

Available Posters

Please indicate resources you would like to accompany your operating permit and return with your Application for Health Approval



FOOD CONTACT SURFACES MUST BE CLEANED AND SANITIZED

HOW OFTEN TO CLEAN AND SANITIZE:
Clean and Sanitize surfaces before use, before preparing ready to eat foods, after any chance of contamination, after preparing raw meat products, or at least hourly.

HOW TO CLEAN AND SANITIZE:

STEPS ONE: Wash with hot soapy water

STEP TWO: Rinse with clean water

STEP THREE: Sanitize with 200 parts per million (ppm) of bleach solution using one of the following methods:

| | |
|---|--|
| Wiping cloths soaked in bleach solution | Spray surface with bleach solution |
| • Always wring the wiping cloth 20 times before sanitizing surface. | • Spray with bleach solution after area has been cleaned. |
| • Change solution at least every 2 hours or as needed. | • Allow surface to air dry 2 minutes before wiping with paper towel. |
| • Allow solution to air dry. | |

To mix a 200 ppm BLEACH SOLUTION:
Mix 1/2 tsp of unscented household bleach per litre of fresh clean water.
Use test papers to confirm proper concentrations.
Please label all containers containing bleach.
Bleach sanitizer solutions should be made up fresh daily.

northern health
the northern way of caring

10-10-2020 (202) Rev. 10/17

Quantity _____



Proper Handwashing

1. Wet hands
2. Use liquid soap
3. Lather, rub and count to 30
4. Rinse
5. Towel or air dry hands
6. Turn off taps with towel or your sleeve

Public Health works to achieve wellness. We protect people from health risks, advise to prevent illness, and promote healthy lifestyle choices.

northern health
the northern way of caring

10-10-2020 (202) 10/17

Quantity _____



ALWAYS Make Sure You WASH YOUR HANDS...

- After using a tissue
- After cleaning, taking out the garbage, putting away supplies
- After handling dirty dishes, and before handling clean dishes
- After smoking, eating or drinking
- After scratching any area of the body (hair, nose, mouth, etc)
- After handling raw meats or foods served (uncooked)
- After touching any soiled object, surface, clothing, etc.
- After using the washroom

northern health
the northern way of caring

10-10-2020 (202) Rev. 10/16

Quantity _____



WASH YOUR HANDS WITH SOAP

1. Before commencing work.
2. After using the toilet.
3. Before handling food.
4. After handling a raw food.

northern health
the northern way of caring

10-10-2020 (202) Rev. 10/16

Quantity _____



THIS SINK IS FOR HANDWASHING ONLY!

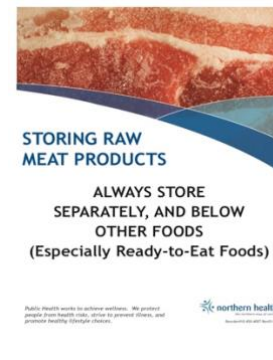
This sink must be available for handwashing at all times.

Effective handwashing is critical in preventing the spread of disease.

northern health
the northern way of caring

10-10-2020 (202) Rev. 10/16

Quantity _____



STORING RAW MEAT PRODUCTS

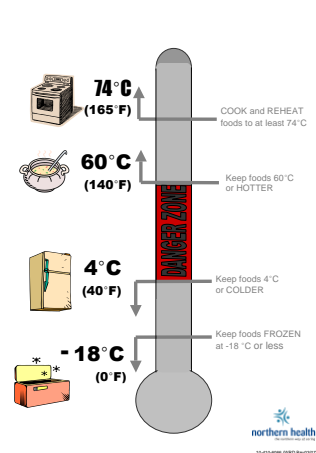
ALWAYS STORE SEPARATELY, AND BELOW OTHER FOODS (Especially Ready-to-Eat Foods)

Public Health works to achieve wellness. We protect people from health risks, advise to prevent illness, and promote healthy lifestyle choices.

northern health
the northern way of caring

10-10-2020 (202) Rev. 10/16

Quantity _____



TEMPERATURE CHART

- 74°C (165°F)** - COOK and REHEAT foods to at least 74°C
- 60°C (140°F)** - Keep foods 60°C or HOTTER
- 4°C (40°F)** - Keep foods 4°C or COLDER
- 18°C (0°F)** - Keep foods FROZEN at -18°C or less

northern health
the northern way of caring

10-10-2020 (202) Rev. 10/16

Quantity _____



Required Cooking Temperatures

- 85°C (185°F)** - Bone in poultry
- 74°C (165°F)** - Boneless poultry, soup, sauces, casseroles, mixed dishes and fully cooked foods
- 71°C (160°F)** - Beef, pork or veal (whole or ground)
- 71°C (160°F)** - Eggs, Fish

Using a sanitized thermometer, measure the thickest portion of the food to make sure the required cooking temperature is reached and held for at least 15 seconds.

northern health
the northern way of caring

10-10-2020 (202) Rev. 10/17

Quantity _____



THAW FOODS:

1. In the cooler
2. In the microwave
3. or under cold running water

Public Health works to achieve wellness. We protect people from health risks, advise to prevent illness, and promote healthy lifestyle choices.

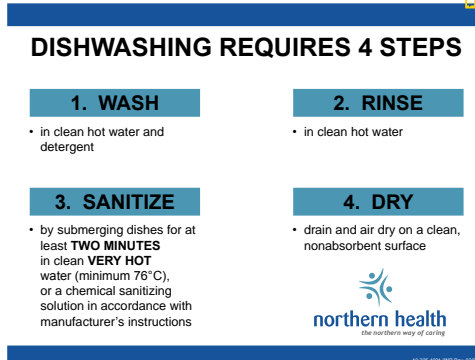
northern health
the northern way of caring

10-10-2020 (202) Rev. 10/16

Quantity _____



Quantity _____



Quantity _____



Quantity _____



Quantity Small _____
Quantity Large _____



Quantity _____



Quantity _____



Quantity _____



Quantity _____