



Kaijun F&B Management (Shanghai) Co., Ltd
Health & Safety Procedures Summary Document
凯君餐饮管理(上海)有限公司健康安全操作摘要文件

1. Food Sourcing & Safety 食品采购与安全

1.1 Kaijun F&B Management sources ingredients from reputable international and local sources, including vendors, such as Metro and Tyson. These vendors all provide inspection certificates and are officially approved by the Shanghai Municipal governing agencies we work with.

凯君餐饮管理公司的食品原料采购自国外和当地的品牌机构，包括麦德龙和泰森等供应商。这些供应商提供的原材料都附有有效的检验合格证书，并取得上海市业务主管机构下发的经营许可。

1.2 Kaijun works with the Shanghai Municipal Food & Drug Administration Department (上海市食品药品监督管理局) as part of routine and random samples of food and utensils (within a six-eight-week cycle). We will send these samples on to their labs for complete lab test checking by the health department.

凯君根据上海市食品药品监督管理局(上海市食品药品监督管理局)的管理要求，定期、不定期的将日常和随机抽样的食品，一部分餐厨用具上的采样(在6-8周的周期内)送到他们的实验室检验。

1.2.1 In addition SCIS requires random inspections as well as testing when communicable diseases are present within the community. These tests include sending food samples to a 3rd party professional testing lab. In previous inspections, we have worked with “Gratech” (www.gratech.com.cn).

此外，SCIS 还要求在社区内出现传染病时对学校的食堂、就餐环境、学校卫生环境等进行随机检查和检测。这些测试包括将食品样本送到第三方专业检测机构。在过去的检查中，我们曾与普研（上海）标准技术服务股份有限公司(www.gratech.com.cn)多次合作。

1.3 Kaijun has installed cameras in the kitchen and service areas that are directly monitored by SCIS Operation team and Kaijun management.

凯君在厨房和服务区内都安装了摄像头，由 SCIS 运营团队和凯君管理层直接监控。



2. Food Preparation & Cleaning 食品准备和清洁

2.1 Kaijun contracts Ecolab to provide cleaning solutions that are utilized for preparing all fruits and vegetables for consumption.

凯君与艺康集团签订合同提供清洁方案用于准备食用的所有水果和蔬菜。

2.2 Kaijun has installed Everpure-Shurflo water filtration systems to provide the filtered water necessary to support food preparation and cleaning. This is the same system that supplies to major restaurants and chains including Starbucks, McDonalds, KFC, etc. (find out more at www.pentair.com)

凯君使用的是爱惠普水过滤系统，以提供支持食品准备和清洁所需的过滤水。此滤水设备目前应于众多知名的餐饮品牌，如星巴克、麦当劳、肯德基等主要餐厅和连锁店等。（详情请登录 www.pentair.com）。

3. Kitchen & Dining Area Cleaning 厨房与餐区清洁

3.1 Kaijun contracts Ecolab for the provision of most chemicals used during the cleaning process, such as kitchen cleaning and dishwashing. Ecolab is a major supplier to hotels, hospitals and school cafeterias (www.ecolab.com.cn).

凯君的清洁、消毒方面使用的产品的供应商为艺康，如厨房整体清洁和洗碗机等所需的消毒、清洗剂。Ecolab 是酒店、医院和学校自助餐厅消毒、清洁方面的主要供应商(网址：www.ecolab.com.cn)。

3.2 Kitchens are deep cleaned on a weekly basis and these cleanings are inspected by both the SCIS Operations team and Kaijun management.

厨房每周进行深度清洁，这些清洁工作由 SCIS 运作团队和凯君管理层进行监督检查。

3.3 Ecolab also handles monthly inspections & provides follow up training for all Kaijun employees to ensure the chemicals are being used in a proper and safe manner.

艺康公司负责每月检查他们所提供的产品和服务内容，并为所有凯君员工提供后续培训，以确保化学品得到正确和安全的使用。

4. Staffing 全体员工

4.1 Kaijun strictly adheres to the China Health Department's regulations on all catering staff members passing regular medical checks as well as needs-based checks for bacteria or viral infections.

凯君严格遵守中国（国家）关于食品卫生、安全的相关规定，所有餐饮工作人员按要求持有有效的健康证上岗，定期、不定期安排相关培训，食品卫生的检验、检疫都达到合格标准。