination (__) • Stacking (__) • Distance from the wall (__) • Food placed on pallets and shelves (__) • No crushed or torn packaging (__) • Labels (__) • Expiry dates (__) • FIFO or FEFO (__) • Good conservation status (__) • Cleanliness (__) • Separation and identification of non-compliant products (__) • Grouping by category (__) • Hazardous or non-edible substances labelled and separated (__) • Prevents access to pests (__) • Reduces food deterioration (__) • Absence of food in contact with the floor (__) 	18			
Cold Storage: <ul style="list-style-type: none"> • Separate cold equipment for each food () • Suitable temperature (__) • Control and recording of temperatures (__) • Temperature change alarm (__) • Foods within the expiration date (__) • Well-packaged foods (__) • With visible labelling (__) • Separation and identification of non-compliant products (__) 	8			
Refrigeration, freezing, and frozen maintenance equipment: <ul style="list-style-type: none"> • Conservation (__) • Periodic maintenance (__) • Adequate cleaning (__) • Capacity suitable for the volume of food (__) • With functional temperature verification or recording devices (__) • Electronic or manual recording (__) 	8			

<ul style="list-style-type: none"> • Internal opening system (__) • Adequate lighting (__) 				
Defrosting: <ul style="list-style-type: none"> • Done correctly (__) • Defrosting liquids drained (__) • Vegetables go directly for cooking (__) • Defrosting done before cooking whenever necessary (__) • Unused frozen items kept at -18°C (__) • Defrosted items not refrozen (__) • Food packaging with weight <2.5kg (__) • Defrosted items kept under refrigeration (__) 	8			
Total	53			

V – Preparation, Cooking, and Pantry	P	S	N	N A
Raw Foods: <ul style="list-style-type: none"> • Well separated from cooked or pre-cooked foods (_) • Handled by different individuals (_) • Raw vegetables and fruits are sanitized (_) • Temperature monitored if necessary (_) 	4			
Frying: <ul style="list-style-type: none"> • Fryer with functioning thermostat (_) • Temperature ≤ 180 °C (_) • Oil filtered before use (_) • Continuous checking of sensory characteristics (_) • Sampling for checking polar compounds (_) <ul style="list-style-type: none"> • Total oil change if there is oil alteration (_) 	6			
Cooking: <ul style="list-style-type: none"> • Ensure safe temperatures (≥ 75°C) at the core (_) • Use of Pasteurized eggs in preparations that require it (_) • Safe procedures for undercooked meats and eggs (_) 	3			
Post-cooking: <ul style="list-style-type: none"> • Short interval until consumption (_) • Unserved foods are immediately refrigerated (_) • Proper maintenance of food temperature (_) • Temperature control (_) 	4			
Dining area: <ul style="list-style-type: none"> • Equipment, furniture, and floors sanitized () • Replacement in clean containers () • Containers with lids () • Cold environments at $T > 0$°C and ≤ 5°C (_) • Hot foods maintained at $T \geq 65$°C (_) • Temperature controls (_) 	6			
Dining area: <ul style="list-style-type: none"> • Equipment, furniture, and floors sanitized (_) • Replacement in clean containers (_) • Containers with lids (_) • Cold environments at $T > 0$°C and ≤ 5°C (_) • Hot foods maintained at $T \geq 65$°C (_) • Temperature controls (_) 	7			
Transported foods: <ul style="list-style-type: none"> • Closed carts (_) • Temperature > 60°C for hot foods (_) • Protected in closed containers (_) • Temperature of 4°C or maximum of 7°C during transport for cold foods (_) • Frozen foods with temperature < -18°C with tolerance up to 12°C during transport (_) 	5			
Regeneration or heating: <ul style="list-style-type: none"> • Reaches minimum temperature of 75°C at the core (_) • Use of suitable equipment for this purpose (_) • Distributed in a short time interval (_) 	3			
Cleaning and Storage Area: <ul style="list-style-type: none"> • Suitable facilities (_) • Sanitized (_) • Proper storage of utensils and equipment (_) 	7			

<ul style="list-style-type: none"> • Corrosion-resistant material (__) • Easy to clean (__) • Equipped with hot and cold water (__) • With cleaning equipment and washing machines (__) 				
Washing of delicate dishes: <ul style="list-style-type: none"> • Clean area () • Well-maintained () • Suitable setup () • Efficient () • Suitable cleaning products (_) • Proper use of products (__) • Hot water under pressure (__) • Proper pre-washing (__) • Mechanical washing (_) • Proper drainage or drying (_) • Proper storage of dishes (_) 	11			
Washing of heavy-duty dishes: <ul style="list-style-type: none"> • Clean area () • Well-maintained () • Suitable setup () • Efficient () • Suitable cleaning products (_) • Proper use of products (__) • Mechanical washing (_) • Proper drainage or drying (_) • Proper storage of dishes (_) • Presence of 2 sinks in case of manual washing (__) 	10			
Sanitization: <ul style="list-style-type: none"> • Suitable products (__) • Proper procedures (__) • Signage (__) • Avoiding contact of chemicals with food (__) 	4			
Total	69			

