

What is the standard?

All personnel follow personal practices that prevent or minimize contamination of food, ingredients, packaging materials and food contact surfaces. Personnel do not eat, use tobacco, drink, chew gum, spit, sneeze or cough over food or food contact surfaces, or perform any other potentially hazardous activities in areas where food or packaging materials are being processed, handled or stored. Objects, such as jewelry, that may cause contamination are removed or are suitably covered prior to starting work duties. Personnel maintain an appropriate degree of personal cleanliness.

What are the risks?

The potential for contamination of food, ingredients, packaging materials and food contact surfaces by microorganisms and physical contaminants is greatly increased if activities such as eating, drinking, gum chewing, use of tobacco, jewelry wearing or spitting are practiced in food handling areas. Foreign objects found in food products can lead to consumer complaints or injuries. Personnel who do not maintain an appropriate degree of personal cleanliness can contaminate food.

How can you meet the standard?

- Ensure that personnel practice behaviours that prevent or minimize contamination of food, ingredients, packaging materials or food contact surfaces, including:
 - no personal food, beverages or medication in food handling or storage areas;
 - no smoking, chewing tobacco, chewing gum or spitting;
 - no wearing of jewelry (or jewelry is suitably covered), nail polish, false eyelashes or nails, etc. in food handling or storage areas;
 - no glass containers (except those specifically for the product being produced) permitted in food handling and storage areas; and
 - no items that may cause physical contamination in food handling and storage areas (e.g. badges, pins, barrettes).
- Ensure that personnel maintain an adequate degree of personal cleanliness (e.g. shower or bathe prior to work).

Which regulations apply to this standard?

The Public Health Act
Ice Regulation (Manitoba)
324/88R
Sections 4(2), 10(2)

Food and Food Handling
Establishments Regulation
(Manitoba) 339/88R
Sections 12(1), 29(6)

Meat Inspection Agreement
*Meat Hygiene Manual of
Procedures*
Section 3.9.1

The Dairy Act
Dairy Regulation (Manitoba)
203/87R
Section 18

City of Winnipeg
Food Service Establishment
By-Law No. 5160/89
Sections 15.4 to 15.7 and
29.5

Are you in conformance?

At predetermined intervals, confirm that personnel are following appropriate behaviours to ensure food, ingredients, packaging materials and food contact surfaces are not contaminated. Confirm that personnel reporting to work maintain an adequate level of personal cleanliness and hygiene.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

What is the standard?

To prevent or minimize food contamination, effective hand washing is performed by all personnel who enter the food processing and handling areas or who handle food, ingredients, packaging materials or food contact surfaces. Hand washing is performed with warm potable water, soap and hygienic drying apparatus upon entering food processing and handling areas; prior to handling food, ingredients, packaging materials or food contact surfaces; following breaks or use of toilet facilities; and when hands become contaminated.

What are the risks?

Personnel are a common source of bacterial contamination of food, ingredients, packaging materials and food contact surfaces. Since allergens can be carried on the hands of food handlers, proper hand-washing procedures must be followed after handling products containing allergens. Proper and frequent hand washing helps to reduce the potential for bacterial contamination.

How can you meet the standard?

- Ensure that personnel wash their hands properly and frequently whenever entering the establishment or work area, following use of personal welfare areas (e.g. lunch room, toilet facilities, change room) and following any action that may contaminate their hands (e.g. tying of shoes, sneezing, coughing).

Which regulations apply to this standard?

The Public Health Act
Ice Regulation (Manitoba)
324/88R
Section 10(2)

Food and Food Handling
Establishments Regulation
(Manitoba) 339/88R
Section 12(1)

Meat Inspection Agreement
*Meat Hygiene Manual of
Procedures*
Section 3.9.1

City of Winnipeg
Food Service Establishment
By-Law No. 5160/89
Section 15.3

Are you in conformance?

At predetermined intervals, confirm that personnel are properly following hand-washing procedures.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

What is the standard?

Clothing, footwear and headwear worn by personnel and visitors in processing and handling areas prevent or minimize the contamination of food, ingredients, packaging materials and food contact surfaces.

What are the risks?

Cross-contamination with microorganisms or trace allergen products is commonly due to direct or indirect transfer of microorganisms or allergens from people to food, ingredients, packaging materials or food contact surfaces. Cross-contamination can occur from unhygienic clothing or footwear (e.g. soiled clothing).

How can you meet the standard?

- Ensure all personnel and visitors wear suitable clothing (e.g. coats, aprons, gloves, head covering, face covering or footwear) in areas where food, ingredients, packaging materials and food contact surfaces are exposed.
- Ensure that clothing, footwear and headwear are of a design that is durable and cleanable or single-use.
- Ensure that personnel put suitable clothing and footwear on before entering food handling or storage areas.
- Ensure that clothing, footwear and headwear are clean (e.g. free of soil) and in good repair (e.g. no loose threads, holes).
- Ensure that clothing and footwear are not worn or taken into areas of the establishment where they have the potential to cause contamination (e.g. incompatible processing areas – raw or cooked; personal welfare areas; outside the establishment).

