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## **Basic Requirements for All Food Premises**

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Below are some requirements for all types of food premises. These requirements are found under the Food Premise Regulation (Ontario Regulation 562).

- The premise must be equipped with hot and cold running water and have an adequate disposal system for all liquid wastes.
- A separate handwash basin must be provided, equipped with hot and cold running potable water, liquid soap and paper towels in dispensers.
- At minimum, a two-compartment sink is required for the cleansing and sanitizing of cooking utensils.
- If reusable utensils and dishes are used for patrons, a three-compartment sink or a commercial dishwasher is required to ensure that these are properly sanitized prior to reuse.
- Adequate mechanical refrigeration capable of maintaining a temperature of 4°C (40°F) or lower with an indicating thermometer.
- A means of cooking foods to at least the minimum required temperature of 74°C (165°F) for most hazardous foods or 82°C (180°F) for whole poultry.
- A means of holding hot foods at a minimum temperature of 60°C (140°F) or greater.
- Mechanical ventilation is required over all grills and deep fryers.
- Floors, walls, ceilings and counters are to be constructed of non-corrosive, easily cleanable surfaces.
- Refuse containers must have lids to prevent the entrance of pests and be emptied frequently.
- A minimum of one washroom for employee use that is conveniently located.