

WHAT TYPE OF FOOD PREPARATION AND SERVICE CAN I DO FROM THIS SCHOOL KITCHEN?



Northeastern
PUBLIC HEALTH
SANTÉ PUBLIQUE
du Nord-Est

Northeastern Public Health, Environmental Health, Food Safety

My Kitchen has:	I can:
- A 3-compartment sink for dishwashing or a commercial dishwasher. - A separate hand washing sink. - Refrigeration, cooking/reheating equipment.	Serve food that is fully prepared in my kitchen. Serve food that has been prepared at another inspected location (e.g., local restaurant, inspected caterer). Serve prepackaged food. Use reusable plates, cups and utensils.
- A 2-compartment sink for dishwashing, no commercial dishwasher. - A separate hand washing sink. - Refrigeration, cooking/reheating equipment.	Serve food that is fully prepared in my kitchen. Serve food that has been prepared at another inspected location (e.g., local restaurant, inspected caterer). Serve prepackaged food. Use only disposable plates, cups and utensils.
- A single sink or double sink only. No separate hand wash sink. I cannot: - Prepare food other than low-risk food* in the school.	Serve low-risk foods* that are prepared in my kitchen. Serve food that has been prepared at another inspected location (e.g., local restaurant, inspected caterer). Serve prepackaged food. Use only disposable plates, cups and utensils.
No sinks available for use. I cannot: - Prepare food in the school.	Serve prepackaged, individually wrapped foods, pre-washed whole fruits and vegetables. Serve pre-portioned food that has been prepared at another inspected location (e.g., local restaurant, inspected caterer).

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| <ul style="list-style-type: none">• Serve food that has been prepared at another inspected location (e.g., local restaurant, inspected caterer) that requires portioning. | Use only disposable plates, cups and utensils. |
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*Low-risk food—is food in a form that is not capable of supporting the growth of microorganisms and which does not require time and temperature to control such growth. Examples include bread and most baked goods (without meat, cream filling, etc.), granola and trail mix.

Note on Home-Prepared Foods: Schools should not accept food prepared from a private home in order to ensure compliance with food safety regulations and minimize allergen exposure.

For more information, contact your local health inspector

or call 1-877-442-1212.

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