

# It's Easy to be Green (Pass) Checklist

# DineSafe

MIDDLESEX-LONDON

## Food Temperature Control

- Store cold food at 4°C/40°F or colder
- Store frozen food at -18°C/0°F or colder
- Cook all hazardous food to the required internal temperature
- Reheat hazardous food to the required internal temperature
- Keep hot food at 60°C/140°F or hotter until service
- Provide accurate indicating thermometers for all temperature controlled compartments and have accurate probe thermometers available to check internal food temperatures

## Food Preparation and Storage

- Store cooked and ready-to-eat food items on shelves above raw meats, poultry, seafood, fish and uncooked eggs
- Cover stored food with wraps or store in containers with lids
- Use proper utensils to reduce direct hand contact with prepared food
- Use water that is safe to drink for food preparation
- Label chemicals 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
- Clean, rinse, sanitize cutting boards, equipment, counters and other food contact surfaces
- Thaw foods in the refrigerator, under cold running water or in the microwave
- All foods must be from inspected and approved sources

## Food Handler Hygiene and Maintenance/Sanitation of Food Premises

- Wash hands thoroughly before and after handling food and after using the washroom
- Use hand wash basins only for hand washing and not for food preparation or dishwashing
- Wear clean outer garments and hair coverings
- Remove solid and liquid waste from the food preparation area frequently, ensuring it is stored in a sanitary manner between pick-ups
- Protect your food premises against insects and rodents
- Ensure general housekeeping is satisfactory
- Keep floors, walls and ceilings clean and in good repair
- Keep washrooms and change rooms clean at all times, with appropriate supplies for hand washing
- All surfaces must be smooth, tight, non-absorbent and easy to clean
- Ensure proper operation and maintenance of mechanical dishwashers, refrigerators and other equipment
- Ensure adequate supplies of detergents/soaps and sanitizers for hand washing, dishwashing and cleaning

**Note:** The information on this poster is solely intended as a guide and does not replace the requirements of the Ontario Food Premises Regulation and the *Ontario Health Protection and Promotion Act*.