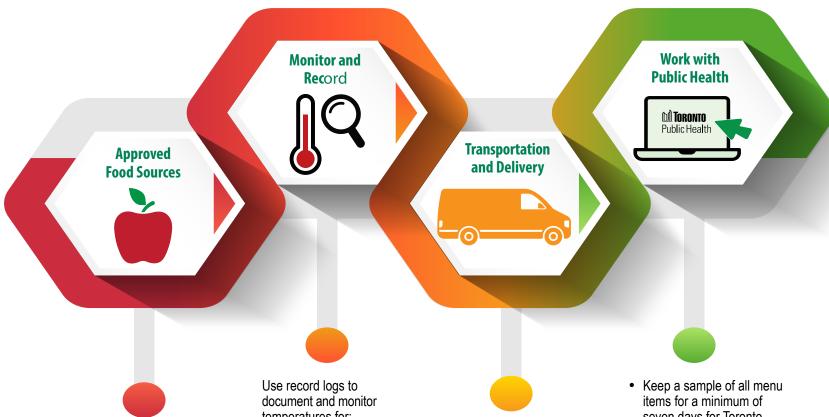
## **Food Safety Best Practices for Centralized Kitchens**



- · All foods must be from approved and inspected sources.
- · Keep invoices and receipts.
- · Inspect food deliveries for proper labels, temperature and signs of contamination such as:
  - Damaged packaging
  - Swollen or dented cans.
  - Pest activity

- temperatures for:
  - Refrigerators
  - Freezers
  - · Hot holding units
  - · Cooking and delivery temperatures
- Package food securely to prevent cross contamination.
- Plan and organize transportation routes to minimize delivery time.
- Deliver foods using equipment with thermometers that indicates and maintains the proper temperature.
- · Deliver directly to your customers and clients. Food should not be left unattended.
- · Verify temperatures of hazardous foods at the time of delivery.
- Have a corrective action plan with customers and clients in the event there is a temperature control or cross contamination issue.

- seven days for Toronto Public Health to collect.
- · Refer to food collection and storage protocol.