

F a c t s



Requirements for Food Premises under the Health Protection and Promotion Act

This fact sheet is prepared for purposes of convenience only. For accurate reference please consult **Ontario Regulation 562** under the **Health Protection and Promotion Act**.

Health Protection and Promotion Act – General Requirements

Section 16

- The food premises must be operated as required under the Food Premises Regulation
- Before opening a food premise, the Health Unit (Public Health Inspector) must be notified
- Employees of the food premise must comply with the requirements under the Food Premise Regulation
- The operator of a food premise must provide whatever information is requested by the Health Unit in relation to the food premise
- The operator / owner of the food premise must ensure that records are kept

Section 17

- Nobody can sell food that is unfit for human consumption due to disease, adulteration or impurity

Section 18

- All milk and milk products that are offered for sale must be pasteurized or sterilized
- All milk and milk products that are offered for sale must be pasteurized or sterilized in a plant that is licensed under the Milk Act.

Food Premise Regulation – Specific Requirements

Building Maintenance

- Every food premise must be operated in a manner that does not create a health hazard
- Any area used for food preparation cannot also be used for sleeping
- Floors must have coverings that are tight, smooth and non-absorbent

— *Health & Environment Facts* —

Lighting and Ventilation

- Must be in compliance with the Ontario Building Code

Equipment

- All equipment must be sound, of tight construction and kept in good repair
- Must be readily cleanable and easily sanitized
- Must be maintained in a condition that is clean and sanitary
- A food premise must have an adequate supply of potable (safe) water
- A separate handwashing basin must be provided, used exclusively for the purpose of handwashing with hot and cold running water, liquid soap and paper towels in a dispenser
- There must be sufficient refrigerator and freezer space with accurate indicating thermometers
- Garbage containers must be durable, leak-proof, non-absorbent and have tight fitting lids
- All food must be stored at least 15cm (6 inches) off of the floor

Food Handling

- All food should be protected from contamination and adulteration by using enclosed containers, cabinets, shields or shelves
- Food containers should be easily cleanable, food-grade materials and used for food storage only
- Ice must be made from potable (safe) water

Meat and Meat Products

- Meat must be from an approved source (a facility that is government inspected)
- Receipts / records must be kept detailing where the meat was bought

Milk and Milk Products

- Milk must be properly pasteurized and purchased from an approved source
- Milk and milk products must be stored at 4°C (40°F) or less
- NOTE: it is illegal to buy or sell unpasteurized milk

Eggs

- Eggs used in a food premise must be graded
- Grade “C” (cracked eggs) cannot be used in a food premise

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Provided courtesy of Health Protection, Grey Bruce Health Unit
Offices: Owen Sound - 519-376-9420 or 1-800-263-3456
Walkerton - 519-881-1920 or 1-800-821-7714

— *Health & Environment Facts* —

Maintenance

- Furniture, equipment and appliances must be arranged so the room can be easily cleaned and kept in a sanitary condition
- All food preparation, storage and service items must be food-grade (non-toxic)
- Floors, walls and surfaces must be kept in good condition and clean
- Chemicals must be stored separately from food

Personnel

- All personnel at the food premise must not smoke while working, be clean, wear clean clothing, ensure their hair is confined, wash hands before starting work and after using the washroom and not be sick (have a communicable disease)

Sanitary Facilities (Washrooms)

- A washroom for each sex must be provided, if there is seating available
- Washrooms must be kept clean (cleaned at least once per day) and in good repair
- Each washroom must have hot and cold running water, liquid soap or detergent in a dispenser, a garbage can and paper towels in a dispenser

Cleaning and Sanitizing of Utensils

- Cleaning and sanitizing of utensils may be done in one of two ways:
 - Use of a mechanical commercial-type dishwasher
 - Use of a three compartment sink
 - In the *first sink*, soap and warm water should be used to clean the dishes
 - In the *second sink*, dishes should be rinsed with clean, warm water
 - In the *third sink*, dishes should be sanitized with an approved sanitizing solution
- Utensils and pots / pans that are not used by the public (customers) and remain in the kitchen can be washed using a two-compartment sink method, similar to the three-compartment sink method (rinse dishes with tap water into the first sink)
- An approved sanitizer is one of the following chemicals:
 - Chlorine (found in bleach) at a concentration of 100ppm.
 - Quaternary ammonium compounds at a concentration of 200ppm.
 - Iodine at a concentration of 25ppm.
 - 82°C (180°F) water for commercial dishwasher for 10 seconds or 77°C (171°F) water for manual dishwashing for 45 seconds.

NOTE:

Requirements noted above do not relieve the owner/operator from the responsibility of other sections of the *Food Premises Regulation* (O. Reg. 562), under the *Health Protection and Promotion Act* or any other applicable law.

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