

# 8

# simple steps to passing an inspection

## 1 Food temperature control

- Keep cold food below 4°C/40°F.
- Keep hot food above 60°C/140°F.
- Keep frozen food below -18°C/0°F.
- Provide accurate, indicating thermometers in all temperature-controlled units such as refrigerators, freezers and hot, holding units.
- Cook all hazardous food to a minimum internal temperature of 74°C/165°F. As an exception, whole chicken must have a minimum internal temperature of 82°C/180°F.
- Do not display or hold hazardous food at room temperature for more than two hours.

## 2 Protect food from contamination

- Store cooked and ready-to-eat food items on shelves above raw food.
- Cover food with lids or plastic wrap.
- Use proper utensils to reduce direct hand contact with prepared food.
- Use water that is safe to drink for food preparation.
- Label chemicals and pesticides and store them away from food and the food preparation area.
- Keep all food items 15 centimetres/six inches off the floor on shelves, racks or pallets.
- Ensure all cans, containers, or wrappings of hazardous foods are labelled with a date of when the food was manufactured or prepared, or an expiry or best before date.

## 3 Employee hygiene and hand washing

- Provide hot and cold running water, liquid soap in a dispenser and a supply of paper towels at all hand-wash basins.
- Use hand-wash basins only for hand washing and not for food preparation or dish washing.
- Wash hands thoroughly before and after handling food.
- Confine hair using hat or hairnet while handling food and wear clean outer garments/aprons during food preparation.

## 4 Maintenance/sanitation of food contact surfaces/equipment

- Use detergent and water followed by a sanitizing solution of two millilitres of household bleach per one litre of water.
- Follow manufacturer's directions for all other types of sanitizers.

- Keep all food-contact surfaces clean and in good condition.
- Discard and replace cracked utensils or deeply grooved food contact surfaces.
- Wash all utensils, dishes and equipment either by hand, using the two- or three-sink method (wash-rinse-sanitize), or in a mechanical dishwasher as required.

## 5 Maintenance/sanitation of non-food-contact surfaces/equipment

- Keep surfaces clean.
- Keep floors, walls and ceilings clean and in good repair.
- Keep all surfaces smooth, non-absorbent and easy to clean.
- Provide adequate lighting as per the Ontario Building Code.
- Maintain adequate levels of ventilation.
- Ensure proper operation and maintenance of mechanical dishwasher and other equipment.

## 6 Maintenance/sanitation of wash rooms

- Keep washrooms, toilets and change rooms clean at all times.
- Provide toilet paper and a garbage container, as well as a constant supply of hot and cold running water, soap in a dispenser and either a cloth roller towel in a mechanical device, a supply of paper towels, a supply of clean single service towels or a hot air dryer at the hand-wash basin.
- Keep floors, walls and ceilings clean.

## 7 Storage/removal of waste

- Remove solid and liquid waste from the food preparation areas on a daily basis or more often if necessary.
- Store waste in a sanitary manner.
- Waste receptacles must be leak-proof, pest-proof, non-absorbent and have tight-fitting lids.

## 8 Pest control

- Cover any openings in order to prevent pests from entering the food premise.
- Eliminate any food or water sources for pests.
- Consider obtaining a contract with a licensed pest control operator.

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