Which regulations apply to this standard?

The Public Health Act
Ice Regulation (Manitoba)
324/88R
Section 10(2)

Food and Food Handling
Establishments Regulation
(Manitoba) 339/88R
Section 12(1)

Meat Inspection Agreement
*Meat Hygiene Manual of
Procedures*
Section 3.9.3

The Dairy Act
Dairy Regulation (Manitoba)
203/87R
Section 18

City of Winnipeg
Food Service Establishment
By-Law No. 5160/89
Section 15.4

Are you in conformance?

At predetermined intervals, confirm that all personnel are wearing appropriate clothing for the task being performed and that the clothing is clean and in a good state of repair. This review should be performed at various times to ensure that personnel performing all activities (e.g. operational, sanitation, maintenance) are wearing clothing suitable for each activity.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

O1 Personnel Practices |

O1.4 Storage – Clothing/Utensils/Equipment

What is the standard?

Clothing (including footwear and headwear), utensils and equipment used in the establishment are stored and handled in a manner that prevents or minimizes contamination of food, ingredients, packaging materials and food contact surfaces.

What are the risks?

Cross-contamination with microorganisms or trace allergen products is commonly due to direct or indirect transfer of microorganisms or allergens from people to food, ingredients, packaging materials or food contact surfaces. Improperly stored and handled clothing, utensils and equipment can be a source of cross-contamination (e.g. soiled clothing left on food contact surfaces, use of contaminated utensils).

How can you meet the standard?

- Designate acceptable areas for the storage of clothing (e.g. aprons, gloves, smocks), utensils and equipment that will not lead to cross-contamination.
- Ensure that personnel properly store clothing, utensils and equipment in designated areas.
- Ensure that clothing, utensils and equipment are not taken into areas of the establishment that have the potential to cause contamination (e.g. incompatible processing areas – raw or cooked; personal welfare areas; outside the establishment).

Which regulations apply to this standard?

The Public Health Act
Ice Regulation (Manitoba)
324/88R
Sections 7(1), 7(4), 7(6)

Food and Food Handling
Establishments Regulation
(Manitoba) 339/88R
Sections 6, 10, 15(2), 15(7)

Meat Inspection Agreement
General Plant Construction
Standards
Section 15

The Dairy Act
Dairy Regulation (Manitoba)
203/87R
Sections 6(11), 14(2)

City of Winnipeg
Food Service Establishment
By-Law No. 5160/89
Sections 13.5, 19.6 to 19.9,
28.1, 28.2, 30.9 to 30.11,
32.1, 32.2

Are you in conformance?

At predetermined intervals, confirm that personnel are storing clothing, footwear, utensils and equipment in designated areas.

Confirm that clothing, footwear, utensils and equipment are not worn or taken into areas of the establishment that have the potential to cause contamination.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

What is the standard?

Personnel having open cuts or wounds do not handle exposed food, ingredients, packaging materials or food contact surfaces unless measures are taken to prevent direct or indirect contamination of food. When injuries or wounds occur during food processing or handling activities, measures are taken to ensure that suspect food, ingredients and packaging materials are disposed of and food contact surfaces are cleaned and sanitized.

What are the risks?

Open cuts and wounds that are not appropriately bandaged or covered can be a source of biological contaminants.

How can you meet the standard?

- Ensure that personnel with open cuts or wounds take appropriate precautions to avoid contaminating food, ingredients, packaging materials and food contact surfaces including:
 - securely protecting all open cuts and wounds with waterproof bandages or coverings;
 - changing all waterproof coverings at a frequency that allows for continual protection; and
 - reporting all cuts and wounds sustained in the workplace to the management immediately for appropriate first aid and application of protective coverings.

Which regulations apply to this standard?

Meat Inspection Agreement
Meat Hygiene Manual of Procedures
Sections 1.5, 3.9.1

Are you in conformance?

At predetermined intervals, observe personnel to confirm that all cuts and wounds are securely covered with waterproof coverings or bandages.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

What is the standard?

Personnel known or suspected to be suffering from or to be carriers of a disease transmissible through food do not enter any food processing or handling areas, or handle food, ingredients, packaging materials or food contact surfaces without taking measures to prevent contamination.

What are the risks?

Personnel suffering from diseases transmissible through food (e.g. *Salmonella*, Hepatitis A) can transmit these diseases to food products and ultimately infect the consumer.

How can you meet the standard?

- Ensure personnel with diseases transmissible through food do not handle or work around exposed food, ingredients, packaging materials or food contact surfaces.
- Ensure personnel immediately report to management when they are suffering from, show symptoms of, or are known to be carriers of a disease transmissible through food.
- Ensure medical examination of a food handler is carried out if clinically or epidemiologically indicated.
- Ensure that the following symptoms are reported to management so that any need for medical examination or possible exclusion from food handling can be considered:
 - jaundice;
 - diarrhea;
 - vomiting;
 - fever;
 - sore throat with fever;
 - visibly infected skin lesions (e.g. boils, cuts); or
 - discharges from the ear, eye or nose.

