



Eat Smart Manual for Cafeteria and Workplace Food Safety Standard

Food safety standards must be continuously maintained. This standard ensures that Eat Smart! Workplace Cafeterias have a track record of safe food handling practices. While the nutrition standard varies according to the menu applicability, *cafeterias must meet all criteria of the food safety standard:*

The cafeteria 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/reheating 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.

Compliance with the Ontario Food Premises Regulation is required. A cafeteria which has received a closure or conviction under the Health Protection and Promotion Act (1990) and the current Ontario Food Premises Regulation within the 12 months preceding the date of inspection will not qualify for the Award of Excellence.

The Cafeteria: **(circle one)**

1. Complies with the current Ontario Food Premises Regulation on the date of inspection. **YES NO**

2. Has a history of compliance with the current Ontario Food Premises Regulation for a minimum of 12 months prior to the inspection date. **YES NO**

3. Has not been convicted of an offence for non-compliance with the Food Premises Regulation during the past 12 months. **YES NO**



4. Has not been confirmed as the source of food borne illness during the past 12 months. YES NO

5. Has a minimum of one kitchen employee certified in safe food handling by the Public Health Unit/Department on site at all times. YES NO

Name: _____ Date of Certification: _____
(Certification valid for 5 years)

6. Consents to the sharing of its most recent inspection report with the workplace's Eat Smart! Cafeteria Working Group. YES NO

Non-Smoking Standard

The cafeteria is 100% smoke free - no smoking permitted in the cafeteria. YES NO