

Salad Bars and Buffets

The following information has been provided to assist you in maintaining compliance with the Food Premises Regulation 493, under the Ontario Health Protection and Promotion Act.

Protect food on display from contamination

- Provide sneeze guards and covers to protect food from bacteria, dust and other contaminants
- Each container must have its own serving utensil to prevent cross contamination
- Label foods clearly so customers do not need to sample them
- Provide clean plates at the buffet. Clear away used plates so customers do not return to the buffet with a dirty plate
- All surfaces must be smooth, cleanable and in good condition
- Glass and all surfaces must be cleaned and sanitized after any contamination occurs

Cleaning and Sanitizing

- Remember: surfaces must be cleaned first, then sanitized!
- Cleaning: Use detergent or soap and water and then rinse with clean water
- Sanitizing: Store wet wiping cloths in chemical sanitizing solution between uses

Ensure sanitizer is at the appropriate concentration (1tsp of chlorine bleach to 1 L of water) and is refreshed when necessary OR at least once per day.

- Use test strips for checking chemical sanitizer concentration (min. 100 ppm for chlorine or 200 ppm Quaternary Ammonium Compound – QUAT)

Keep it cold

- Cold foods must be kept at 4°C (40°F) or colder
- Use a probe thermometer to ensure the food temperature is continually maintained at 4°C (40°F) or colder
- Use ice or refrigeration units to keep foods cold
- When using ice, immerse the entire container in the ice
- Discard ice that may have become contaminated
- Add fresh ice when necessary
- When using a refrigerated unit, the food container must sit directly on the cold surface
- An indicator thermometer must be placed in all refrigerated units to ensure foods are kept at 4°C (40°F) or colder

Keep it hot

- Hot foods must be kept at 60°C (140°F) or higher
- Cooked or reheated foods must be placed into a steam table, chafing dish or under infra-red lights
- Preheat the steam table or chafing dish before adding hot food
- Use a probe thermometer to ensure the food temperature is continually maintained at 60°C (140°F) or higher

Restocking the Salad Bar or Buffet

- Put out small amounts of food to ensure freshness and proper temperature
- Always provide a fresh bowl of food. Never “top up” the bowl already in use
- Discard food that comes in contact with surfaces that have not been sanitized properly