

Food Safety Information for Operators and Employees

Hazardous Foods

Foods high in protein and moisture, which support growth of bacteria and their toxins. Hazardous foods include:

- Poultry and Poultry Products
- Meat and Meat Products
- Fish and Shellfish
- Eggs and Egg Products
- Milk and Dairy Products
- Mixed Salads & Rice Dishes

Internal Cooking Temperatures

Product	Temperature
• Poultry (pieces and ground)	74°C (165°F)
• Poultry (whole)	82°C (180°F)
• Pork, Pork Products	71°C (160°F)
• Fish	70°C (158°F)
• Ground Meat (not Poultry)	71°C (160°F)
• Food Mixture containing hazardous foods	74°C (165°F)
These temperatures must be reached for at least 15 seconds	

FACTORS CONTRIBUTING TO FOODBORNE ILLNESS

FOOD HANDLING TIPS TO PREVENT FOODBORNE ILLNESS

Contamination of Raw Foods or Ingredients	<ul style="list-style-type: none"> • Check for evidence of contamination upon delivery • Buy from reputable distributors or suppliers • Keep raw foods and ingredients safe from contamination
Contamination of Raw Foods or Ingredients (by Chemicals, Pests, Environmental Contaminants, etc.)	<ul style="list-style-type: none"> • Properly cover foods while in storage • Ensure all cleaning agents, pesticides and other chemicals are clearly marked and stored separately from food preparation areas • Ensure all windows are properly screened and potential entrance points for pests tightly sealed
Inadequate Cooking Times and Temperatures	<ul style="list-style-type: none"> • Internal temperature of hazardous foods must reach required temperatures (see chart above)
Improper or Inadequate Cleaning and Sanitizing of Equipment and Utensils	<ul style="list-style-type: none"> • Use sanitizing agent in the correct concentration • Ensure mechanical dishwasher in proper working order
Cross-contamination of Cooked and Ready-to-Eat Foods	<ul style="list-style-type: none"> • Store foods properly (covered, and cooked and ready-to-eat foods above raw) • Designate utensils and food contact equipment • Ensure hands are washed before and after handling foods and after any potential contamination
Contamination by Food Handlers	<ul style="list-style-type: none"> • Wash hands before handling food and after potential contamination • Prohibit food handling by employees who are ill, or with cuts, boils or abrasions on the hands
Improper Hot Holding of Foods	<ul style="list-style-type: none"> • Hold foods at 60°C (140°F) or greater • Maintain steam tables at 60°C (140°F) or greater • Monitor internal food temperature and equipment temperatures with probe and indicating thermometers
Improper Cooling Practices	<ul style="list-style-type: none"> • Divide larger portions into smaller portions • Do not cover foods tightly • Avoid cooling foods at room temperature
Inadequate Reheating of Foods	<ul style="list-style-type: none"> • Reheat all foods quickly to original cooking temperature for at least 15 seconds • Do not use steam tables for reheating • Monitor internal food temperatures with probe thermometer

Set Fines Under the Food Premises Regulation 493/17

Food handlers and/or food premises operators can be fined for non-compliances under the **Food Premises Regulation**. Some examples are given in the table below.

Section	Violation	Fine
7 (1) (a)(i)	Food premise maintained in manner permitting health hazard	\$465.00
7 (3)(a)	Fail to provide food premise with adequate potable water supply	\$465.00
7 (3)(c)	Fail to provide adequate number of handwashing stations	\$465.00
26 (1)	Fail to protect food from contamination or adulteration	\$465.00
27 (1)	Store potentially hazardous foods at internal temperature between 4°C and 60°C	\$465.00
33 (1)(e)	Fail to ensure food handler in food premise washes hands as necessary to prevent contamination of food	\$305.00