WORKING MATERIAL 2.10 · CHAPTER 2 — THE OPERATIONAL PERSPECTIVE · SETTING: KALAMBAKA, GREECE

Breakfast and Evening Kitchen: Hygiene with a Sense of Proportion

Source: Francesco Dore, The Helm and the Lens, Volume 9a — The Small Property, subchapter 2.10 (book page 325)

GUIDING QUESTION

If a food-safety inspector stood in your kitchen at half past ten this morning, would you show her what you actually do, or a folder that nobody fills in? And would your weekend helper know where to find the answer if a guest asked whether the breakfast spread contains nuts?

1 · Verification Pact: market claims against the standard

Copied from the book. The last column is for your property: what holds here, and how you know it.

What is claimed	Binding?	What actually holds	In our property
A small kitchen needs a full HACCP manual	No	The harmonized structure requires documented information to the extent necessary for confidence (8.1), not a manual	
The note to 7.5.1 exempts small properties	No	It is a note, not a requirement, and it concerns the extent of documents, not whether processes are controlled	
The standard tells a guesthouse which control points to set	No	It requires criteria for processes (8.1) and sets none; the house decides them	
Fewer papers may mean fewer checks	No	Processes must be controlled against criteria (8.1) whatever the volume of paper	
Every reading must be recorded every day	Only partially true	The standard requires records to the extent necessary; what local food rules require is a local question	
A kitchen system means ISO 22000 certification	No	ISO 22000:2018 is voluntary; a kitchen can be controlled within the one system under 8.1	

2 · Common mistakes — a self-check

Tick each mistake you recognise in your own property, and note where it shows.

☐ Adopting a template for large kitchens that nobody fills in and that proves the absence of a system.

☐ Treating breakfast as simple, although food stands open longest there and the helpers work there.

☐ Confusing flexibility with omission: less paper is legitimate, an unmeasured fridge is not.

☐ Renewing the allergen list once a year, when it becomes outdated with every menu change.

☐ Tying the answer to the cook, so that the helper has none when he is out.

☐ Ticking thirty boxes each morning, which says less than one honestly recorded deviation.

☐ Reading the note to 7.5.1 as an exemption rather than as a note about the extent of documents.

☐ Assuming what the local food rules require instead of asking the authority.

3 · A Checklist for the Owner of a Small Kitchen

The book's checklist, with a column for your own answer.

Question	Why it matters	Our answer
Does every fridge have a thermometer that is read each morning?	A process without measurement cannot be controlled (8.1)	
Do breakfast and evening kitchen each have one page of control points?	The breakfast route is where food stands open longest	
Is every deviation recorded with the action taken?	One honest entry gives more confidence than thirty ticks	
Does the allergen list match today's menu and today's buffet?	There is no proportionate simplification for allergens	
Does the weekend helper know where the list is and whom to call?	The system is tested when the cook is away	
Do we know what our local food authority expects of a kitchen our size?	Food-safety rules are local and belong on our list of obligations	

4 · What would show this is working

Questions drawn from the subchapter's reading of the standards and its practical application. Clause numbers in brackets point to the harmonized structure or the standard the subchapter names; where the evidence lives, and the sheets named, are this book's method, not a requirement of any standard.

Question	Where the evidence lives	Seen?
Do breakfast and the evening kitchen each have a page with hazards and two or three control points (8.1)?	One page per route in the kitchen folder	☐
Does each control point state the check, the sign of correctness, the owner and the response?	The same pages	☐
Is there a thermometer in every fridge, read each morning, with deviations and actions recorded (8.1)?	The deviation sheet beside each fridge	☐
Is the allergen list tied to recipe cards and changed the same day the menu changes?	Recipe cards; the allergen list with owner and deputy	☐
Is the small folder reviewed at every menu change and once a year?	The review date on the folder's first page	☐

> *What this sheet is not: no management-system standard prescribes this form, and filling it shows conformity with nothing. It is a working aid drawn from the book; the standards' own texts govern the real case, and legal duties are established with competent local expertise. Independent material; not affiliated with or endorsed by ISO or any certification, accreditation or scheme-owning body. The standards' own texts prevail; legal duties must be confirmed locally.*