Questi	Questionnaire for Managers:					
1.	Name:					
2.	Age:					
3.	Education:					
4.	Income:					
5.	Experience ye	ears:				
6.	Name of your	restaurant:				
7.	Average Mon	thly sales of Restaurar	nt:			
8.	Total Number	of Kitchen staff and c	catering staff in your Restaurant?			
9.	What is the Si	ze of your restaurant?				
	Small	Medium	Large			
10.	. Is there washr	room near production a	area?			
	Yes		No			
11.	. Is the ventilati	ion of washroom insid	le or outside?			
12.	12. How you treat the leftover food i.e. Distributed among					
	The poor	The lower staff	Treated as waste.			
13.	13. Is there any Internal Environmental system in your restaurant?					
	Yes		No			
14.	<b>14.</b> If YES who perform the Environmental auditor?					
	Govern	nment auditor	Private auditor			

**15.** Please provide the following information:

Environmental Laws		Requirement Fulfilled	If No, then have your	If Yes, then specify the
		(Yes/No)	restaurant be fined or	penalty
			penalized due to	
			violation in last one	
			year (Yes/No)	
i.	Is there Implication of			
	clause i.e. Submission			
	of medical fitness			
	certificates of staff			
	every year			
ii.	Is there Implication of			
	clause i.e. Standards of			
	health, hygiene and			
	comfort.			
iii.	Is there Implication of			
	clause i.e. Protection			
	of food and beverage			

## **16.** Provide the following information.

YEARS	VARIABLES								
	_	T	T = 0					T o	I
	Revenue	Frequency	ISO	Affiliation	Star	No. of	No. of	Open	Penalty
		of audit	certification	to chain		customers	security	kitchen	
							guards		
2010									
2011									
2012									
2013									
2014									
2015									

_	aaire for Staff: Age:					
2.	Education:					
3.	Salary:					
4.	Experience years:					
5.	Do you have Knowledge related to food handling practices? (Clean, separate					
	(don't cross contaminate) ,cooking temp	and chilling temp)				
	Yes	No				
6.	Do you have Knowledge regarding idea	I temperature of food storage, processing,				
	freezing? (-17°C Ideal refrigeration temp	o) (74°C for poultry cooking)				
	Yes	No				
7.	Do you have Knowledge related to food	borne diseases? (Diarrhea, Food				
	poisoning, Stomach issues)					
	Yes	No				
8.	Do you wash your hands every time before cooking?					
	Yes	No				
9.	<b>9.</b> Have you provided the Medical fitness certificate to restaurant management?					
	Yes	No				
10.	10. Are you provided with the uniform, gloves, head cover in kitchen by the					
	restaurant management?					
	Yes	No				
11.	11. Are there Recycle bins in lobby, meeting and other rooms?					
	Yes	No				
12.	12. Are there Recycling systems for waste like paper, plastic, glass?					
	Yes	No				

	Through sanitation authority of city		through own restaurant sanitation syste			
	14. What is the frequency of Waste disposal?					
	Once a week	Twice a week	Daily			
Quest	ionnaire for Custome	r <b>:</b>				
1.	Name:					
2.	Age:					
3.	Education:					
4.	Gender:					
5.	Monthly Income:					
6.	Which of the following food items (meals) you like most? (Tick one option)					
	a. Pakistani(desi)	<b>b</b> . Chinese	c. Continental d. Sea food			
7.	Do you have any type Yes	of membership related	l to restaurant? No			
8.	Is the kitchen open to	you for the visit?				
	Yes		No			
9.	Are you satisfied with the cleanliness of sitting environment?					
	Yes		No			
10	<b>10.</b> Is there any separate area for families?					
	Yes		No			
11	11. If Yes are you satisfied?					
	Yes		No			
12	12. Are you satisfied with the meal delivery time?					
	Yes		No			
13	13. Do you find the location of restaurant scenically beautiful?					
	Yes		No			

**13.** How the waste is disposed of?

<b>14.</b> Is the restaurant near noisy area?					
Yes		No			
<b>15.</b> Is there separate Yes	area for smoking?	No			
16. Do you have any knowledge about environmental laws and practices?  Yes  No					
17. From environment point of view about which you are more concern?					
Food	Sitting environment	location of hotel			
18. If strict environmental laws and practices are applied to the restaurant are you willing					
to pay more for this food item?					