

## FOOD OPERATORS CHECKLIST

### Are the minimum temperature requirements for hazardous foods (dairy, eggs, meats) being reached?

- Stored at the proper temperature.
  - Cold hazardous foods are 4°C (40°F) or lower.
  - Hot hazardous food being hot held are 60°C (140°F) or higher.
- Cooked to the proper internal temperature.
- Re-heated to its initial internal temperature within 2 hours.
- Cooled rapidly using recommended methods (small portions, ice bath, shallow containers).

### Are foods prepared and stored in a manner which prevents contamination and adulteration?

- Raw foods are prepared and stored separately from ready-to-eat foods.
- Food is protected from potential contamination (covered, off the floor, sneeze guard).
- Food contact surfaces are washed/rinsed/sanitized after each use.
- Chemicals are stored separately from food.
- There is a constant supply of hot and cold potable running water in food preparation areas.
- High acid foods are stored in corrosion resistant containers.

### Is food handler hygiene a priority?

- Food handlers wash their hands prior to commencing/resuming work and after any activity where hands may become soiled.
- A separate designated handwash basin is provided.
- The designated handwash basin is supplied with hot and cold running water, liquid soap and paper towels.
- Appropriate protocol for the use of gloves is followed when applicable.

### Are cleaning, sanitizing and maintenance of the food premises adequate?

- Proper dishwashing procedures (wash/rinse/sanitize) are followed.
- Mechanical dishwasher operates properly.
- An adequate supply of detergent and sanitizer is available.
- Food and non-food contact surfaces are clean and in good repair.
- Floors, walls and ceiling are clean and in good repair.
- Adequate pest control measures are implemented.
- General housekeeping is satisfactory.

