

Food Safety Equipment 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.

Scenario 1.1: No food is prepared on site / single-use cutlery, cups, and plates	
<i>If your program:</i>	<i>Then your site requires:</i>
<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, ready-to-eat food² items or ○ a combination of low-risk food/non-hazardous food¹ items and pre-packaged, ready-to-eat 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 <p>Sample Menus</p> <p>Snack: Pear, whole wheat melba toast</p> <p>Morning Meal: Banana, yogurt cup, whole grain granola bar</p>	<ul style="list-style-type: none"> • That food handlers wash their hands as often as necessary <p>Equipment</p> <ul style="list-style-type: none"> • Access to a sink to wash produce • Adequate refrigeration with an accurate thermometer if serving foods needing cold storage • Clean, dry, pest-free storage

Scenario 1.2: No food is prepared on site / multi-use cutlery, cups, and plates

<i>If your program:</i>	<i>Then your site requires:</i>
<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, ready-to-eat food² items or ○ a combination of low-risk food/non-hazardous food¹ items and pre-packaged, ready-to-eat food² items • Does not use multi-use serving and preparation utensils (e.g., knives, cutting boards, serving spoons, tongs) • Uses multi-use (reusable) cutlery, cups, and plates <p>Sample Menus</p> <p>Snack: Pear, whole wheat melba toast</p> <p>Morning Meal: Banana, yogurt cup, whole grain granola bar</p>	<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 <p>Equipment</p> <ul style="list-style-type: none"> • 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, one or two sinks and a dish wash container or bin can be used for the sanitizing step • Hand wash sink can be used for dishwashing if food prep and dishwashing are done at different times <ul style="list-style-type: none"> ○ Ensure the sink used for hand washing 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

Scenario 2.1: Only Low Risk/Non-Hazardous Food is prepared on site/ single-use cutlery, cups, and plates

<i>If your program:</i>	<i>Then your site requires:</i>
<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 <p>Sample Menus</p> <p>Snack: Orange, whole grain granola bar</p> <p>Morning Meal: Baby carrots, half of a whole wheat muffin, single serve yogurt</p>	<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 <p>Equipment</p> <ul style="list-style-type: none"> • 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, one sink and a dish wash container or bin can be used for 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 hand washing 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

Scenario 2.2: Only Low Risk/Non-Hazardous Food is prepared on site/ multi-use cutlery, cups, and plates

<i>If your program:</i>	<i>Then your site requires:</i>
<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 multi-use (reusable) cutlery, cups, and plates <p>Sample Menus</p> <p>Snack: Orange, whole grain granola bar</p> <p>Morning Meal: Baby carrots, half of a whole wheat muffin, single serve yogurt</p>	<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 <p>Equipment</p> <ul style="list-style-type: none"> • 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 one or two sinks, and a dish wash container or bin can be used for the sanitizing step • Hand wash sink can be used for dishwashing if food prep and dishwashing are done at different times <ul style="list-style-type: none"> ○ Ensure the sink used for hand washing 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

Scenario 3.1: High-Risk/Hazardous Food is prepared on site on site/ single-use cutlery, cups, and plates

<i>If your program:</i>	<i>Then your site requires:</i>
<ul style="list-style-type: none"> • Handles/prepares high-risk/hazardous food⁵ on-site (e.g., wash, cut, portion, cook) • 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 <p>Sample Menus</p> <p>Snack: Sliced pears, cottage cheese</p> <p>Morning Meal: Celery sticks, quesadilla (diced green peppers, onions, cheese, salsa, black beans), milk</p>	<ul style="list-style-type: none"> • That food handlers wash their hands as often as necessary • Utensils are properly cleaned and sanitized <p>Equipment</p> <ul style="list-style-type: none"> • 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

Scenario 3.2: High-Risk/Hazardous Food is prepared on site on site/ multi-use cutlery, cups, and plates

<i>If your program:</i>	<i>Then your site requires:</i>
<ul style="list-style-type: none"> • Handles/prepares high-risk/hazardous food⁵ on-site (e.g., wash, cut, portion, cook) • 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 <p>Sample Menus</p> <p>Snack: Sliced pears, cottage cheese</p> <p>Morning Meal: Celery sticks, quesadilla (diced green peppers, onions, cheese, salsa, black beans), milk</p>	<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 <p>Equipment</p> <ul style="list-style-type: none"> • 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

Definitions

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 – and require temperature control (i.e., refrigeration or hot-holding) to prevent the growth of bacteria/pathogens. 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.

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.