VI – Quality Control	P	S	N	N A
Implementation of procedures and systems: <ul style="list-style-type: none"> • Compliance with hygiene requirements (__) • Code of good practices (__) • Code of procedures (__) • Prerequisites of HACCP (__) • Supplier prerequisites and qualification (__) • Specifications document (__) • Control of non-conforming products (__) • Well-displayed various signage (__) 	8			
Traceability: <ul style="list-style-type: none"> • Identification and qualification of suppliers (__) • Control of food waste (__) 	2			
Documents and records: <ul style="list-style-type: none"> • Occupational health and safety program (__) • Occupational health visits (__) • Training program (__) • Pest control program (__) • Temperatures (__) • Traceability (__) • Non-conformities (__) • Code of good practices (__) • Manufacturing code (__) • Technical data sheets of cleaning products (__) 	10			
Sanitation plan: <ul style="list-style-type: none"> • Procedures for washing and disinfection (__) • Definition of areas to be cleaned (__) • Equipment (__) • Suitable materials and procedures (__) • Responsible parties for the processes and areas (__) 	5			
Pest control programs: <ul style="list-style-type: none"> • Record (__) • Map (__) • Specific company (__) • Regular rodent and insect control (__) • Absence of pest traces (__) • Insect traps (__) • Window mosquito nets (__) 	7			
Visitors: <ul style="list-style-type: none"> • All receive appropriate clothing (__) • They comply with kitchen rules (__) 	2			
Identification of food: <ul style="list-style-type: none"> • Labels (__) 	8			

<ul style="list-style-type: none"> • Production date (__) • Type of food (__) • Establishment name (__) • Lot number (__) • Weight (__) • Expiry date (__) • Expiry date after handling (__) 				
Records and microbiological analysis: <ul style="list-style-type: none"> • Critical control points (__) • Foods (__) • Surfaces (__) • Handlers (__) • Equipment (__) • Utensils (__) 	6			
Sample: <ul style="list-style-type: none"> • Collected daily (__) • All dishes (__) • Stored under refrigeration or freezing (__) • Kept for a minimum of 3 days after consumption of the entire batch (__) • Minimum quantity of 100g (__) • Sterile container (__) • Correct collection procedure (__) • Correct collection time (__) 	8			
Total	57			

Section S2: Food Safety Questionnaire

Name: _____ Age: _____ Role: _____

True or False:

- 1- The temperature danger zone for the growth of microorganisms is between 5 to 65°C. ____
- 2- Salmonella can only be present in eggs. ____
- 3- Hand hygiene is one way to prevent food poisoning. ____
- 4- Freezing food eliminates pathogenic microorganisms. ____
- 5- Cooked foods cannot be responsible for food poisoning. ____
- 6- The cooking temperature is sufficient to eliminate all toxins present in the food. ____
- 7- Bags of carrots and potatoes can be placed directly on the floor. ____
- 8- Raw fish/meat can be left for more than 30 minutes at room temperature on the countertop?

- 9- Cooked foods should be kept hot at temperatures above 65°C. ____

- 10- Burns and wounds can only be covered with bandages. ___
- 11- Cooked foods should be kept hot at temperatures above 65°C. ___
- 12- Waste bins can be left open during service to facilitate waste disposal. ___
- 13- Is it possible to tell if a surface or food is contaminated just by observation? ___
- 14- Cooked food and raw food should be handled with different utensils and stored in different places. ___
- 15- The use of color-coded cutting boards is to differentiate the foods that can be cut on them and prevent cross-contamination? ___
- 16- All food handlers must maintain a high level of hygiene. ___
- 17- Should cutting boards be sanded when there are already many cuts or perforations in them? ___
- 18- Can chemicals be stored next to raw materials? ___
- 19- Can work uniforms only be worn at the workplace? ___

Multiple Choice:

1. Of the microorganisms listed below, which ones have you heard of or know of their existence?

<i>Salmonella</i>	
<i>Clostridium Botulinum</i>	
<i>E. coli</i>	
<i>Yersinia</i>	
<i>Campylobacter jejuni</i>	
<i>Listeria monocytogenes</i>	
<i>Bacillus cereus</i>	
<i>Staphylococcus aureus</i>	

2. Food poisoning can cause various symptoms. Select the best option:

- a) Vomiting and diarrhoea
- b) Fever

- c) Nausea and abdominal pain
- d) Muscle aches
- e) All of the above

3. The onset of symptoms due to food poisoning takes ____ to appear:

- a) Minutes
- b) Hours
- c) Days
- d) All of the above

Section S3: Qualitative classification in Non-Compliant and Acceptable for *Enterobacteriaceae* and Total Mesophilic Bacteria results.

Enterobacteriaceae

Place of sampling		Restaurant	Restaurant	Restaurant	Restaurant
N=208		A	B	C	D
		n	n	n	n
Equipment	NC	0	0	1	0
N=56	Acc	12	12	19	12
Surfaces	NC	8	7	7	2
N=92	Acc	16	17	14	22
Utensils	NC	3	3	4	3
N=60	Acc	13	13	8	13
Total		52	52	52	52

Non-compliant (NC) > 1 CFU/cm²; acceptable (Acc) ≤ 1 CFU/cm².

TMB (Total Mesophilic Bacteria)

Place of sampling		Restaurant	Restaurant	Restaurant	Restaurant
N=208		A	B	C	D
		n	n	n	n
Equipment	NC	0	3	4	0
N=56	Acc	12	9	16	12
Surfaces	NC	11	9	8	3
N=92	Acc	13	15	12	19
Utensils	NC	4	2	5	4
N=60	Acc	12	14	7	12
Total		52	52	52	52

Non-compliant (NC) ≥ 100 CFU/cm²; acceptable (Acc) < 100 CFU/cm².