Which regulations apply to this standard?

The Public Health Act
Ice Regulation (Manitoba)
324/88R
Section 10(1)

Food and Food Handling
Establishments Regulation
(Manitoba) 339/88R
Sections 12(1), 12(2)

Meat Inspection Agreement
Plant Operational Guidelines
Section 13

*Meat Hygiene Manual of
Procedures*
Section 1.5

City of Winnipeg
Food Service Establishment
By-Law No. 5160/89
Sections 15.1, 15.2

Are you in conformance?

At predetermined intervals, observe personnel for evidence of illness or behaviour that may indicate sickness (e.g. frequent trips to washroom, vomiting). Ensure that personnel suffering from or known to be carriers of a disease transmissible through food do not handle exposed food, ingredients, packaging materials or food contact surfaces.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

What is the standard?

Access of people is controlled to prevent or minimize contamination of food, ingredients, packaging materials and food contact surfaces. Personnel follow designated traffic patterns to prevent or minimize contamination of food, ingredients, packaging materials and food contact surfaces.

What are the risks?

Cross-contamination with microorganisms or allergens is commonly due to direct or indirect transfer of microorganisms or allergens from people to food, ingredients, packaging materials or food contact surfaces. Personnel and visitors can be a source of contamination to food, ingredients, packaging materials and food contact surfaces if their movement and activities are not controlled. If access to the establishment is not controlled and designated traffic patterns are not followed, contamination can result.

How can you meet the standard?

- Control access to the establishment to prevent or minimize entry of unauthorized individuals.
- Develop and enforce appropriate personnel and visitor traffic patterns to reduce the potential for cross-contamination.
- Ensure that personnel and visitors follow the designated traffic patterns and procedures to reduce the risk of contamination (e.g. personnel handling raw products do not enter ready-to-eat product areas).

Which regulations apply to this standard?

City of Winnipeg
Food Service Establishment
By-Law No. 5160/89
Sections 17.11, 30.5 to 30.7

Are you in conformance?

At predetermined intervals, confirm that access to the establishment is controlled and that personnel and visitors are following designated traffic patterns and procedures to reduce the risk of contamination.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

What is the standard?

Chemicals are mixed in clean, correctly labelled containers, in the correct concentrations, and are dispensed and handled only by authorized and properly trained personnel. Chemicals are suitable for use within a food processing establishment and when used correctly do not present a food safety hazard.

What are the risks?

Sanitation chemicals that are not dispensed and handled by properly trained personnel according to label instructions can lead to ineffective sanitation activities or chemical residues on equipment and surfaces. Maintenance chemicals and lubricants that are not dispensed or handled properly can lead to contamination (e.g. over-greasing). Chemicals mixed or stored in containers that are not clean or correctly labelled can contaminate food, ingredients, packaging materials or food contact surfaces if the chemicals are not used for the intended purpose.

How can you meet the standard?

- Ensure that chemicals used within the establishment are listed in the “Reference Listing of Accepted Construction, Packaging Materials and Non-Food Chemical Agents” published by the Canadian Food Inspection Agency or the manufacturer has a “letter of no objection” from Health Canada.
- Ensure that chemicals are measured to ensure correct concentrations for effective sanitation or maintenance activities.
- Ensure that personnel applying chemicals (e.g. sanitation chemicals, maintenance chemicals, lubricants and solvents) are appropriately trained and authorized to handle and apply them.
- Ensure that personnel handle chemicals in a manner that prevents or minimizes contamination of food, ingredients, packaging materials and food contact surfaces.
- Ensure that personnel use properly labelled containers for dispensing and handling of chemicals and clean or rinse containers properly when finished.

Which regulations apply to this standard?

The Public Health Act
Food and Food Handling
Establishments Regulation
(Manitoba) 339/88R
Sections 29.1 to 29.6

City of Winnipeg
Food Service Establishment
By-Law No. 5160/89
Sections 29.1 to 29.7

Are you in conformance?

At predetermined intervals, confirm that only trained personnel are dispensing and handling chemicals. Confirm that chemicals are handled, mixed and applied in the correct concentrations and in a manner that prevents or minimizes contamination. Confirm that containers used for chemical mixing and handling are properly labelled, used only for the intended purpose and are cleaned or rinsed properly following use.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

What is the standard?

Chemicals used during operations are handled and stored in a manner that prevents contamination of food, ingredients, packaging materials and food contact surfaces. Chemicals used during operations are in appropriately labelled containers or dispensers.

What are the risks?

Chemicals used during operations can contaminate food, ingredients, packaging materials, food contact surfaces and personnel if chemical handling, mixing and storage activities are not performed correctly (e.g. chemicals in containers without lids can spill). Overspray of sanitation chemicals can lead to chemical or biological contamination during operational cleaning activities.

