



DINE-CHECK OVERVIEW

DineCheck focuses on the key areas of concern associated with cleanliness and hygiene standards in restaurants/food outlets. Poor standards of cleanliness have a negative effect on guest experience and can result in illness, claims and loss of reputation.

Module areas include:

Restaurant Standards

This aspect of the module ensures that the restaurant environment, including the structure, furnishings and layout are designed and maintained to ensure optimum hygiene and cleanliness.

Table Standards

The guest table is the main area of use by the guest and therefore needs to be kept clean and in good condition.

Dusting Standards

Ensuring that all surfaces are kept clean and free from an accumulation of dust.

Furnishing Standards

Ensuring that all furniture, fixtures and fittings within the restaurant are clean and well maintained.

Washroom Standards

Ensuring that guests can avoid the transmission of dirt and infectious disease due to poor cleanliness and hygiene standards in the washrooms. This part of the module also includes the washroom equipment/facilities and cleaning protocols.

Vending Machines

Where drinks dispensers and vending machines are used in the dining area these are checked for signs of dirt/damage.

Cleaning Protocols

Ensuring that the schedule, methodology, training and equipment are of a standard to get the best levels of cleaning and hygiene possible.

Kitchen Standards

Ensuring that the cleaning regime in the kitchen area is of the same high standard we require of front of house facilities. This supports the FoodCheck module which also looks in more depth at the food hygiene and safety management systems.

Pest Prevention

Ensuring that the restaurant and associated areas are free from pests.

Outdoor Dining

Ensuring that the restaurant addresses the challenges associated with outdoor dining and maintains a clean and hygienic environment for guests in these areas.

Facilities for Children

Ensuring that suitable facilities are available and maintained for children to use that are kept clean and with good standards of hygiene.

Cleanliness Benchmarking

In addition to the identification of visible signs of cleanliness issues the module includes the use of surface swab testing on key contact surfaces. The quantitative results of these tests can be used to determine areas for improvement and also to allow anonymous comparison benchmarking against other Intertek Cristal clients.

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