



Building Maintenance

- A food premise shall be operated and maintained such that it does not pose a Health Hazard.
- Any area where food is present cannot be used for sleeping purposes.
- The floors, walls and ceilings in the food premises must be tight, smooth, and non-absorbent and shall be maintained in a sanitary condition.
- Those facilities offering dine-in service should be equipped with male and female washrooms.

Potable Water

- A supply of potable water adequate for the operation of the premise shall be provided.
- Hot and cold running water under pressure shall be provided in areas where food is processed, prepared or manufactured or utensils are washed.

Waste Disposal

- Proper sewage disposal is necessary
- Secure garbage containers must be present in food preparation and washroom areas

Lighting

- Adequate lighting must be maintained during all hours of operation of a food premise.

Ventilation

- Ventilation shall be maintained so that it does not become a health hazard. It is required to be vented outdoors.
- Commercial ventilation hood is recommended over cooking surfaces that produce grease and steam (i.e. deep fryers).

Equipment

- Any article or piece of equipment used in the kitchen shall be of sound and tight construction; kept in good repair; and of such form and material that it can be readily cleaned and sanitized.
- Equipment and utensils should be corrosion-resistant, nontoxic and free from cracks, crevices and open seams.
- All food should be stored on racks, shelves or pallets no less than 15 cm (6") above the floor.
- Enclosed protective containers, cabinets or shields shall be provided to protect all hazardous food displayed for sale or service.



Sinks

- A separate hand washing basin shall be provided in a convenient location in each food preparation area, together with supplies of hot and cold water, soap or detergent in a dispenser and clean single service towels.
- If multi-service utensils are used by patrons one of the following is needed:
 - a. A commercial style mechanical dishwasher equipped with a temperature gauge.
 - b. A three-compartment sink of adequate size for the manual wash, rinse, sanitize procedure. Adequate size means that all utensils can be immersed within the sink.
- If your restaurant is take-out or only disposable single-use utensils are used, a two-compartment sink of adequate size for the manual wash, rinse, sanitize procedure. Adequate size means that all utensils can be immersed within the sink.
- A separate mop sink is recommended.

Sanitizer

- Acceptable Sanitizing agents include:
 - a. 100 p.p.m. of available chlorine at temperature not lower than 24°C for at least 45 seconds
 - b. Hot water sanitizing at 82°C for a minimum of 10 seconds
 - c. 200 p.p.m. of quaternary ammonium at temperature not lower than 24°C for at least 45 seconds
 - d. 25 p.p.m. of available iodine at temperature not lower than 24°C for at least 45 seconds
- A test reagent should be readily available to determining the concentration of the sanitizing solution.

Temperature and Storage

- Adequate refrigeration facilities are required for keeping cold foods at 4°C or lower.
- Frozen foods shall be maintained at -18°C or lower until sold or prepared for use.
- Adequate facilities are required for keeping hazardous hot foods at 60°C or higher.
- An accurate indicating thermometer is required in each temperature-controlled room/compartment used for the storage of hazardous foods.
- Accurate indicating probe thermometers that can be easily read are required to measure the internal temperature of hazardous foods.