

SAFE FOOD HANDLING REQUIREMENTS FOR BREAKFAST/LUNCH PROGRAMS INCLUDE:

- All staff working in these program areas must have their food handling certification.
- Proper hand washing (before preparing food; after eating, drinking or smoking; after using the washroom; after touching your face/hair/nose/etc.; after handling money or meats/poultry; after any activity that may contaminate your hands; etc.)
- If gloves are worn when handling food, hands must be washed with soap and water when changing gloves or when gloves have come into contact with any of the items listed above.
- Clean clothing and hair coverings must be worn (e.g. apron, long hair must be covered with a hair net/hat/scarf).
- Taste testing – requires the use of a single-use utensil or new clean utensil for each tasting. Place small sample of food in a bowl and taste with a spoon/fork. Take the bowl and utensil immediately to the dishwashing area. Wash hands with soap and water before resuming. Food must be cooked to the appropriate temperature prior to tasting.
- No open toes shoes are allowed to be worn.
- All refrigerators require fridge thermometers. If your fridge thermometer is broken or missing, please contact the divisional Safety Officer. Refrigerators are required to be maintained at a temperature of 4°C, freezers -18°C.
- Do not use dishcloths/sponges or tea-towels. These items can grow and spread harmful microorganisms (pathogens) if handled incorrectly. If your program has been give sanitizing buckets, dishcloths can be used and must be stored in sanitizer solution when not in use. Clean surfaces first with hot soapy water to wash surfaces that are visibly dirty. Once clean, rinse with clean water and spray with sanitizer and allow to air dry.
- All dishes/wares must be washed in the dishwasher. If you must manually wash dishes the 3-compartment sink method must be used (wash, rinse, sanitize).
- Storage: All food items must be stored in plastic containers with lids and be stored a minimum of 6" off the floor.
- If you are sick or ill you should not handle or prepare food.
- Please follow the information and procedures on the [food safety website](#).