



16538 59A Street Edmonton, AB T5Y0B2

## **FOOD – TEMPERATURE CONTROL POLICY**

Improper temperature control is the number one cause of food poisoning.

**HOT FOOD MUST BE KEPT HOT,  
COLD FOOD MUST BE KEPT COLD**

**Other critical temperatures for safe food handling would include:**

Cooking : 75°C (167°F)

Dishwashing Rinsing : 82°C (180°F)

Freezer Storage : -18°C (0°F)

Pressure cooking : 116 to 127°C (240 o 260°F)

Refrigeration : less than 4°C (40°F)

Warm holding : above 60°C (140°F)

During a power failure, all perishable foods should be removed from refrigerators, and relocated to other facilities where proper refrigeration is available. Food left at room temperature for more than two hours should be discarded. Operators may want to consider renting a power generator in case of power failure to preserve the food.

**For food held in a freezer during a power failure, foods that**

- Are kept in a full freezer can be kept for up to 2 days if the freezer door is not opened.
- Are kept in a half full freezer can only remain frozen for one day.
- Have some ice crystals, and no obvious signs of deterioration can be re-frozen
- Are thawed but still cold should be thoroughly cooked immediately and are thawed and held at room temperature for an unknown period of time must be discarded.

## **FOOD HANDLING POLICY AND PROCEDURES**

Staff involved in preparing food must have completed food handling course (2 days or 2 hours orientation course)

The most important rule in personal hygiene is HAND WASHING.

Most food poisoning bacteria are transmitted by hands through the “fiscal-oral” route. All food handlers must wash their hands properly before any food preparation. They should not be involved in childcare activities, especially caring for infants in diapers, while preparing food.

**Other general good personal hygiene practices include:**



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- Wear clean aprons.
- Refrain from smoking
- Food preparation, serving utensils and surface are sanitized after each use

### **FOOD PREPARATION POLICY AND PROCEDURE**

- A designated area for food processing, with at least one kitchen sink.
- Food preparation surfaces must be smooth, easily cleaned, and sanitized before and after use.
- One hand basin for hand washing.
- Food preparation and serving utensils and surface are sanitized after each use.

#### **Food Preparation by Children:**

If children are to participate in food preparation, it must be carried out under close supervision. Children with diarrhea, cold, or any other communicable diseases should not prepare food. All children must wash their hands with soap and warm water before (and after) any food preparation. The risk of food poisoning can be minimized by restricting the type of food prepared, such as jelly and baked products.

#### **Refrigeration:**

Perishable food, including lunch brought in by children, should be refrigerated at less than 4°C.

#### **Utensils:**

Utensils used for food preparation and servings must be sanitized after giving food Properly

**Date of Implementation:** : Feb-2024