

# BEFORE AND AFTER SCHOOL INSPECTION REPORT

## FOOD TEMPERATURE CONTROL

- Potentially Hazardous Food at an internal temperature of 4°C (40°F) and lower or 60°C (140°F) and higher
- Food is held in frozen state
- Food processed in a manner that makes the food safe to eat
- Thermometers used to verify potentially hazardous food storage temperatures (cold and hot-holding)

## FOOD HANDLER HYGIENE AND HANDWASHING

- Food Handler Hygiene
- Food Handler Handwashing

## FOOD PROTECTED FROM CONTAMINATION & ADULTERATION

- Separate raw food from ready-to-eat foods during storage and handling
- Food protected from potential contamination (e.g. food covered, labeled, off floor, stored on racks, sneeze guard, physical hazards, during display, during transport)
- Constant supply of potable hot and cold running water under pressure
- Food from an inspected source

## MAINTENANCE/SANITATION OF FOOD CONTACT SURFACES/UTENSILS/EQUIPMENT

- Equipment and food contact surfaces properly maintained designed, constructed, installed, maintained, located (smooth, non-absorbent, cleanable, corrosion resistant and non-toxic)
- Mechanical dishwashing: Wash/rinse water clean, water temperature, sanitizer
- Manual dishwashing: Wash, rinse, sanitize technique

## MAINTENANCE/SANITATION NON-FOOD CONTACT SURFACES/UTENSILS/EQUIPMENT

- Equipment, non-food contact surfaces are maintained, designed, constructed, maintained and accessible for cleaning

## PEST CONTROL

- Adequate protection against the entrance of insects and pests

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## SANITARY MAINTENANCE & CONSTRUCTION OF ESTABLISHMENT

- Sanitary maintenance of and provision of required supplies in staff / public washroom facilities
- Frequency of garbage and liquid waste removal is adequate to maintain the premises in a sanitary condition
- General Housekeeping Satisfactory

## ADDITIONAL FOOD SAFETY

- At least 1 Certified Food Handler or Supervisor on site during all hours of operation
- Public Health Inspection sign posted (YorkSafe)
- 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

## OPERATION

- Staff follow proper routine practices
- Child Care staff refrain from smoking while working

## SMOKING

- Child Care staff refrain from smoking while working

## INFECTION CONTROL

- Approved disinfectants are maintained, stored properly and adhere to appropriate contact times
- Toys/teaching materials are cleaned and disinfected
- Sensory play items are properly maintained
- Staff follow proper hand hygiene practices
- Infection Prevention and Control policies and procedures are developed and implemented
- Premises is maintained free from every condition that may be an immediate health hazard