

***Eat Smart!* Recreation Centre Program
Food Safety Standard**

The recreation centre snack bar:	
1	Complies with the current Ontario Food Premises Regulation* on the date of inspection.
2	Has a history of compliance with the current Ontario Food Premises Regulation* for a minimum of 12 months prior to the inspection date.
3	Has not received an order, has no pending charges and has not been convicted of an offence for non-compliance with the Food Premises Regulation* during the past 12 months.
4	Has not been confirmed as the source of food borne illness during the past 12 months.
5	If the premise is designated by the public health unit as high to medium risk, the snack bar operator/manager and a minimum of one snack bar employee must be certified in safe food handling by the health unit. Where mandatory food handling by-laws exist, the premise must be in compliance with those by-laws.
6	Consents to sharing of its most recent inspection report with customers through the Public Health Unit/Department upon request (can be shared on-site at snack bar if operator prefers)

Food safety standards must be continuously maintained. This standard ensures that *Eat Smart!* recreation centre snack bars have a track record of safe food handling practices. *Recreation centre snack bars must meet all criteria of the food safety standard, with the exception of criterion 5 if the premise is designated as low risk.*

The recreation centre snack bar must adopt safe practices in the areas of storage, preparation and service of food. The food safety assessment will focus on the following critical items, if applicable:

- Cooling and refrigerated storage of hazardous foods;
- Cooking, hot holding and re-heating of hazardous foods;
- Protection from contamination by food handlers;
- Protection from cross contamination of ready-to-eat hazardous foods by raw foods via preparation surfaces; and
- Protection from contamination from other sources.

Compliance with the Ontario Food Premises Regulation* is required. A food service operation 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.

* Health Protection and Promotion Act, R.R.O. 1990, REGULATION 562, FOOD PREMISES