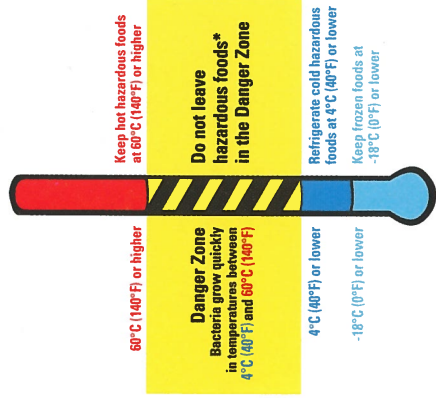


# EIGHT SIMPLE STEPS TO A PASS

## 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



\* Hazardous foods are foods that need to be kept hot or cold to keep them safe.

Product	Cook until internal temperature is	Reheat until internal temperature is
Whole poultry	82°C (180°F)	74°C (165°F)
Cut and ground poultry and all parts of ground meats that contain poultry	74°C (165°F)	74°C (165°F)
Food mixture containing poultry, egg, meat, fish or another hazardous food	74°C (165°F)	74°C (165°F)
Pork and pork products	71°C (160°F)	71°C (160°F)
Ground meat, other than ground meat containing poultry	71°C (160°F)	71°C (160°F)
Fish	70°C (158°F)	70°C (158°F)
Beef, veal and lamb	63°C (145°F)	63°C (145°F)
Medium-rare	71°C (160°F)	71°C (160°F)
Medium	77°C (170°F)	77°C (170°F)
Well done		

## 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 food preparation areas
- Keep all food items 15 cm/6 inches off the floor on shelves, racks or pallets



## 4

### MAINTENANCE/SANITATION OF FOOD CONTACT SURFACES/EQUIPMENT

- Use detergent and water followed by sanitizing solution of 2 ml of household bleach per 1 L of water
- Follow manufacturers' 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
- All surfaces must be 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 WASHROOMS

- 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 handwash basin
- Keep floors, walls, and ceilings clean



## 3

### EMPLOYEE HYGIENE AND HANDWASHING

- Provide hot and cold running water, soap in a dispenser and paper towels, or a cloth roller towel in a mechanical device and a supply of paper towels, at all handwash basins
- Use handwash basins only for handwashing and not for food preparation or dishwashing
- Wash hands thoroughly before and after handling food
- Wear clean outer garments and hair constraints

## 7

### STORAGE/REMOVAL OF WASTE

- Remove solid and liquid waste from the food preparation area 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 premises
- Eliminate any food or water sources for pests
- Consider obtaining a contract with a licensed pest control operator

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