How can you meet the standard?

- Ensure that chemicals (e.g. sanitation chemicals, maintenance chemicals, lubricants, solvents) used in food handling areas during operations are stored and handled in a manner that prevents or minimizes contamination of food, ingredients, packaging materials or food contact surfaces.
- Ensure that cleaning activities required during operations are performed as written in the Sanitation Program (P3.1) and do not create the potential for contamination of food, ingredients, packaging materials or food contact surfaces.
- Ensure the maintenance activities required during operations do not create the potential for contamination of food, ingredients, packaging materials and food contact surfaces.
- Take measures to ensure that chemicals in food handling areas do not contaminate food, ingredients, packaging materials or food contact surfaces (e.g. cover with plastic covers or use curtains).

Which regulations apply to this standard?

The Public Health Act
Ice Regulation (Manitoba)
324/88R
Section 5(2)

Food and Food Handling
Establishments Regulation
(Manitoba) 339/88R
Section 29(5)

City of Winnipeg
Food Service Establishment
By-Law No. 5160/89
Sections 29.3, 29.4, 29.7

Are you in conformance?

At predetermined intervals, observe handling and storage of chemicals during operations to confirm that contamination of food, ingredients, packaging materials and food contact surfaces is prevented or minimized. Observe sanitation and maintenance activities taking place during operations to confirm that chemical use does not cause contamination.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

O2 Shipping, Receiving, Handling and Storage |

O2.1 Conveyance Vehicles

What is the standard?

Conveyance vehicles and containers used for transport of food, ingredients or packaging materials are suitable for the intended purpose and constructed to permit effective sanitation and pest control activities. Incoming and outgoing vehicles and containers are assessed before and during unloading and loading to ensure they are suitable for the intended purpose.

What are the risks?

Food, ingredients and packaging materials can be contaminated during transportation if the conveyance vehicle or container is not suitable for the materials being transported. Conveyance vehicles or containers that are not properly constructed or cleaned can lead to a number of hazards including: physical contamination from dust and foreign material; chemical contamination from unsuitable surfaces or trace chemicals from previous loads; and biological contamination from improperly cleaned areas that can result in microbial growth.

How can you meet the standard?

- Ensure that incoming and outgoing conveyance vehicles and containers used to transport food, ingredients and packaging materials are constructed of materials that facilitate effective sanitation and pest control activities and do not present any biological, chemical or physical hazards.
- Ensure that incoming and outgoing conveyance vehicles and containers used to transport food, ingredients and packaging materials are inspected to ensure adequate cleanliness, repair, condition and suitability for the materials being transported.
- Ensure that conveyance vehicles and containers permit effective separation of incompatible foods or products where necessary during transportation.
- When tankers are used, ensure that a cleaning certificate or appropriate record (e.g. wash ticket) is provided before loading or unloading commences.
- Ensure that shipping and receiving personnel are aware of all procedures necessary to protect the safety and suitability of food.
- Where appropriate, particularly in bulk transportation, containers and conveyance vehicles are designated and marked "For Food Use Only" and are used only for that purpose.

Which regulations apply to this standard?

The Public Health Act

Food and Food Handling Establishments Regulation (Manitoba) 339/88R
Section 28(1)

Meat Inspection Agreement *General Plant Construction Standards*

Section 14(f)(3)

The Dairy Act

Dairy Regulation (Manitoba) 203/87R
Sections 14(1), 51, 76, 81

City of Winnipeg

Food Service Establishment By-Law No. 5160/89
Section 14.1

Are you in conformance?

At predetermined intervals, during shipping, receiving and storage, confirm that conveyance vehicles and containers are being examined for suitability for the intended purpose (e.g. cleanliness, structural condition, evidence of contamination). Ensure only personnel who have completed the Shipping, Receiving, Handling and Storage Training (T2.1) are performing conveyance vehicle and container inspections.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

O2 Shipping, Receiving, Handling and Storage |

O2.2 Loading and Unloading Practices

What is the standard?

Contents of conveyance vehicles and containers are handled, loaded, arranged and unloaded in a manner that protects the safety and suitability of food.

What are the risks?

Contamination or damage of food, ingredients and packaging materials can occur during transportation or during loading or unloading if shipping and receiving procedures are not properly followed. When loads are not properly handled, loaded or unloaded, contamination can occur from a variety of sources (e.g. forklifts can puncture holes in product containers leading to the introduction of microorganisms or physical contaminants; incompatible products can cross-contaminate each other). Damage during transportation can result in exposure of food products leading to contamination and spoilage.

How can you meet the standard?

