

2. PARADIJS OOSTERHOUT

2.1. Paradijs Oosterhout Background

Paradijs Oosterhout is a family owned restaurant and belong to Mr. Cheng. It's located at Bredaseweg 127, Oosterhout. Paradijs Oosterhout was built in 1989 and the first restaurant was owned by Cheng Holding. Cheng Holding built four restaurants two of which were in Oosterhout, one was in Rosendal, and one was in Breda.

Firstly built, Paradijs Oosterhout only had 40 seat capacity and only available for Japanese Teppanyaki. One year later in 1990, Chinese a la carte was added. Within a few years, Paradijs Oosterhout made extension, like making the terrace. In 1994, Chinese buffet was added but only on Sunday, and later on the number of coming guests are multiplied. At the present, Paradijs Oosterhout has total capacity of 390, 150 in Japanese side, and 240 in Chinese side. Paradijs also has take away service which is always busy during the weekend. The restaurant motto is selling good product with good price.

Chinese buffet in Paradijs Oosterhout is during Monday till Thursday at 18.00 is called Dinette which cost €14,00 per pax. While for Friday till Sunday at 17.00 is called Dinch Royal which cost €18,00 per pax, and starter is included.

2.2. Hygiene in Paradijs Oosterhout

Paradijs Oosterhout restaurant is maintaining its hygiene regularly. Its supervisor, Peter Veenstra, is the one in charge checking the restaurant hygiene. For every food products came from the supplier, he checks the condition of the product including the temperature before taking it and putting it in the storage. Once a week, he also checks all of the storage temperature and its product inside it by using weekly hygiene form (see appendix 1). Maintaining the cleanliness of the kitchen is also his task, at the end of the day he also checks if all the things in the kitchen are clean.

In Paradijs Oosterhout, the way to implement HACCP system is not done in special ways like training the staff. For the cook, they have already known of hygiene because it was part of their knowledge before they work in the restaurant.

As for cleaning the area like in the bar, the supervisor makes some form which containing what kind of cleaning job to do with appropriate chemical and tools and when it should be done.

Sometimes Voedsel- en Warenautoriteit come in to the restaurant to check its hygiene. Their coming depends on the cleanliness of the restaurant, the cleaner the restaurant is the more rarely they will come, and vice versa, the more dirty a restaurant, they will come more often. Voedsel- en Warenautoriteit come Paradijs Oosterhout to check only once in half year now, it can be counted as a clean restaurant for a Chinese restaurant.

Accident rarely happened in Paradijs Oosterhout, and if it happens usually it is only minor accident. Like event in the past, when the cook was frying krupuk and Voedsel- en Warenautoriteit came and check the oil, they found out that the oil was not good because there was too much chemical reaction around 60%. But by its appearance the oil was good, it still can be see through and was still clear. Up to till now Paradijs Oosterhout keep maintaining of its hygiene.