Between July and October 2017, approximately 380 food handling businesses attended our Awareness Raising Workshops on Quality Management for Food Handlers conducted by the project partners. One of them was the Titanic Restaurant in Nelliady Town, Jaffna District. The restaurant was established in 2010 with a staff of 3 family members. It has expanded since then and now has 12 workers. From the knowledge the owner gained in the workshop, he has introduced several types of checklists in order to ensure that his employees comply with the relevant regulations. These checklists relate to personal hygiene and regularly keeping the cooking area, cooking utensils, the restaurant area and the outside environment clean, along with a high standard of store maintenance. As a result, public health inspectors have assigned him 83 marks in the food hygiene checklist compared to 75 prior to his attending the workshop.

The owner of the Lingan Cool Bar in Jaffna Town, who is an ice cream manufacturer and operator of several ice cream parlours, has equally introduced a number of changes. While formerly waitresses cleaned the tables and the floors in the various parlours, this task is now assigned to dedicated and well-paid cleaning employees in order to ensure top hygiene and a welcoming atmosphere for customers. The company has also reduced the usage of food colouring in order to minimize the risks to health.