- Ensure that food, ingredients and packaging materials are sufficiently protected, packaged securely or placed in suitable containers prior to shipping and upon delivery.
- Ensure that outgoing loads are loaded and arranged in a manner that prevents or minimizes shifting or damage during transportation.
- Ensure that outgoing loads are arranged so that incompatible products are adequately separated (e.g. raw versus cooked, food versus non-food, allergen versus non-allergen).
- Ensure that incoming materials are unloaded and stored in a manner that does not cause damage or contamination.
- Ensure that temperatures of incoming and outgoing loads are appropriate.
- Ensure that practices during loading and unloading do not damage or contaminate the food, ingredients or packaging materials.
- Ensure that chemicals are either received separately from food, ingredients and packaging materials or are received at a different location in the establishment to prevent or minimize cross-contamination.

Which regulations apply to this standard?

The Public Health Act
Food and Food Handling
Establishments Regulation
(Manitoba) 339/88R
Sections 28(2) to 28(5)

The Dairy Act
Dairy Regulation (Manitoba)
203/87R
Section 51

City of Winnipeg
Food Service Establishment
By-Law No. 5160/89
Sections 14.1 to 14.3

Are you in conformance?

At predetermined intervals, confirm that food, ingredients and packaging materials are being adequately protected, arranged, handled and loaded or unloaded during shipping and receiving in a manner that prevents or minimizes damage and contamination. Ensure that only personnel who have completed the Shipping, Receiving, Handling and Storage Training (T2.1) are performing food, ingredient and packaging material loading and unloading activities.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

O2 Shipping, Receiving, Handling and Storage |

O2.3 Received Products

What is the standard?

Incoming food, ingredients and packaging materials are assessed for evidence of food safety hazards and are controlled to protect their safety and suitability.

What are the risks?

Prevention of food, ingredient and packaging material contamination begins with control of incoming materials. Inadequate incoming material controls can result in product contamination, inadequate processing or misrepresentation of the product. Hazardous incoming ingredients and materials can potentially result in unsafe finished products regardless of the measures taken at the establishment. Contamination or damage of food, ingredients and packaging materials can occur during transportation.

How can you meet the standard?

- Use only sound, suitable raw materials or ingredients. Do not accept any raw material or ingredient that is known to contain parasites, undesirable microorganisms, pesticides, veterinary drugs, or toxic, decomposed or extraneous substances which would not be reduced to an acceptable level by normal sorting or processing.
- Perform a visual inspection upon receipt of ingredients and packaging materials to ensure that:
 - received goods are from the intended supplier;
 - received goods have no evidence of contamination, spoilage or damage;
 - received goods are at the appropriate temperature and show no evidence of thawing; and
 - received goods match those listed on the purchase order (i.e. the correct ingredients or packaging materials were shipped).

Which regulations apply to this standard?

The Public Health Act

Food and Food Handling Establishments Regulation (Manitoba) 339/88R
Sections 17, 20(2), 20(3), 21(1), 21(2), 23(1), 30

Meat Inspection Agreement

Plant Operational Guidelines
Section 2(1)

The Dairy Act

Dairy Regulation (Manitoba)
Section 203/87R
Sections 24, 30(1), 30(2)

City of Winnipeg

Food Service Establishment
By-Law No. 5160/89
Sections 7.1 to 7.3, 7.5, 8.3, 14.2, 14.3

Are you in conformance?

At predetermined intervals, observe the receipt of incoming ingredients and packaging materials to ensure that there is no evidence of contamination or damage. Ensure that received goods are verified to be from the intended supplier and match those listed on the purchase order. Ensure only personnel who have received Shipping, Receiving, Handling and Storage Training (T2.1) are receiving loads. Review incoming specifications to ensure that the specifications are current for all products received.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

O2 Shipping, Receiving, Handling and Storage |

O2.4 Shipping Conditions

What is the standard?

Food, ingredients and packaging materials are protected from contamination, damage and spoilage during shipping.

What are the risks?

If food products are not transported in an appropriately controlled environment, spoilage (e.g. microbial growth, toxin formation) can occur. Damaged product can be contaminated (e.g. foreign material, microorganisms).

How can you meet the standard?

- Ensure that temperatures of conveyance vehicles are appropriate to prevent or minimize food spoilage.
- Ensure that refrigerated conveyance vehicles are equipped with temperature measuring devices to allow temperature monitoring.
- Implement other necessary controls (e.g. humidity) as appropriate to prevent or minimize food spoilage.
- Ensure the temperature of the product is appropriate to prevent or minimize food spoilage.

Which regulations apply to this standard?

The Public Health Act
Ice Regulation (Manitoba)
324/88R
Sections 9(1), 9(2)

Food and Food Handling
Establishments Regulation
(Manitoba) 339/88R
Sections 28(1) to 28(5)

The Dairy Act
Dairy Regulation (Manitoba)
203/87R
Section 51

City of Winnipeg
Food Service Establishment
By-Law No. 5160/89
Sections 14.1 to 14.3

Are you in conformance?

At predetermined intervals, during receiving and shipping, confirm that transportation conditions are appropriate to prevent or minimize food spoilage. Monitor temperature measuring devices and any other controls designed to prevent or minimize spoilage.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

O2 Shipping, Receiving, Handling and Storage |

O2.5 Returned and Defective Food Products

What is the standard?

