



Food Safety Inspections

During a food safety inspection, the Durham Region public health inspector will look for the following:

Cold Storage (Refrigerator/Freezer) and Cooling of Hazardous Food

- ☐ Food is refrigerated/cold held at 4°C (40°F) or less.
- ☐ Food is kept frozen.
- ☐ Food is properly cooled.
- ☐ Food is properly defrosted.

Cooking, Hot Holding and Reheating of Hazardous Food

- ☐ Thermometers are used to verify food preparation and storage temperatures.
- ☐ Hot holding equipment is equipped with thermometers.
- ☐ Hazardous food is maintained at or below 4°C (40°F) or at or higher than 60°C (140°F).
- ☐ Food is hot held at a minimum of 60°C (140°F) after cooking and/or reheating.
- ☐ Food is properly reheated.

Handwashing and Personal Hygiene of Food Handlers

- ☐ Washing hands thoroughly before and after handling food.
- ☐ A separate, dedicated handwashing basin is provided for food handlers. Handwashing basins are equipped with hot and cold running water, liquid soap in a dispenser and paper towels.
- ☐ Food handlers shall be clean and wear clean outer garments. Food handler shall take reasonable precautions to ensure that food is not contaminated by hair.
- ☐ The food handler is free of infectious diseases while working with food. Submits to a medical test/examination as required.

Equipment and Utensils

- ☐ Proper storage of clean utensils (including single-service utensils).
- ☐ Food contact surfaces properly designed, constructed, installed, maintained, located (smooth, non-absorbent, cleanable, corrosion resistant and non-toxic).
- ☐ Equipment, non-food contact surfaces and linen are maintained, designed, constructed, installed and accessible for cleaning.
- ☐ No room with food is used for sleeping purposes.

Protection of Food from Adulteration and Contamination

- ☐ Raw food is separated from ready-to-eat food during storage and handling.
- ☐ Food is protected from potential contamination such as food covered, labelled, off floor, stored on racks, and if catering is offered, during transport.
- ☐ There is a constant supply of potable hot and cold running water under pressure.
- ☐ Toxic/poisonous substances, such as chemicals and pesticides are stored separately from food.

Food Sources – Approved Supply of Meat, Eggs, and Milk Products

- ☐ Meat is obtained from an animal inspected under the Meat Inspection Act.
- ☐ Only Grade A or B eggs permitted.
- ☐ Premises does not sell or use foods from an uninspected food premises.

Manual dishwashing

- ☐ Use of a 2-compartment sink method for pots and pans.
- ☐ Use of a 3-compartment sink method for multi-service articles (e.g., re-useable cutlery, plates, and cups).
- ☐ Manual dishwashing procedure is followed: wash, rinse and sanitize for at least 45 seconds.
- ☐ An approved sanitizer is used: hot water at 77°C, chlorine/ bleach 100 ppm, quaternary ammonium 200 ppm, iodine 25 ppm.

Mechanical dishwashing

- ☐ Use of a commercial dishwasher certified by NSF International.
- ☐ Wash temperature is 60°C to 71°C (or 140°F -160°F); rinse temperature is at least 82°C (or 180°F), clean wash water is used; proper timing cycle for rinse (at least 10 seconds) and correct sanitizer concentration is used.
- ☐ Wash and rinse temperatures may vary for different NSF International certified dishwashers; follow manufacturer's temperature ranges.
- ☐ Thermometers are readily available for verifying dishwashing and sanitizing temperatures.
- ☐ Food contact surfaces are washed/ rinsed/ sanitized after each use and following any operations when contamination may have occurred.

Washroom Facilities

- ☐ Washrooms are maintained in sanitary condition. Required supplies are provided including hot and cold running water, liquid soap in a dispenser, paper towels, and toilet paper in both provider's/public washroom facilities.

Garbage and Waste Management

- ☐ Frequency of garbage removal adequate to maintain the premises in a sanitary condition.
- ☐ Liquid wastes handled and collected in sanitary manner.

Pest Control

- ☐ Adequate protection to prevent the entrance of insects, vermin, rodents, dust and fumes.
- ☐ Records of pest control measures are retained for minimum one year.

Sanitary Maintenance and Construction of Premises

- ☐ Floors, walls, and ceilings are clean and in good repair.
- ☐ Surfaces, equipment, furniture are clean and in good repair.
- ☐ Mechanical ventilation operable where required.
- ☐ Lighting adequate for food preparation and cleaning.
- ☐ General housekeeping is satisfactory.
- ☐ Exclusion of live animals on the premises, subject to exemptions.
- ☐ The premises is maintained free from every condition that may be a health hazard, adversely affect the sanitary operation of the premises or adversely affect the wholesomeness of the food.

Food Handler Certification

- ☐ During every hour in which the premise is operating there is at least one certified food handler or supervisor on the premise who has completed food handler training.

Communal Dining

- ☐ Staff perform hand hygiene before serving food to children, or before handling food service utensils.
- ☐ Children involved in food preparation or service do so in an appropriate location (e.g., within the classroom), are supervised, perform hand washing before handling food, equipment or utensils and are assigned age-appropriate activities that do not pose a risk of injury (e.g., due to scalding or sharp utensils).
- ☐ Food is transported and stored in containers with lids and in a manner that protects food from contamination.
- ☐ Tables are cleaned and sanitized* before and after use.