

Food Premises Opening Inspection Checklist

1. Food Temperature Control

- Keep cold food below 4°C/40°F.
- Keep hot food above 60°C/140°F.
- Keep frozen foods frozen.
- Provide accurate indicating thermometers in all temperature-controlled units such as refrigerators, freezers, and hot-holding units.
- Ensure a probe thermometer is available on site to document internal temperature of cooked potentially hazardous foods.

2. Protect Food from Contamination

- Store cooked and ready-to-eat food items on shelves above raw food.
- Cover food with lids or plastic wrap.
- Use proper utensils to reduce direct hand contact with prepared food.
- Use water that is safe to drink for food preparation.
- Label chemicals and pesticides and store them away from food and food preparation areas.
- Keep all food items off the floor, on shelves, racks, or pallets.

3. Employee Hygiene and Handwashing

- Provide hot and cold running water, soap in a dispenser and paper towels in a dispenser, at all hand-wash basins.
- Use hand-wash basins only for handwashing and not for food preparation or dishwashing.
- Wash hands thoroughly before and after handling food.
- Wear clean outer garments and hair restraints. Change out of street clothes before you start your shift.
- Do not work when you are sick.



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Si les renseignements sont requis dans un autre format, veuillez appeler au 1 800 267-7120 et faire le 0.

4. Maintenance and Sanitation of Food Contact Surfaces and Equipment

- Use detergent and water followed by sanitizing solution of 2ml of household bleach per 1L of water.
- Follow manufacturers' directions for all types of sanitizers.
- Keep all food contact surfaces clean and in good condition.
- Discard and replace cracked utensils or deeply grooved food contact surfaces.
- Wash all utensils, dishes, and equipment either by hand using the two or three sink method (wash-rinse-sanitize) or in a mechanical dishwasher as required.

5. Maintenance and Sanitation of Non-food Contact Surfaces and Equipment

- Keep surfaces clean.
- Keep floors, walls, and ceilings clean and in good repair.
- All surfaces must be smooth, non-absorbent, and easy to clean.
- Provide adequate lighting as per the Ontario Building Code.
- Maintain adequate levels of ventilation.
- Ensure proper operation and maintenance of mechanical dishwasher and other equipment.

6. Maintenance and Sanitation of Washrooms

- Keep washrooms, toilets, and change rooms clean always.
- Provide toilet paper and a garbage container, as well as a constant supply of hot and cold running water, soap in a dispenser and either a cloth roller towel in a mechanical device, a supply of paper towels, a supply of clean single service towels or a hot air dryer at the hand-wash basin.
- Keep floors, walls, and ceilings clean and in good repair.

7. Storage and Removal of Waste

- Remove solid and liquid waste from the food preparation area daily or more often if necessary.
- Store waste in a sanitary manner.
- Use waste receptacles that are leak-proof, pest-proof, non-absorbent, and have tight fitting lids.

8. Pest Control

- Cover any openings to prevent pests from entering the food premises.
- Eliminate any food or water sources for pests.
- Ensure doors and windows have screens to prevent the entry of pests.