Vendor and Site Safety

- NU-Q requires the completion of risk assessment form during the onsite visit.

Use of Hot Oil/ deep fryer

- Vendors must provide risk assessments for their external cooking equipment especially for deep fryers which involve the use of hot oil for food preparation. This policy is mandatory on restaurants providing live cooking stations as there will be a higher risk potential on customers and restaurants staff.

Vendor Equipment

- All vendor equipment must be of good condition and must supply machines with secured power connectors and safe wires.

Food handling Certification

- All staff working in the popup restaurant must hold a proper food handling qualification (e.g. Food Hygiene Qualification). This requirement is mandatory on employees who will be in the setting where food is cooked, prepared and/or handled to customers.

Vendors Procedures during hosting

- The pre-visit questionnaire form must be filled out by the restaurant manager and forwarded back to the same person before the site visit to campus or submitted during the site visit.

Hygiene and Sterilization

- All employees working in the popup restaurant must use sanitary items such as gloves, hand sanitizer and hair nets.
- Restaurants must provide cleaning stations to maintain the food preparing space clean and sanitized.

Food Serving

- Restaurants have to use disposable cutlery to serve food even for customers having lunch inside the diningroom.
- They must also serve napkins and wet towels -if possible- with food.
- They must supply trays if the sort of food requires to be served using trays.