Returned, defective or suspect food, ingredients and packaging materials are clearly identified, stored and controlled for food safety assessment and disposition.

What are the risks?

Returned product has left the control of the establishment and may have been subjected to improper handling (e.g. temperature abuse, poor storage conditions) causing contamination of the product. Defective or suspect product could also be contaminated. Returned and defective or suspect products that are not controlled can lead to contamination of other products.

How can you meet the standard?

- Identify, isolate and control returned, defective or suspect food products to prevent or minimize re-use or re-shipment before an appropriate examination or evaluation can be performed.
- Designate a separate area within the establishment (e.g. dry storage, cooler, freezer) for the storage of returned and defective or suspect products.
- Ensure designated personnel responsible for examining and assessing returned food products and defective or suspect food products are adequately trained.

Which regulations apply to this standard?

The Public Health Act
Food and Food Handling
Establishments Regulation
(Manitoba) 339/88R
Section 30

City of Winnipeg
Food Service Establishment
By-Law No. 5160/89
Section 8.3

Are you in conformance?

At predetermined intervals, confirm that returned, defective and suspect products are appropriately identified, isolated and controlled to prevent contamination.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

O2 Shipping, Receiving, Handling and Storage |

O2.6 Allergen Control

What is the standard?

The presence of undeclared allergens in food products is prevented through control of the handling, storage and use of allergenic products and the equipment used in their processing. Rework of product(s) containing allergens is controlled. Procedures are in place to ensure that ingredient declarations list any allergens contained in the product.

What are the risks?

Allergens are substances that can cause an allergic response in certain individuals. An allergic response can range from minor skin irritation to anaphylaxis (i.e. severe allergic response). If allergen-containing ingredients and products are not controlled, contamination of non-allergen containing products can occur. A large proportion of food recalls are due to the presence of an allergenic component in a food product that is not declared on the ingredient declaration.

How can you meet the standard?

- Schedule production activities to reduce the potential of allergen cross-contamination.
- Clean and sanitize equipment between processing of allergen-containing products and non-allergen containing products.
- Designate storage and holding areas for ingredients and products that contain allergens.
- Ensure that ingredients or products that contain allergenic components are suitably identified (e.g. colour-coded containers, tags, labels).

Which regulations apply to this standard?

The Public Health Act
Food and Food Handling
Establishments Regulation
(Manitoba) 339/88R
Section 6

City of Winnipeg
Food Service Establishment
By-Law No. 5160/89
Section 9.4

Are you in conformance?

At predetermined intervals, confirm the handling, storage and use of allergenic ingredients and products (e.g. colour-coded containers are used, allergens are appropriately identified and controlled or separated and production schedule reduces risk of allergen contamination) reduces the potential for allergen cross-contamination.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

O2 Shipping, Receiving, Handling and Storage |

O2.7 Packaging

What is the standard?

Package design and materials protect the safety and suitability of food and accommodate proper labelling.

What are the risks?

Packaging materials serve an important purpose in protecting food products from the environment. If the type of packaging (i.e. design and materials) is not suitable and adequate for the product and its environment, the product can become contaminated. If packaging materials or gases are toxic, they can compromise the safety and suitability of food. If packaging materials are intended for re-use, they must be of a design and material that permits cleaning and sanitation, where necessary, or cross-contamination can occur.

How can you meet the standard?

- Ensure that packaging materials protect the product against external contamination under the intended conditions of storage and use.
- Ensure that packaging materials, including gases, are non-toxic and do not pose a threat to the safety and suitability of food under the intended conditions of storage and use.
- Use re-usable packaging that is durable and easy to clean and sanitize.
- Ensure that packaging design and materials accommodate proper labelling.
- Ensure that packaging protects the product from damage.
- Ensure that labelling meets the requirements of the *Consumer Packaging and Labelling Act* and the *Food and Drugs Act*.

Which regulations apply to this standard?

No reference to provincial regulations or City of Winnipeg By-laws

Are you in conformance?

At predetermined intervals, review packaging design and materials to ensure it is current and appropriate.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

O2 Shipping, Receiving, Handling and Storage |

O2.8 Storage Practices

What is the standard?

Food, ingredients and packaging materials are processed, handled and stored in conditions that protect their safety and suitability. Food, ingredients and packaging materials are rotated to protect their safety and suitability.

What are the risks?

If foods are not handled, processed and stored in an appropriately controlled environment, spoilage (i.e. microbial growth, toxin formation) can occur. If ingredient and food containers and packages are not protected during storage, contamination from microorganisms, chemicals and foreign material (e.g. insects, dust, wood chips) can occur. If food and ingredients are not properly rotated, they can reach their expiry date, increasing the risk to consumers. If food, ingredients and packaging material are not properly stored and rotated, physical contamination of products can occur due to the build-up of dust and debris.

How can you meet the standard?

