

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 $\leq 180^{\circ}\text{C}$ (_) 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 ($\geq 75^{\circ}\text{C}$) 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 (_) Unserviced 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 $T > 0^{\circ}\text{C}$ and $\leq 5^{\circ}\text{C}$ (_) Hot foods maintained at $T \geq 65^{\circ}\text{C}$ (_) 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 $T > 0^{\circ}\text{C}$ and $\leq 5^{\circ}\text{C}$ (_) Hot foods maintained at $T \geq 65^{\circ}\text{C}$ (_) Temperature controls (_) 	7			
Transported foods: <ul style="list-style-type: none"> Closed carts (_) Temperature $> 60^{\circ}\text{C}$ 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 $< -18^{\circ}\text{C}$ 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 A	Restaurant B	Restaurant C	Restaurant D
N=208		n	n	n	n
Equipment	NC	0	0	1	0
	Acc	12	12	19	12
Surfaces	NC	8	7	7	2
	Acc	16	17	14	22
Utensils	NC	3	3	4	3
	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 A	Restaurant B	Restaurant C	Restaurant D
N=208		n	n	n	n
Equipment	NC	0	3	4	0
	Acc	12	9	16	12
Surfaces	NC	11	9	8	3
	Acc	13	15	12	19
Utensils	NC	4	2	5	4
	Acc	12	14	7	12
Total		52	52	52	52

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