

Food Safety Inspections and School Food Service Programs

York Region Public Health is mandated by provincial legislation to inspect all food premises within our jurisdiction, with the goal of preventing foodborne illness.

We recognize the benefits school breakfast, lunch and snack programs provide, and understand that they are unique in their community-focused nature. However, we also recognize that these unique food premises primarily cater to young children, who are particularly vulnerable to foodborne illness, and the need to ensure that food is stored, prepared, and served in a manner that is safe for consumption.

During a food safety inspection, the following areas will be assessed:

ONTARIO FOOD PREMISES REGULATION 493/17

Temperature control of food

- Keep cold food at or below 4°C/40°F
- Keep frozen food frozen
- Keep food in hot-holding at or above 60°C/140°F after initial cooking or re-heating
- Cook all potentially hazardous foods to a minimum internal temperature of 74°C/165°F (whole poultry must be cooked to 82°C/180°F)
- Re-heat all potentially hazardous food to a minimum internal temperature of 74°C/165°F
- Keep internal probe thermometers onsite to verify correct internal temperatures
- Keep monitoring thermometers in all fridges and freezers and check them regularly
- Document all storage and internal temperatures in a logbook

Protect food from contamination

- Store raw foods below ready-to-eat foods
- Keep foods covered
- Use utensils where possible
- Keep all food items off the floor
- Use water that is safe to drink for food preparation
- Wash fresh fruit and vegetables under cool running water. This includes fruit and vegetables with a skin/rind that is not eaten. Use a clean vegetable brush to wash produce with a firm skin, including carrots and melons. Do not use detergent or bleach to wash fruit or vegetables
- Pre-washed fruits and vegetables should be washed again prior to consumption
- Clearly label chemicals and store them away from food

Personal hygiene and handwashing

- Ensure a handwash sink is available and maintained with hot and cold running water, liquid soap, paper towels or a hand dryer
- Ensure handwash sinks are designated for handwashing only
- Wash hands thoroughly before and after handling food
- Wear clean outer garments and hair constraints

PUBLIC HEALTH

1-877-464-9675

TTY 1-866-512-6228

york.ca/FoodSafety



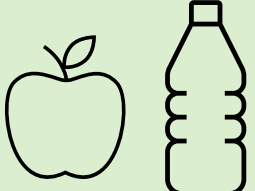
Premises clean and properly maintained



- Remove solid and liquid waste from food preparation areas on a daily basis, or more often if necessary
- Store waste in a sanitary manner
- Keep surfaces clean and sanitary
- Keep floors, walls and ceilings clean and in good repair
- Ensure all surfaces are smooth, non-absorbent, and easy to clean

Cleaning and sanitizing of equipment and utensils

- To clean and sanitize equipment “in-place”, wash with hot soapy water, rinse with clean hot water, and sanitize with an approved sanitizer (e.g., iodine, chlorine or quaternary ammonium. Always follow manufacturer’s instructions)
- Keep all food contact surfaces clean, sanitized and in good condition
- 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
- Mechanical dishwashers must either reach 82°C/180°F for a minimum of 10 seconds during the final rinse, or use a chemical sanitizer to sanitize (e.g., quaternary ammonium at 200 ppm)
- All bins and/or trays used for food must be cleaned and sanitized prior to and after each use as well as anytime they are visibly dirty

General Equipment Requirements

Type of food being served	Food Premises minimum requirements	Sample menu items
<ul style="list-style-type: none"> • Pre-packaged food products • Whole fruits and/or vegetables • Drinks from original containers • Food served on/with single-service utensils (e.g., spoons, plates, or cups, etc.) 	<ul style="list-style-type: none"> • Hand washing is required prior to handling any food item • Hand washing may be conducted using a hand wash sink that is available to the food handler and is supplied with soap and paper towels in a dispenser or a hand dryer • Provide monitoring thermometers where refrigeration is required • Adequate refrigeration and food storage • Use of an approved sanitizer onsite 	<ul style="list-style-type: none"> • Whole vegetables (e.g., baby carrots, mini cucumber, mini pepper, cherry tomatoes, snap peas) • Whole fruits (e.g., clementine or mandarin, pear, apple, banana, peach, plum) • Pre-sliced whole grain bread, mini pita, or bagels • Individually wrapped or pre-packaged products, such as: <ul style="list-style-type: none"> • Yogurt cups or tubes • Pre-sliced vegetables or fruit • Hummus cups • Fruit or unsweetened applesauce cups • Cheese • Unflavoured milk or soy beverage cartons • Pre-cooked boiled eggs • Whole grain bars, muffins, or scones • Whole grain cereal • Whole grain crackers or breadsticks