- To prevent or minimize contamination by microorganisms, chemicals and foreign materials, cover and protect food, ingredients and packaging materials when in storage, during transfer and when cleaning is being performed.
- Store food, ingredients and packaging materials off the floor and away from the surrounding walls to prevent or minimize contamination.
- Establish procedures for the appropriate rotation of food, ingredients and packaging materials (i.e. first in, first out) to prevent or minimize food product contamination, damage or spoilage (e.g. corrosion resulting in leakage, shelf-life expiration).
- Ensure food storage facilities are designed and constructed to:
 - permit adequate maintenance and cleaning;
 - avoid pest access and harbourage; and
 - enable food to be effectively protected from contamination
- Ensure that temperatures and humidity of storage areas, process areas, coolers and freezers are appropriate to prevent or minimize food spoilage. Temperature control systems must take into account:
 - the nature of the food (e.g. water activity, pH, the initial level and types of microorganisms);
 - the intended shelf-life of the product;
 - the method of packaging and processing; and
 - how the product is intended to be used (e.g. further cooking or processing, ready-to-eat).

Which regulations apply to this standard?

The Public Health Act
Food and Food Handling Establishments Regulation (Manitoba) 339/88R
Sections 6, 37

Meat Inspection Agreement
General Plant Construction Standards
Sections 6, 9, 13

The Dairy Act
Dairy Regulation (Manitoba) 203/87R
Sections 8(1), 8(2), 9, 12(1)

City of Winnipeg
Food Service Establishment By-Law No. 5160/89
Sections 8,1, 8.2, 9.1 to 9.6, 10.4

Are you in conformance?

At predetermined intervals, confirm that food, ingredients and packaging materials are properly stored to prevent or minimize contamination, spoilage and damage. Confirm that proper food, ingredient and packaging material rotation procedures are followed.

At predetermined intervals, monitor temperature measuring devices in refrigerated rooms to ensure temperatures are appropriate to prevent or minimize food spoilage. Ensure that any other controls designed to prevent or minimize spoilage of food products are functioning properly and as intended.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

O2 Shipping, Receiving, Handling and Storage |

O2.9 Chemical Storage

What is the standard?

Non-ingredient chemicals and hazardous substances are stored securely and separately from food, ingredients, packaging materials and food contact surfaces. Potentially hazardous ingredients are stored in a controlled manner that ensures the safety and suitability of food.

What are the risks?

If chemicals and hazardous substances are not stored securely and separately from food, ingredients, packaging materials and food contact surfaces, contamination can occur (e.g. spillage, accidental use, leakage).

How can you meet the standard?

- Securely store chemicals and hazardous substances (i.e. water and boiler treatment chemicals, sanitation chemicals, pesticides, paints, solvents or other chemicals and hazardous substances not meant for use with food or on food contact surfaces) in a designated area to prevent or minimize cross-contamination of food, ingredients, packaging materials and food contact surfaces.

Which regulations apply to this standard?

The Public Health Act
Food and Food Handling
Establishments Regulation
(Manitoba) 339/88R
Sections 29(1) to 29(6)

City of Winnipeg
Food Service Establishment
By-Law No. 5160/89
Sections 29.1 to 29.6

Are you in conformance?

At predetermined intervals, confirm that chemicals and hazardous substances are stored securely and separately from food, ingredients and packaging materials to prevent or minimize cross-contamination.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

O2 Shipping, Receiving, Handling and Storage |

O2.10 Waste Management

What is the standard?

Waste is handled, stored and removed in a manner that protects the safety and suitability of food.

What are the risks?

If waste is not handled and stored properly, it can contaminate food, ingredients, packaging materials or food contact surfaces (e.g. come into contact with food, harbour pests). If areas within the establishment where waste is stored or removed are not kept in a sanitary manner, personnel or equipment can cause cross-contamination (e.g. brushing against waste, having to move waste out of the way). Accumulated waste on the property surrounding the establishment can harbour pests.

How can you meet the standard?

- Ensure waste does not accumulate in food handling or storage areas or on the property surrounding the establishment.
- Provide adequate and properly protected areas and containers (e.g. containers with lids) for the storage of waste until removal.
- Ensure interior and exterior waste storage areas and containers are adequate for the amount of waste generated and cleaned often enough to avoid creating conditions that can cause cross-contamination or attract pests.
- Remove waste often enough to avoid creating conditions that can cause cross-contamination or harbour pests.
- Ensure waste removal procedures do not cause cross-contamination.

Which regulations apply to this standard?

The Public Health Act
Food and Food Handling
Establishments Regulation
(Manitoba) 339/88R
Sections 8(1) to 8(4)

Meat Inspection Agreement
General Plant Construction Standards
Sections 10, 11, 12

City of Winnipeg
Food Service Establishment
By-Law No. 5160/89
Sections 23.1 to 23.8

Are you in conformance?

At predetermined intervals, confirm that the handling and storage of waste does not lead to contamination of food, ingredients, packaging materials or food contact surfaces. Confirm that waste storage areas and containers are clean, tidy and adequate for the amount of waste being generated.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

What is the standard?

