

Tips for Meeting the Basic Food Safety Equipment Requirements for a Commercial Kitchen

Toronto Public Health
Healthy Environments

Health Connection 416-338-7600
OR
Use Toronto's "311" Access System

- If you maintain your kitchen to the minimum standards laid out in the Food Premises Regulation 562/90 and have it inspected, you can prepare foods to sell at events, markets, etc.
- This presentation gives you tips to meet those standards
- A Health Inspector will:
 - gladly review your commercial kitchen plans,
 - make site visits
 - answer any questions
 - provide you with ongoing support and resource materials.

Dedicated Hand Wash Sink

Every room where food is handled or prepared requires a hand sink that is to be used for hand washing only.

- This sink requires;
- both hot and cold water under pressure.
- pump soap and paper towel located near the sink.
(there is no need to buy fancy wall mounted dispensers for soap and paper towel)
- The sink can be small.
(even like a residential type bathroom sink)
- Constructed out of a durable material like porcelain / ceramic or stainless steel for ease of cleaning and longevity.

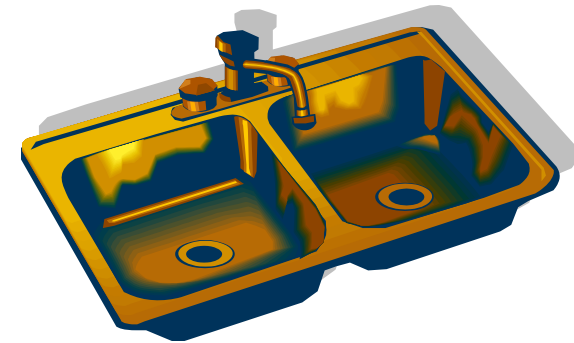


2 or 3 Compartment Sink

Every food premises require sinks for food preparation and to wash, rinse and sanitize utensils.

- The sinks should be made of stainless steel and be large enough to submerge the biggest utensil.
- The sinks must have hot and cold water.
- Sanitizer must be available on site (bleach or quaternary ammonia) along with test strips, unless you are using hot water to sanitize (minimum 77° C water temperature).

NOTE: If you are using plates, cutlery and cups to serve the public **you must have a 3 compartment sink or a “Commercial Dishwasher”**.



Commercial Dishwashers (Optional – used in place of 3 comp. sink)



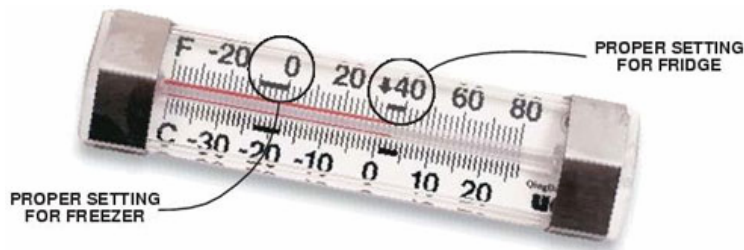
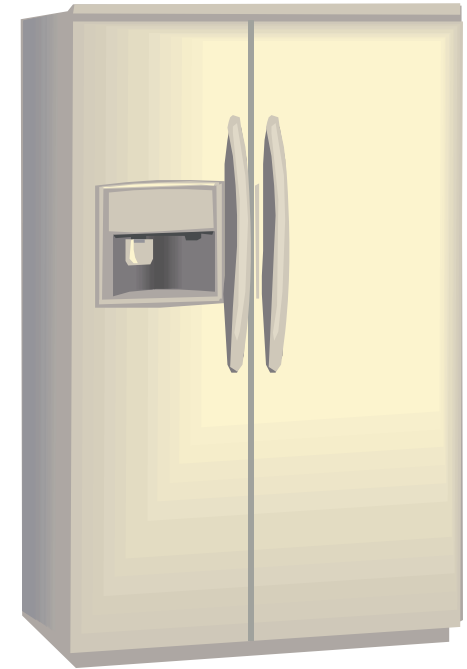
Heat Sanitizing
Dishwasher



Chemical Sanitizing
Dishwasher

Refrigeration and Freezers

- Can use “residential” type refrigerators and freezers.
- Must maintain $\leq 4^{\circ}$ C in refrigerator.
- Must maintain $\leq -18^{\circ}$ C in freezer.
- Every refrigerator and freezer that stores hazardous food must have an accurate indicating thermometer inside that is easily readable.



Cooking Exhaust & Appliances

- If you use gas elements for cooking, you must have an approved (Building Code) exhaust system.
- If you use electric elements for cooking, conventional venting may be needed
 - You may use residential type appliances like stoves, microwaves, toasters and mixers.
 - Stainless steel utensils, bowls and pans are best since they are easily cleaned and sanitized and stand up to lots of use.



Food Preparation Surfaces

- Stainless steel is preferable due to its durable nature and ease of cleaning.
- As long as the surface is non-absorbent, and can be cleaned and sanitized, it will be acceptable.
- Wood surfaces are not acceptable.
- Using cutting boards greatly extend the life of counter tops and are very cost effective.



Utensil & Dry Food Storage

- All food and utensils must be kept at least 6 inches (15 cm) off the floor at all times.
- Any durable type of shelving unit will do the job. If you are installing shelving on the wall please consider using “K-V” type mounting shelves. (stanchion & bracket)
- Never store chemicals with food products.



- Every food premises must control their garbage including liquid waste.
- Garbage containers must be leak proof and have tight fitting lids to prevent animals from getting into the food waste and spillage of waste.
- Remove garbage on a regular basis.



Floors, Walls and Ceilings

The floor in a food premise must be;

- Non-absorbent, tight fitting and easily cleanable.
- The best material is tile. If one tile breaks it can be easily replaced.
- Another option is linoleum/vinyl type flooring.
- Walls and ceilings must be smooth and easily cleanable.

Carpet or wood is not allowed in a food prep area.



Food handlers must have a washroom.

- You must have a toilet and hand sink.
- Toilet paper, pump soap and paper towel (or electric hand dryer).
- The washroom must have ventilation either via a window or mechanical ventilation.
- The washroom must be kept clean and sanitary at all times.



- You must have ample lighting in your food premise in order to see properly.
- Light bulbs must have some type of cover.
- If using long tube lights (fluorescent) you can get clear plastic sleeves that fit over the tube and protect the light when installed or when replacing (this takes the place of the light cover / diffuser) and allows more light to be cast within the room.



Mop / Utility Sink

- For general cleaning duties and maintenance of your food premise.
- Your 2 or 3 Compartment sinks are used for food and washing dishes and should not be used for this purpose.
- If you have a separate mop sink (sometimes located in a closet), this is a great place to store all your chemicals as well.



Toronto Public Health Inspectors

- We are here to help.
- We will gladly review your commercial kitchen plans, make site visits, answer any questions and provide you with ongoing support and resource materials.
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