

MAKING THE GRADE

A Checklist for Food Operators to **PASS** Inspections

Temperature

1. Check if the internal temperature of hazardous foods (i.e. chicken, meat, fish) in the:
 - a. Refrigerator/cold holding storage is at 4°C (40°F) or colder?
 - b. Freezer storage is at -18°C (0°F) or colder?
 - c. Cooking process is at the required cooking temperatures or hotter?
 - d. Hot holding/steam tables is at 60°C (140°F) or hotter?
2. Check if the internal temperature of the reheated hazardous foods is at 74°C (165°F) or hotter?
3. Do you cool hazardous foods quickly before refrigeration (i.e. smaller portions, stirring, ice bath)?



Food Preparation

4. Do you store and prepare raw meats separately from ready-to-eat food?
5. Are foods protected from contamination (i.e. covered, labelled, off the floor, have sneeze guards)?
6. Do you have a potable source of hot and cold running water for the operation of the premises?
7. Do you thaw foods in the refrigerator, under cold running water or in the microwave?
8. Are cutting boards, equipment and counters cleaned, rinsed and sanitized after each use?



Hygiene and Cleaning

9. Are food handlers washing their hands frequently (i.e. after the restroom, after handling raw meats)?
10. Does your dishwasher operate properly?
11. Do you have enough detergent and sanitizer to wash dishes by hand?
12. Do you remove your garbage frequently? Are your grease traps emptied regularly?
13. Do you protect your premises against insects and rodents?
14. Is your general housekeeping satisfactory?
15. Are your floors, walls and ceilings cleaned and maintained?



For more information, please call Health Line Peel at 905-799-7700.
In Caledon, call toll-free at 905-584-2216.

Region of Peel
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Public Health