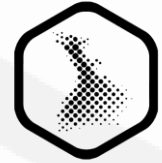


# Food Safety

## For School Nutrition and Before & After School Programs



Grey Bruce  
Public Health

When food is made available within schools or at before and after school programs, they are considered a food premise and must comply with the Ontario’s Health Protection and Promotion Act, Food Premises Regulation (O. Reg 493/17).

Amendments to the Ontario Food Premises Regulation allow more flexibility to meet regulatory requirements for food premises serving lower risk foods, while balancing public health and food safety.

<b>Low Risk Foods</b>		
Low-Risk/Non-Hazardous Food, Pre-Packaged Food, Ready-To-Eat Food		
<b>Examples:</b>	<b>You Will Need:</b>	<b>Food Handler Certification</b>
<ul style="list-style-type: none"> <li>• Whole fruits and vegetables</li> <li>• Fruits and vegetables cut into pieces and individually packaged</li> <li>• Individually wrapped or pre-packaged:               <ul style="list-style-type: none"> <li>○ Apple sauce</li> <li>○ Fruit cups</li> <li>○ Yogurt</li> <li>○ Cheese strings or portions</li> </ul> </li> <li>• Sliced bagel, toast, English muffin</li> <li>• Granola or cereal bar</li> <li>• Individually packaged or pre-portioned cold cereal</li> <li>• Items prepared at another inspected location and no further preparation needed at school/program (e.g. subs, pizza)</li> </ul>	<ul style="list-style-type: none"> <li>• Access to a sink for handwashing (with liquid soap and paper towels or air dryer available)</li> <li>• A fridge with a thermometer for any foods that need to be kept cold</li> <li>• A dishwasher (domestic or commercial), two compartment sink or three compartment sink for cleaning and sanitizing dishes and utensils after each use OR use only disposable dishes and utensils</li> </ul>	<p>Food Handler Certification is <b>not required</b>.</p> <p>It is recommended that internal food safety training or procedures are developed to ensure all food handlers are aware of safe food practices and requirements that apply.</p>

## High Risk Foods

Preparing foods that are rich in protein or starch, neutral pH and high moisture content

Examples:	You Will Need:	Food Handler Certification
<ul style="list-style-type: none"><li>• Preparing or cooking the following on-site<ul style="list-style-type: none"><li>○ Eggs (not pre-packaged hard boiled)</li><li>○ Pancakes, waffles</li><li>○ Sandwiches</li><li>○ Hamburgers or hot dogs</li></ul></li></ul>	<ul style="list-style-type: none"><li>• A sink dedicated for handwashing only (with liquid soap and paper towels or air dryer available)</li><li>• A fridge with a thermometer for any foods that need to be kept cold</li><li>• If using single-use/disposable cutlery, cups, plates: commercial dishwasher or two compartment sink for cleaning and sanitizing dishes and utensils after each use</li><li>• If using mutli-use/reusable cutlery, cups, plates: a commercial dishwasher or three compartment sink for cleaning and sanitizing dishes and utensils after each use</li></ul>	<p><b>Food Handler Certification is required</b></p> <p>A certified food handler must be on-site when food is being prepared and served</p>

## All Food Premises

The following minimum requirements must be met by all food premises, regardless of the risk of foods prepared and served

- All food comes from an inspected source (e.g. grocery store, restaurant) and be transported at a safe temperature
- Keep cold food cold (refrigerators must keep foods at 4°C or less, freezers must keep frozen food frozen)
- Keep hot food hot (after cooking keep hot foods at 60°C or higher)
- Food protected from contamination (e.g. wrapped or in covered containers)
- An accurate, easily read thermometer must be in every refrigerator
- Surfaces where food is prepared or served must be clean and sanitized with bleach, QUAT (quaternary ammonium compound) or an approved food grade sanitizer
- Floors, walls and ceilings of preparation area are clean and in good repair
- Garbage is collected and removed as often as necessary
- Food handlers to practice safe food handling (e.g. wash hands often, restrain hair, do not prepare foods when ill)