

Food Safety Equipment Requirements for Student Nutrition Programs

Student nutrition programs must prepare, store and serve food in a manner that follows the Ontario Food Premises Regulation (493/17) including the amendments that came into effect January 2020. Toronto Public Health’s goal is to prevent foodborne illness by educating food handlers and enforcing regulations during inspections. This is especially important for student nutrition programs because children are at greater risk of foodborne illness.

If no food is prepared on site, and...	
If your Program:	Then your site requires:
<ul style="list-style-type: none"> • Does not prepare food (no preparation includes no portioning, no cutting) • Distributes only: <ul style="list-style-type: none"> ○ low-risk food/non-hazardous food¹ items ○ pre-packaged food² items or ○ a combination of low-risk food/non- hazardous food¹ items and pre-packaged food² items • Does not use multi-use serving and preparation utensils (e.g. knives, cutting boards, serving spoons, tongs) • Uses single-use (disposable) cutlery, cups and plates 	<ul style="list-style-type: none"> • That food handlers wash their hands as often as necessary • Access to a sink to wash produce • Adequate refrigeration with an accurate thermometer if serving foods needing cold storage • Clean, dry, pest-free storage

¹**Low-risk/non-hazardous food:** does not support the growth of disease-causing microorganisms and is not potentially hazardous. Examples: whole fruits and vegetables and most baked goods (with no custard).

²**Pre-packaged food:** has been packaged off-site, somewhere other than where it is being served. Examples: eggs, raw meat, frozen foods.

³**Pre-packaged ready-to-eat food:** has been packaged off-site, somewhere other than where it is being served and does not require further processing or cooking before eating. Examples include: apple sauce, hummus, yogurt, cereal, washed lettuce, canned beans.

⁴**Ready-to-eat food:** can be eaten as is, without any additional processing or cooking. Examples: yogurt, cheese, muffin, apple, banana, sliced bread. Ready-to-eat food can also include sandwiches, salad or any other food that was prepared, then stored on site until served.

⁵**High-risk/hazardous food:** have ideal conditions for bacterial growth - rich in protein or starch, neutral pH and high moisture content. Example: cheese, yogurt, eggs.

Ready-to-eat food, pre-packaged food and pre-packaged ready-to-eat food categories include foods in either single serve or bulk packaging.

If only Low Risk/Non-Hazardous Food is prepared on site, and...

If your Program:	Then your site requires:
<ul style="list-style-type: none"> • Prepares only low-risk/non-hazardous food¹ food items • Serves only: <ul style="list-style-type: none"> ○ low-risk/non-hazardous food¹ items, pre-packaged ready-to-eat food³ items; or ○ a combination of low-risk/non-hazardous food¹ items and pre-packaged ready-to-eat food³ items • Uses multi-use (reusable) serving and preparation utensils (e.g., knives, cutting boards, serving spoons, tongs) • Uses single-use (disposable) cutlery, cups, plates 	<ul style="list-style-type: none"> • That food handlers wash their hands as often as necessary • Utensils that are used, are properly cleaned and sanitized • A 2-compartment sink or a mechanical dishwasher and, ideally, a food preparation sink • If a 2-compartment sink or a mechanical dishwasher is not available, 1 sink and a dish wash container or bin can be used for the third sink in the sanitizing step • Hand wash sink can be used for dishwashing provided food prep and dishwashing are done at different times <ul style="list-style-type: none"> ○ Ensure the sink used for handwashing is thoroughly cleaned and sanitized before using it for dish washing ○ Food prep cannot be taking place at the same time as dishwashing • Adequate refrigeration with an accurate thermometer if serving foods needing cold storage • Clean, dry, pest-free storage
<ul style="list-style-type: none"> • Prepares only low-risk food/non-hazardous food¹ items: • Serves only: <ul style="list-style-type: none"> ○ low-risk food/non-hazardous food¹ items, pre-packaged ready-to-eat food³ items; or ○ a combination of low-risk/non-hazardous food¹ items and pre-packaged, ready-to-eat food³ items • Uses multi-use (i.e., reusable) serving and preparation utensils (e.g., knives, cutting boards, serving spoons, tongs) • Uses multi-use (reusable) cutlery, cups, and plates 	<ul style="list-style-type: none"> • That food handlers wash their hands as often as necessary • Utensils that are used, are properly cleaned and sanitized • A 3-compartment sink or a mechanical dishwasher and, ideally, a food preparation sink • If a 3-compartment sink or a mechanical dishwasher is not available, a two-compartment sink and a dish wash container or bin can be used for the third sink in the sanitizing step • Hand wash sink can be used for dishwashing as long as food prep and dishwashing are done at different times <ul style="list-style-type: none"> ○ Ensure the sink used for handwashing is thoroughly cleaned and sanitized before using it for dish washing ○ Food prep cannot be taking place at the same time as dishwashing • Adequate refrigeration with an accurate thermometer if serving foods needing cold storage • Clean, dry, pest-free storage

If High-Risk/Hazardous Food is prepared on site, and...	
If your Program:	Then your site requires:
<ul style="list-style-type: none"> Washes, cuts and portions high-risk/hazardous food⁵ onsite Uses multi-use (i.e., reusable) serving and preparation utensils (e.g., knives, cutting boards, serving spoons, tongs) Uses single-use (disposable) cutlery, cups and plates 	<ul style="list-style-type: none"> That food handlers wash their hands as often as necessary Utensils that are used, are properly cleaned and sanitized A dedicated hand washing sink, with hot & cold running water, equipped with soap & paper towels in a dispenser A 2-compartment sink or a mechanical dishwasher and ideally, a food preparation sink Adequate refrigeration with an accurate thermometer Clean, dry, pest-free storage
<ul style="list-style-type: none"> Washes, cuts and portions high-risk/hazardous food⁵ onsite Uses multi-use serving (i.e., reusable) and preparation utensils (e.g., knives, cutting boards, serving spoons, tongs) Uses multi-use (reusable) cutlery, cups and plates 	<ul style="list-style-type: none"> That food handlers wash their hands as often as necessary Utensils that are used, are properly cleaned and sanitized A dedicated hand washing sink, with hot & cold running water, equipped with soap & paper towels in a dispenser A 3-compartment sink or a mechanical dishwasher and, ideally, a food preparation sink Adequate refrigeration with an accurate thermometer Clean, dry, pest-free storage

Dishwashers:

Dishwashers used in SNPs must meet the Ontario Food Premises Regulation 493/17. Residential dishwashers that meet the NSF/ANSI 184 standard are an acceptable alternative to a commercial dishwasher in SNPs with low volume use.

For more information on food safety for your student nutrition program contact dinesafe@toronto.ca. August 2021.