



Food Safety Standard

Consumers can be assured that Eat Smart! restaurants have a track record of safe food handling practices.

Format of the standard

While the nutrition standard varies according to menu applicability, restaurants must meet all criteria of the food safety standard which include:

- demonstrating and maintaining safe food practices in compliance with the Ontario Food Premises Regulation 562/90.
- a minimum of one full-time kitchen employee certified in safe food handling by Public Health.
- willing to share their most recent inspection report with customers, upon request.





EAT SMART! Ontario's Healthy
Restaurant Program
FOOD SAFETY STANDARD

Food safety standards must be demonstrated and maintained at all times, not only at the time the award is given.

Your establishment must adopt safe practices in the areas of storage, preparation and sale of food. The food safety assessment will focus on the following critical items:

- cooling and refrigerated storage of hazardous food.
- cooking/hot holding/re-heating of hazardous food.
- protection from contamination by food handlers.
- protection from cross-contamination of ready-to-eat hazardous foods by raw foods or preparation surfaces.
- protection from contamination from other sources.

Non-critical items such as equipment and utensils, pest control, general sanitation and sanitary facilities will also be evaluated for compliance with the Food Premises Regulation.

Compliance with the Ontario Food Premises Regulation 562/90 is required. Please note that a restaurant which has received a closure or conviction under the Health Protection and Promotion Act 1990 and the Ontario Food Premises Regulation 562/90 within the 12 months preceding the date of inspection will not qualify for the award.

Food handlers must be knowledgeable in the care and handling of food. Participating restaurants must have:

- a minimum of one full-time kitchen employee certified in safe food handling by Public Health.
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EAT SMART! Ontario's Healthy Restaurant Program
FOOD SAFETY STANDARD

YOUR RESTAURANT:

(Circle one)

1. Complies with the Ontario Food Premises Regulation 562/90 on the date of inspection. YES NO
2. Has a history of compliance with the Ontario Food Premises Regulation 562/90 for a minimum of twelve months prior to the inspection date. YES NO
3. Has not been convicted of an offence for non-compliance with the Food Premises Regulation 562/90 during past twelve months. YES NO
4. Has not been confirmed as the source of food borne illness during the past twelve months. YES NO
5. Has a minimum of one full-time kitchen employee certified in safe food handling by the Health Unit/Department (as per the Food Handler Training Protocol, January 1, 1998). YES NO

Name _____

Date of Certification _____

6. Consents to the sharing of its most recent inspection report with customers through the Public Health Unit/Department upon request. YES NO

*can be shared on-site at restaurant if operator prefers.



Non-Smoking Seating

Meeting the non-smoking seating standard will help protect customers and employees from environmental tobacco smoke and provide incentives and environmental support for smokers to quit.

Format of the Standard

Municipal by-laws requiring non-smoking seating in restaurants vary from 0% to 100% in communities across Ontario. The Eat Smart! non-smoking seating standard is flexible enough to allow participation by restaurants from communities across Ontario.

Restaurants must meet all criteria which include:

- non-smoking seating standard (A, B, C or D) depending upon local by-laws.
 - arranging the smoking seating (if applicable) in one contiguous area, not in the centre of the establishment.
 - appropriate signs posted.
 - policy of asking customers in which area they prefer to be seated.
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