**Local Food & Beverage Service Sustainability Assessment Form**

| **Name of the package** |  |
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| **LOCAL FOOD & BEVERAGE SERVICE SUSTAINABILITY ASSESSMENT**  **(Assessment for all the local food & beverage service providers included in the package)** | | | | |
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| **Description of Indicators and criteria**  **from the ASEAN Community Based Tourism Standard** | **Answers of applicant**  **(1 point / question)** | | **Verification of**  **ASTA Assessors** | |
|  | **YES** | **NO** | **YES** | **NO** |
| **Minimum requirements for ensuring a good quality of F&B service providers** |  | | | |
| 1.Food and beverage providers possess or can demonstrate commitment to hygienic food preparation and service techniques. (*the assessors can ask the kitchen staff how they proceed upon arrival)* |  |  |  |  |
| 2. Food and beverage providers make maximum use of natural biodegradable packages when serving and packaging food (*The assessors can ask to see how is the packaging for “take-away”* |  |  |  |  |
| 3. Food and beverage providers ensure treated or boiled water is available for use in food preparation (e.g. washing raw salad vegetables) and cleaning. |  |  |  |  |
| 4. Food and beverage providers ensure clean water and soap are available in food preparation areas. |  |  |  |  |
| 5. Toilet(s), shower tray(s), bath tub (s), well and sinks shall be regularly cleaned and kept free from dirt, stains and malodour. |  |  |  |  |
| 6. Disinfectants shall be used to keep toilets clean and free from germs. |  |  |  |  |
| 7. Soap, toilet tissue and clean towel shall be provided by the F&B provider. |  |  |  |  |
| **Minimum requirements for a quality management of F&B services** |  | | | |
| 8. Menus are available with associated prices (if appropriate). |  |  |  |  |
| 9. Menus vary daily and include at least one traditional meal at each dining period. |  |  |  |  |
| 10. Maximum use is made of fresh, organically grown food and local ingredients, including fresh meat and vegetables, but no bush meats prohibited by law. |  |  |  |  |
| 11. Guests shall only be served safe drinking water. |  |  |  |  |
| 12. Dessert and/or fruit forms part of each meal. |  |  |  |  |
| 13. Food preparation and dining utensils are cleaned thoroughly before use (i.e. cleaned immediately after dining periods). |  |  |  |  |
| 14. Food is stored in clean containers, which are kept in good order. |  |  |  |  |
| 15. Animals (domestic and pest) are kept out of food storage, cooking and dining areas. |  |  |  |  |
| **Experience exchange** |  | | | |
| 16. Food and beverage providers ensure opportunities exist for tourists to participate in my cooking activities and learn traditional cooking techniques. |  |  |  |  |
| 17. Food and beverage providers encourage visitors to share recipes and cooking techniques with me. |  |  |  |  |
| **Sustainability principles** |  | | | |
| 18. Food and beverage providers shall recruit and employ staff from the local community. |  |  |  |  |
| 19. Food and beverage providers should allocate the provision of incentives and bonuses linked to good performance and/or service levels to motivate staff. |  |  |  |  |
| 20. Food and beverage providers shall set up an information corner and cultural displays. |  |  |  |  |
| 21. Ensure that the design and construction and services of F&B areas and buildings are environmentally friendly. (Assessors should check the discharge of sewage and grey water not to be directly in rivers, lakes or else) |  |  |  |  |
| 22. The surrounding compound shall be litter free. |  |  |  |  |
| **Total points** |  |  |  |  |
| **Maximum points** | **22** | **22** | **22** | **22** |
| **Rural package minimum points** | **11** | | | |
| **Urban package minimum points** | **13** | | | |
| **Do the service providers respond to the ASTA Local Food and Beverage sustainability criteria ? (Answer by YES or NO)** |  | |  | |

| **ASSESSOR COMMENTS** | |
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| **If the service providers do not fully comply with the sustainability criteria, what should be improved ?** |  |