



Hangzhou International School

杭州国际学校

Kaijun F&B Management Co., Ltd Food Safety and Hygiene Information

HIS is licensed by the Hangzhou High-Tech Zone (Binjiang) Market Supervision and Administration to have a cafeteria facility. HIS cafeteria food management is outsourced to the Kaijun Food and Beverage Management Co (Kaijun-Food).

1. Food Sourcing & Safety

1.1 Kaijun F&B Management sources food 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 governing agencies we work with.

1.2 Kaijun works with the Hangzhou High-Tech Zone (Binjiang) Market Supervision and Administration as part of routine lab testing of cafeteria food and inspection of facilities.

1.2.1 In addition, HIS requires random inspections and testing when communicable diseases are present within the community or wider region. 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).

1.3 Kaijun has also installed cameras in the cafeteria areas that are directly monitored by the Kaijun management and HIS operations team.

2. Food Preparation & Cleaning

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

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)

3. Kitchen & Dining Area Cleaning

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).

3.2 Kitchens are deep cleaned on a weekly basis and these cleanings are inspected by both the HIS Operations team and Kaijun management. In addition, HIS has used an international 3rd party organization, Pureliving (www.purelivingchina.com), to inspect all surface, water and air environments at HIS on a bi-annual basis. This includes sample testing of cafeteria tabletops, utensils and kitchen facilities.

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.

4. Staffing

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.