

Food Quality and Safety in the ZIS Cafeteria

As a catering service provider, we understand that we are playing a role in the quality of the education services delivered by ZIS to the school community. Accordingly, it is important to insist on the significance of the mutual understanding of the scope and level of services expected to be delivered. For the school, food safety is a matter of trust. Our cafeteria staffs understand that the safety and security of our food supply is of great concern to our school and it is one of our cafeteria staff highest priorities.

Procedures

- Monitoring and controlling the temperatures of foods during cooking, holding, serving, cooling, and reheating.
- Training our foodservice workers in proper hand washing techniques, proper use of disposable gloves, and not allowing sick employees to handle food.

Food hygiene is never to be taken for granted, but is the result of constant vigilance: all supervisors are trained to implement the hygiene guide; all personnel are regularly trained and their knowledge assessed by the Hygiene officers.

Government inspections are random (on average once a month). We are Cafeteria also to handle the food hygiene license application on the behalf of the school in every year.

Menu

- The first step of our food concept and nutritional approach consists in ensuring that our food offerings are well balanced and delicious.
- Our Cafeteria has designed several sets of menu cycles, according to the seasons, this plays on several factors: products, recipes, cooking methods and serving frequencies.

Purchasing

Our cafeteria constantly sources the best possible grade and range of products to our unique school's profiles. Effective communication between suppliers and our paramount in the ongoing material control management.

Purchase Control

1. Suppliers shall provide a copy of Valid Business License and Hygiene License to our canteen.
2. Every product purchased must be through reliable and legal channel.
3. All food must be of high quality, freshness and hygiene.

4. Suppliers with their employees must be healthy, possess health certificates and have no infectious diseases.
5. All delivery workers must wear tidy and well-ironed working uniform
6. Suppliers must attach much importance to agreed delivery time.
7. Goods must be categorized clearly in necessary condition: fresh vegetable, fresh fruit, meat and fish (fresh and frozen), egg, soybean products, grocery and condiment.
8. Goods delivered must comply with the requirement of our canteen, including trademark, specs, packaging, guarantee period and temperature. If the food delivered is not qualified, Cafeteria staff will refuse to take delivery and replace with qualified food.
9. Temperature control when accepting goods.

Surveillance and control on suppliers

We examine our supplier business and their ethics to determine their ability to supply a constant and consistent product to our school.

Common vegetables

- Clean packaging and insulated transportation
- No color change, no insect pest
- No peculiar smell, or no abnormality to sense organs.
- Food shall not contact the ground



Common meat

- Origin and slaughtering date indicated
- Clean packaging and insulated transportation
- Use refrigerator vehicle
- Normal color and luster
- No peculiar smell, or no abnormality to sense organs
- Food shall not contact the ground



Common egg

- Clean packaging
- Isolated with other food during transportation
- No peculiar smell, or no abnormality to sense organs



Common soybean products

- Clean packaging and insulated transportation
- Ex-factory date and guarantee period
- No peculiar smell, or no abnormality to sense organs



Common dried food and condiment

- Production date and guarantee period
- Clean packaging and insulated transportation
- Clean and dry conveyance
- Intact label
- No peculiar smell, or no abnormality to sense organs
- Food shall not contact the ground



Our cafeteria is equipped with designated personnel for acceptance of raw materials. The acceptance will cover specs, packaging, guarantee period, Temperature, quality etc, and the order-and-acceptance triplicate form shall be filled.

Necessary documents from suppliers

Suppliers provide all valid permits, certificates, approval and any other documents required by Chinese law and regulations (including national and local) to our cafeteria to prove the legitimating of their business.

General documents everyday

Our cafeteria has prepared following list for suppliers:

- Copies of valid Business License
- Copies of Tax Registration Certificate (local and national)
- The latest new-product test report (qualified) or Laboratory Sheets issued by Hygiene Department. The report of residual pesticide
- Hygiene certificate /release permit of propagation inspection for pre-packaged imported food
- Hygiene License of the manufacturer
- Production License of the manufacturer
- Market Admittance certificate (rice, oil, soy, flour, vinegar)

The determine these standards of food safety and quality are come from the department of health in government for our cafeteria or suppliers, include surveillance, reporting, evaluation, and other food safety information needs. Also, in the kitchen cameras are connected to surveillance and send to the Government health office all the time.

Providing a food service experience and making lunch a pleasant moment where students can enjoy their food.

I hope this report could be shared with staff, students and parents and I am happy and ready to present personally all these information with ZIS community.

Please let me know if you have any question on this.

Kind Regards

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