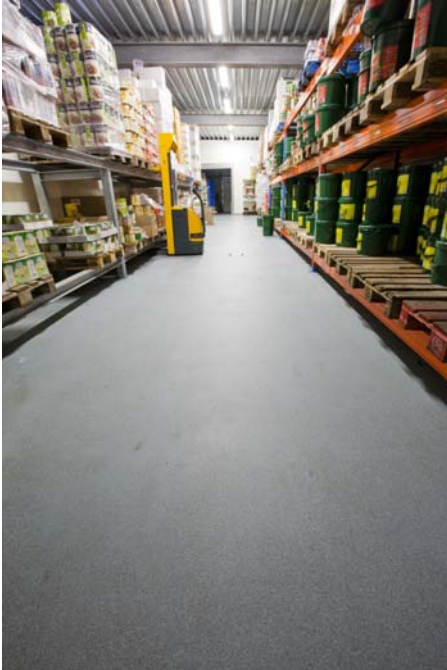


The professional caterer for the best in both hygiene and flavour



Enjoy your meal! A common phrase known in countries around the world. A polite wish to table companions before starting a meal. But what if you can no longer prepare your own meals, if you are dependent on others or if you have no choice but to eat at work? Enjoying your meal is something beyond your control then. In those cases you can fully rely on people who make their living from composing and preparing hot and cold meals every day. Quite a number of 'categories' of people are only too happy to use the meal service provided by Traiteur Ronny! Senior citizens, [schools](#), homes for the disabled, companies, private individuals, rest homes and homes for the elderly. The reason for this is that the meals are both delicious and reasonably priced. Those are the basic principles and the caterer naturally has a strategy to ensure that these are realised. Fresh, high-quality ingredients, good cooks with a passion for food and cooking and for good cookware. Traiteur Ronny also has a fleet of 35 company vehicles equipped with ovens, so that all the warm meals can be kept at a temperature of between 65 and 83 centigrade during delivery. The [kitchen](#) in Traiteur Ronny's new facility in Affligem, Belgium, looks very much like an electronics store. It is filled with the very latest in kitchen appliances. All of this, however, is no guarantee of high-quality food. Assuming that everybody would decline food from the best oven on the market if it turned

out to be infested with cockroaches, due to old food and sauce spills. Try saying 'enjoy your meal' then! So what is particularly important, is maintaining a clean, hygienic working environment.

In order to keep this under control there are legal requirements and standards regarding hygiene, defined under the HACCP system. Traiteur Ronny's working environments comply with the current HACCP standards and are adapted as soon as new legislation requires this. Temperature checks are carried out, as well as hazard analyses, there are separate cold stores for different kinds of meat and fish and the building includes an in-house butchery. Meat products are prepared separately and with great skill here. The complex covers a large area, part of which has been fitted with the [Bolidtop](#)[®] 700 from Bolidt. This system meets HACCP standards and therefore is a great asset to the company's interior. Not the type of flooring that will win a beauty prize anytime soon, but it will win the first prize when it comes to functionality. The Bolidtop[®] 700 is a strong, impact-proof and shock-resistant flooring system that can withstand very high stress loads. It is resistant to high and low temperatures and has a non-slip finish for safety reasons. It is easy to clean and it is impossible for bacteria to grow on it. The Bolidtop[®] 700 contributes to maintaining the required hygiene. Business is flourishing like never before. Thanks to the additional capacity of this facility in Affligem, Traiteur Ronny can now supply more than 10,000 meals a day!

