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

| **Name of the package** |  |
| --- | --- |

| **LOCAL FOOD & BEVERAGE SERVICE SUSTAINABILITY ASSESSMENT****(Assessment for all the local food & beverage service providers included in the package)** |
| --- |
| **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** |
| --- |
| **If the service providers do not fully comply with the sustainability criteria, what should be improved ?** |  |