

Making the Grade

A checklist for food operators to PASS inspections

Temperature

- 1. Check if the internal temperature of hazardous foods (i.e. chicken, meat, fish) in the:
 - a. Refrigerator/cold holding storage is at **4°C**, 40°F, or colder?
 - b. Freezer storage is at **-18°C**, 0°F, or colder?
 - c. Cooking process is at the required cooking temperatures or hotter?
 - d. Hot holding/steam tables is at **60°C**, 140°F, or hotter?
- 2. Check if the internal temperature of the reheated hazardous foods is at **74°C**, 165°F, or hotter?
- 3. Do you cool hazardous foods quickly before refrigeration (i.e. smaller portions, stirring, ice bath)?

Food preparation

- 4. Do you store and prepare raw meats separately from ready-to-eat food?
- 5. Are foods protected from contamination (i.e. covered, labelled, off the floor, have sneeze guards)?
- 6. Do you have a potable source of hot and cold running water for the operation of the premises?
- 7. Do you thaw foods in the refrigerator, under cold running water or in the microwave?
- 8. Are cutting boards, equipment and counters cleaned, rinsed and sanitized after each use?

Hygiene and cleaning

- 9. Are food handlers washing their hands frequently (i.e. after the restroom, after handling raw meats)?
- 10. Does your dishwasher operate properly?
- 11. Do you have enough detergent and sanitizer to wash dishes by hand?
- 12. Do you remove your garbage frequently? Are your grease traps emptied regularly?
- 13. Do you protect your premises against insects and rodents?
- 14. Is your general housekeeping satisfactory?
- 15. Are your floors, walls and ceilings cleaned and maintained?

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For more information visit peelregion.ca
or call Peel Public Health **905-799-7700**,
Caledon residents call **905-584-2216**,
and ask to speak with a Public Health Inspector.



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