

## HUMAN ECOLOGY (FOOD LABS) & LIFESKILLS PROGRAMS REQUIREMENTS:

- Teachers in Human Ecology and EA's in Lifeskills programs will be required to have their food handling certification.
- **Aprons:** Staff/students will be required to wear aprons when preparing/handling food.
- **Hair:** Staff/students will be required to tie/secure long hair back from their face.
- **Footwear:** No open toes shoes are allowed to be worn.
- **Sick staff/students:** are prohibited from handling/serving food.
- Staff will not be allowed to drink or eat in the food prep areas.
- **Food thermometers** will be required to be used when cooking/reheating foods. Please follow the [cooking food safe work procedure](#) which is based on Health Canada food guidelines.
- **All refrigerators** are required to have thermometers. If yours is broken/missing or not working please contact the divisional Safety Officer. If you would like thermometers for your freezer please email the divisional Safety Officer.
- [Taste testing procedures](#) must be followed.
- **Dishcloths** will be allowed in approved areas where sanitizer buckets have been provided and [safe work procedures](#) are followed. Wiping cloths can grow and spread harmful microorganisms (pathogens) if handled incorrectly. Storing the cloths in the sanitizer solution prevents the growth of pathogens on the cloth, which then reduces the risk of spreading them around your school. Sponges are not allowed to be used as they can harbour pathogenic microorganisms that are shielded from the sanitizer. Tea-towels have the same risk for cross-contamination. Hard surfaces must first be washed with warm soapy water then rinsed and wiped with sanitizer.
- All staff/students will be required to follow proper [hand washing](#) and [personal hygiene procedures](#). Reminder hand sanitizer is not allowed to be used in food preparation areas.
- **Dishwashers** – all foods labs and most lifeskills rooms have been equipped with a commercial dishwasher. Please follow the [safe work procedure](#) for use.
- **Sanitizer spray bottles** – all areas have been supplied with sanitizer spray bottles. Bottles must be refilled daily. Staff are required to follow the procedures for [cleaning and use of the sanitizer spray bottles](#). Bottles must be emptied, refilled daily and tested to ensure the correct concentration of sanitizer. Note: the sanitizing agent is not a cleaner. If work surfaces are visibly dirty they must be cleaned with warm soapy water and rinsed first, then the sanitizer can be applied and left to air dry.
- **2 compartment sink method** for handwashing dishes and wares. Each foods lab, breakfast program and lifeskills area have been equipped with a sanitizer dispenser at each sink. Staff are to follow the [procedures for the 2 compartment sink](#) method when hand washing dishes. As many items as possible are required to be washed via the commercial dishwasher. Handwashing is intended only for the items that do not fit (large pots/pans, some utensils).
- **Storage:** All food items must be stored in plastic containers with lids and be stored a minimum of 6" off the floor. This will allow for proper cleaning and assist with the control of rodents in these areas.