<ul style="list-style-type: none"> • Preparation of food onsite using utensils (e.g., cutting fruit using knives, tongs, cutting boards, etc.) • Frozen 'heat & serve' products • Food served on/with single-service utensils 	<ul style="list-style-type: none"> • Conveniently located handwash sink equipped with hot/cold running water, liquid hand soap and paper towels in dispenser or a hand dryer • Two-compartment sink • Smooth, non-absorbent flooring in food preparation area • Adequate refrigeration and food storage • Provide monitoring thermometers where refrigeration is required • Use of an approved sanitizer onsite 	<p>Items prepared on-site, such as:</p> <ul style="list-style-type: none"> • Sliced fruit (e.g., apple slices, melon cubes, kiwi slices, fruit salad) • Sliced vegetables (e.g., broccoli florets, cucumber coins, pepper slices) • Whole wheat frozen waffles, pancakes, or French toast • Unflavoured milk or soy beverage, poured from a carton or bag • Yogurt, portioned from a tub • Block cheese, cut into slices or cubes
<ul style="list-style-type: none"> • Potentially hazardous foods prepared onsite • Served on multi-service utensils (ceramic plates, metal forks, reusable plastic cups) 	<ul style="list-style-type: none"> • Designated handwash sink (with required supplies) • Three-compartment sink <u>or</u> dishwasher <u>or</u> a two-compartment sink • Smooth, non-absorbent flooring in food preparation area • Adequate refrigeration and food storage • Provide monitoring thermometers where refrigeration is required • Use of an approved sanitizer onsite 	<p>Items prepared on-site, such as:</p> <ul style="list-style-type: none"> • Hot oatmeal using dairy • Tuna salad and vegetable wrap • Fruit smoothie using dairy • Frittata wedges • Hummus or bean dip • Cooked eggs • Chickpea, bean, or lentil salad

For support with nutrition and menu planning in your Student Nutrition Program, please contact healthyschools@york.ca.

Food Handler Certification

School Nutrition Programs (SNPs) may be required to have at least one certified food handler or supervisor during every hour in which the program is operating. If your program requires a certified food handler, always keep a copy of your certification onsite.

Refer to the following chart to determine if your program requires a certified food handler:

Type of Food Being Served	Certified Food Handler Requirement
<p>Food or milk is provided on an on-going basis and involves food preparation (e.g., cutting fruit, cheese, cooking eggs, making a sandwich, etc.)</p>	<p>A certified food handler is required on premises during hours of operation</p>
<p>Food or milk provided does not require preparation (e.g., individually wrapped foods, prewashed whole fruits and vegetables, individual milk cartons, single portion yogurt, etc.)</p>	<p>A certified food handler is not required</p>

STUDENT NUTRITION ONTARIO – ONLY FOR SNPs

The Ministry of Health has recognized the online food handler training program [Safe Food Handling Training Course for Student Nutrition Programs](#) by Student Nutrition Ontario as meeting the minimum requirements for food handler training and certification. It has been added to the list of recognized providers on the [Ministry website](#). This online certification training course is free of cost and valid for 5 years.

Certification for this course will **only** be accepted by public health units within Ontario from individuals working and/or volunteering as part of a recognized SNPs. This certificate will **not** be accepted for other types of food service premises as required by the Ontario Food Premises Regulation 493/17 such as school cafeterias, before and after school programs and restaurants, etc.

For information on this program, including course content and registration, please visit:

[Student Nutrition Ontario – Safe Food Handling Training Program](#).

If you would like information on other Food Handler Certification programs, please visit York Region's [Food Handler Certification Program](#).

ADDITIONAL RESOURCES

- [Food Safety Resources:](#)
 - [Dishwashing: 2-Sink Method](#)
 - [Dishwashing: 3-Sink Method](#)
 - [Food Handler Certification Manual](#)
 - [Food Handler Certification Manual - Chinese](#)
 - [Food Handler Certification Manual - French](#)
 - [Food Handler Certification Manual - Tamil](#)
 - [Reference Document for Safe Food Donation](#)
 - [Storing Food Safely](#)