

**SCHEME OF SUPERVISION AND CONTROL  
RELATING TO  
THE USE OF THE HONG KONG Q-MARK LOGO**

**PART 2. HONG KONG Q-MARK SERVICE SCHEME (CYAN) - REQUIREMENTS  
APPLICABLE TO PROVISION OF CATERING SERVICES PROVIDED BY  
XXX LIMITED.**

**2.1. GENERAL**

The aim of this part is to ensure a system is in place for the continuous provision of services satisfying Part 3 of the Scheme of Supervision and Control (hereby named as “SSC”). These requirements are in addition to the requirements set out in Part 1 of the SSC.

**2.2. APPLICABILITY OF PART 1 & 3 REQUIREMENTS**

All the requirements of Part 1 & 3 SSC shall apply.

**2.3 SERVICE OUTLET ACCESSIBILITY**

2.3.1 The service outlet(s) (hereby named as “outlet”) of the certified company (hereby named as “company”) shall be easily accessed by the customers.

2.3.2 The name of the outlet(s) shall be clearly identified to the customers by all means.

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## **2.4 INFRASTRUCTURE AND ENVIRONMENT**

The outlet(s) shall:

- 2.4.1 maintain the cleanliness and functions of the outlet signs, lighting and furnishings etc. in good conditions, as applicable.
- 2.4.2 maintain the roof, wall, floor, corridor and display of the outlet in good conditions, as applicable.
- 2.4.3 maintain the ventilation of the outlet at satisfactory condition with suitable temperature and without any odour.
- 2.4.4 have enough and functional emergency / fire evacuation exits at all times.
- 2.4.5 have enough evacuation plans which can show the escape routes, as applicable.
- 2.4.6 maintain the valid fire service equipment in the outlet.
- 2.4.7 maintain the first aid kit which shall have enough first aid items. All the items shall not be expired.
- 2.4.8 perform regular pest control activities.
- 2.4.9 assess if the present regular pest control is enough to demonstrate the good conditions of the outlet.
- 2.4.10 ensure the table, chair and utensils used are clean enough.
- 2.4.11 ensure the utensils used are kept and maintain clean enough and in good conditions.
- 2.4.12 provide enough cleaning consumable such as tissue paper.
- 2.4.13 maintain the toilets provided in the outlet in good condition and cleanliness, if applicable.

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## **2.5 PEOPLE**

2.5.1 Staff shall:

2.5.1.1 show their sincerity via any appropriate means.

2.5.1.2 perform proactively and enthusiastically.

2.5.1.3 keep their good attitude.

2.5.1.4 show their team spirit and cooperate smoothly.

2.5.1.5 wear appropriate uniform as required, and the uniform shall be clean and tidy.

2.5.1.6 keep their appearance in good conditions, as applicable

2.5.1.7 wear name badges which can show their identity clearly to their customers.

2.5.1.8 communicate to their customers by means of suitable languages (e.g. English).

2.5.2 Staff Service Performance

Staff shall:

2.5.2.1 have greeting to the customers.

2.5.2.2 lead customers to their arranged seating proactively.

2.5.2.3 proactively provide water/tea when their customers take their seats.

2.5.2.4 proactively and politely take the order dishes from their customers.

2.5.2.5 introduce any food type to their customers clearly.

2.5.2.6 handle customers' enquiries patiently.

2.5.2.7 provide necessary service to their customers at appropriate time.

2.5.2.8 handle customer's objection.

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2.5.2.9 politely ask their customers if the utensils on the table can be taken away.

2.5.2.10 handle transactions effectively.

2.5.2.11 say goodbye to their customers politely when customers leave the outlet.

## **2.6 SERVICE REALIZATION**

### **2.6.1 Customer Related Processes**

2.6.1.1 The outlet shall indicate their daily operation hours.

2.6.1.2 All products to be sold in the outlet shall indicate clearly their selling price / discount price to their customers as applicable.

2.6.1.3 The price tag / the promotional materials shall indicate the name of product in English and one additional language as applicable.

2.6.1.4 The billing system of the outlet shall ensure the accuracy of the product information such as product name / selling price / discount price if applicable which can be shown on the invoices to customers.

2.6.1.5 The invoices to customers shall include all the information such as name of the outlet, address of the outlet, phone number and date of purchase.

2.6.1.6 The invoices to customers shall clearly list all the food products ordered.

2.6.1.7 The outlet shall indicate any promotion, discount and surcharges applied to their customers, if applicable.

2.6.1.8 The outlet shall be able to accept any common payment methods from their customers to enhance their convenience. The information of payment methods shall be clearly indicated.

2.6.1.9 The company shall demonstrate that the outlet has implemented any promotions identified.

2.6.1.10 If the outlet has the booking policy, it shall ensure their customers can take seat on time.

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2.6.1.11 If there is any food type which have current selling price, the outlet staff shall indicate to their customers clearly and precisely for their customers' consideration.

2.6.1.12 If the outlet provides service on product delivery, the company shall have a well-established mechanism of product delivery to ensure the products can be delivered to their customers promptly.

## 2.6.2 Kitchen Infrastructure, Environment and Food Preparation

2.6.2.1 The equipment in the kitchen shall be found functioned normally.

2.6.2.2 The kitchen ground shall be clean and without any stagnant water. The drains are free from blockage.

2.6.2.3 The oil separation tanks shall be regularly cleared. No overflow shall be observed.

2.6.2.4 All the rubbish bins shall be covered completely, and the rubbish shall be cleared regularly.

2.6.2.5 The raw food required to be chilled or frozen shall be placed at designated locations.

2.6.2.6 The refrigerators used to keep chilled food or frozen food shall have indications of their temperatures to ensure the food was kept at the suitable temperature.

2.6.2.7 The raw food and the cooked food shall be kept separately to prevent any cross-contamination.

2.6.2.8 The raw food and the cooked food shall be handled separately. The utensils used for the raw food and the cooked food shall be handled and kept separately to prevent any cross-contamination.

2.6.2.9 The ice used for prepared food shall be kept cleaned and at the appropriate location.

2.6.2.10 The kitchen shall have a mechanism to control the quality of the food product and prevent any food become expired or deteriorated.

2.6.2.11 The kitchen shall not keep any expired food or raw materials.

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- 2.6.2.12 Any drink or dried goods shall be kept properly to prevent any deterioration.
- 2.6.2.13 The stock in the kitchen shall be adequate to satisfy the need of their customers.
- 2.6.2.14 The utensils used to deliver food products to customers shall be cleaned and kept appropriately at the designated location.
- 2.6.2.15 The finished food products shall have their suitable temperatures.

## **2.7 CUSTOMER SERVICE**

The company shall:

- 2.7.1 have the way of handling customer complaints.
- 2.7.2 provide channel(s) to collect customers' feedbacks so that the top management can communicate with the customers.
- 2.7.3 take the appropriate actions promptly if any complaint case / accident happened at the outlet.

## **2.8 QUALITY RECORDS**

The company shall establish applicable quality records to demonstrate their operation is according to their company's requirements and as required by the HK Q-Mark Council. The quality records shall be kept by any means.

## **2.9 ADDITIONAL ITEMS**

The company shall take timely corrective or preventive actions in respect to nonconformities identified by the HK Q-Mark Council through different channels (e.g. audit, public complaint, etc.). Effectiveness of implementation of committed corrective and preventive actions shall be verified and at appropriate timing as decided, by the HK Q-Mark Council (e.g. subsequent surveillance audits, extra follow up audits, etc.).