

# 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