



Health and Social Services

HEALTH ASSESSMENT CHECKLIST FOR RESTAURANTS

Name of Food Premises: _____ Phone: _____

Owner's/Operator's Name: _____ Fax: _____

Address: _____ Postal Code: _____

Assessment performed on (date) _____ by _____

MARK BOX IF MET, LEAVE EMPTY IF NOT • USE N/A , IF NOT APPLICABLE

GENERAL

^ *The SANITATION CODE for Canada's Foodservice Industry* published by the Canadian Restaurant and Food Services Association has been reviewed and is used as reference (copies may be ordered by calling 1-800-387-5649).

^ A sufficient supply of hot and cold potable water, that complies with the health-related criteria outlined in the *Guidelines for Canadian Drinking Water Quality* is provided.

^ All sewage (black and grey water) is disposed of by a municipal sewer system, or by a private sewage disposal system constructed, maintained and operated according to applicable legislation.

^ Where applicable, an adequately-sized grease trap has been installed.

^ Food preparation and storage areas are constructed so that they are readily cleanable. Surfaces (walls, floor covering, counters, cabinets, drawers, etc.) are non-absorbent, free from cracks/crevices.

^ Food preparation and storage areas are well lit to facilitate cleaning. Light bulbs are protected from accidental breakage by shielding.

^ Each toilet room has a natural and/or mechanical ventilation system that is being maintained in good operating condition.

^ Food premises is adequately vented to ensure removal of vapours and fumes; and has an adequate supply of fresh air.

^ A separate sink in the food preparation area is provided and used only for hand washing.

FOOD SUPPLY

^ Food supplies are obtained only from approved (inspected) sources. Milk and milk products are pasteurized.

^ All food is checked at receiving. Temperature abused, contaminated, or infested food is not accepted. Eggs are free of cracks. Canned goods are free from leaks and dents that may have compromised the canning process.

EQUIPMENT AND UTENSILS

^ Utensils, equipment and any apparatus used in the preparation, cooking, storage, serving or consumption of food are free of breaks, corrosion, open seams and cracks/chips; are stored in such a manner as to prevent them from becoming contaminated; and are maintained in a clean and sanitary manner.

^ Single-service articles are used only once, then discarded.

^ All lubricants are of food-grade quality.

^ Equipment in use is disassembled and cleaned frequently. Clean-in-place equipment is sanitized daily.

^ Vent hoods and filters are kept clean.

^ Wiping cloths are sanitized between uses, and may be kept in a frequently changed sanitizing solution, until being laundered.

^ All food contact surfaces are being cleaned and sanitized after each use.

^ Proper dish/ware washing procedures are in place for either the 3-compartment sink method, or the use of a commercial dish washer which is being operated in accordance to manufacturer's specifications.

FOOD STORAGE, PREPARATION & SERVICE

^ Food and food products are protected from contamination (e.g. covered, placed in sealed

- ^ Food, equipment and single-service articles are stored off the floor, at least 15 cm (6 in.).
- ^ First-in, first-out (FIFO) stock rotation is used.
- ^ Chemicals are kept in labeled containers, and are stored separate from food products, utensils and single-service articles.
- ^ Potentially hazardous food and food products are stored at or below 4°C (40°F); or at or above 60°C (140°F). These include, but are not limited to, meat products, milk products, eggs, poultry, fish and shellfish. Frozen food is kept at or less than -18°C (0°F).
- ^ Cooling units for the storage of potentially hazardous food have an accurate thermometer. Temperatures are routinely checked and logged.
- ^ An accurate probe thermometer is used to ensure that potentially hazardous foods:
 - a) when cooling, reach an internal temperature of 21°C (70°) within 2 hours and are further cooled from 21°C (70°) to 4°C (40°F) within 4 hours; or
 - b) are adequately cooked, generally to a minimum internal temperature of 74°C (165°F) for 15 seconds.
 - c) are reheated quickly to a minimum internal temperature of 74°C (165°F) for 15 seconds within 2 hours.
 Temperatures are routinely checked and logged.
- ^ Ground meat / hamburgers are cooked until juices are clear and meat throughout is brown.
- ^ Fruits and vegetables are thoroughly washed before preparation or being served.
- ^ Condiments are served in single service packages or from approved food-grade containers.
- ^ Separate cutting boards are used for raw and ready-to-eat food products; and are sanitized between use.
- ^ Smoking is not permitted in food preparation, storage or dish/ware washing areas.
- ^ A food safety plan or food safety management program based on the Hazardous Analysis Critical Control Point (HACCP) system has been implemented.

HOUSEKEEPING AND MAINTENANCE

- ^ Floors, walls, ceilings, cupboards, shelves and counters are clean and in good repair.
- ^ Drains and plumbing fixtures meet *National Building Code* standards; are in good repair; and are operating as intended.
- ^ The grease trap is cleaned weekly or as necessary; and is functioning properly.
- ^ Premises does not have pest (insects, rodents, etc.) infestation problems.
- ^ Live animals are not permitted in the food premises, with the exception of guide dogs allowed in the dining room area.
- ^ Premises is kept free of litter and/or of any unnecessary articles.
- ^ Cleaning schedule is posted.

PERSONAL HEALTH AND HYGIENE

- ^ Good hygiene is practiced. Food is not handled by anyone who may have or has an infectious or communicable disease that can spread through the medium of food or drink.
- ^ Paper towel and soap, each in their own dispenser are made available in the food preparation area to facilitate hand washing.
- ^ Thorough hand washing is performed after using the toilet, prior to handling food and any time hands may or have become soiled or contaminated.
- ^ Food handler's fingernails are short and clean. Jewelry, such as rings, are removed.
- ^ During food preparation, hair is restrained (e.g. long hair tied back, clean cap) and clean outer garments (to include an apron) are worn.

Environmental Health Services

#2 Hospital Rd., Whitehorse, Yukon Y1A 3H8
 Phone: (867) 667-8391 Fax: (867) 667-8322
 E-mail: environmental.health@gov.yk.ca
 Toll-free: 1-800-661-0408, ext. 8391

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