Cleaning and sanitizing procedures are being performed as written in the Sanitation Program (P3.1) to protect the safety and suitability of food.

What are the risks?

If cleaning and sanitizing procedures are not performed as written in the Sanitation Program (P3.1), improper or inadequate sanitation can result. Inadequate sanitation can lead to contamination of food, ingredients, packaging materials and food contact surfaces. Improper chemical concentrations, application or rinsing procedures can lead to chemical (e.g. chemical residues due to poor rinsing, no-rinse chemicals in excess of approved concentration) and biological contamination (e.g. bacteria not effectively removed from food contact surfaces). Contamination can also be caused by allergens that are not effectively removed from food contact surfaces or by cross-contamination from cleaning activities during operation.

How can you meet the standard?

- Confirm that cleaning and sanitizing procedures are followed as written in the Sanitation Program (P3.1) to ensure that equipment and all parts of the establishment are properly cleaned and sanitized to prevent or minimize contamination.
- Ensure that sanitation personnel are aware of all sanitation procedures necessary to maintain the safety and suitability of food.

Which regulations apply to this standard?

The Public Health Act
Food and Food Handling
Establishments Regulation
(Manitoba) 339/88R
Sections 14(4), 15(1) to
15(7), 32(3), 36(1) to 36(4)

Meat Inspection Agreement
Plant Operational Guidelines
Section 1

The Dairy Act
Dairy Regulation (Manitoba)
203/87R
Sections 12(2), 14(2)

City of Winnipeg
Food Service Establishment
By-Law No. 5160/89
Sections 18.1 to 18.5, 19.1

Are you in conformance?

At predetermined intervals, observe sanitation activities in progress to ensure that activities are being performed as written in the sanitation manual (e.g. correct sequence of steps and chemicals; correct water temperature, volume and pressure). Ensure that sanitation activities are effective by performing an inspection or effectiveness test (e.g. swabs). Ensure that all personnel performing sanitation activities have completed the Sanitation Training (T3.1).

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

What is the standard?

Operations begin only after a pre-operational assessment to evaluate the suitability of the environment for food processing and handling has been completed with satisfactory results. When sanitation activities are required during operations, a pre-operational assessment is conducted before resuming operations.

What are the risks?

If a pre-operational inspection is not performed before operations begin, inadequate or improper sanitation may not be detected. Inadequate sanitation can lead to contamination of food, ingredients, packaging materials and food contact surfaces. Improper chemical concentrations, application or rinsing procedures can lead to both chemical (e.g. chemical residues due to poor rinsing, no-rinse chemicals in excess of approved concentration) and biological contamination (e.g. bacteria not effectively removed from food contact surfaces). Contamination can also be caused by allergens that are not effectively removed from food contact surfaces or by cross-contamination from cleaning activities during operation.

How can you meet the standard?

- Ensure designated personnel follow inspection procedures set out in the written Sanitation Program for inspection of equipment and rooms prior to commencement of operations and where applicable, before resuming operations. Inspection procedures confirm that equipment and rooms are visibly clean (i.e. free of food, residues, filth) and, where appropriate, sanitized.
- Consider including pest control, temperature control and equipment maintenance in your pre-operational assessment.

Which regulations apply to this standard?

No reference to provincial regulations or City of Winnipeg By-laws

Are you in conformance?

At predetermined intervals, confirm that preoperational inspections are being performed as required. Ensure that all personnel performing preoperational inspections have completed the Sanitation Training (T3.1).

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

O4 Equipment Maintenance |

O4.1 Preventive Maintenance and Calibration Monitoring

What is the standard?

Preventive maintenance and calibration procedures are performed as written in the Preventive Maintenance Calibration Program (P4.1) to protect the safety and suitability of food.

What are the risks?

If preventive maintenance and calibration procedures are not performed as written in the Preventive Maintenance and Calibration Program (P4.1), food, ingredients and packaging materials can be contaminated. Deteriorating or poorly maintained equipment (e.g. pitted, cracked) can present physical hazards (e.g. flaking metal, nuts, bolts) or provide areas for bacterial growth. Over-lubrication of equipment can cause chemical contamination. Equipment and devices used to measure parameters that have an impact on food safety must be properly calibrated. If equipment and measuring devices used to monitor critical steps in the manufacturing process (e.g. pH, water activity, cooking temperature, concentration of restricted ingredients, metal detection) are not accurate, food safety hazards can result (e.g. inaccurate thermometers will result in a bacterial hazard).

How can you meet the standard?

- Perform preventive maintenance and calibration procedures as written in the Preventive Maintenance and Calibration Program (P4.1).
- Ensure preventive maintenance and calibration personnel receive the training necessary to protect the safety and suitability of food.

Which regulations apply to this standard?

The Public Health Act
Ice Regulation (Manitoba)
324/88R
Sections 7(3), 8(1), 8(2)

Food and Food Handling
Establishments Regulation
(Manitoba) 339/88R
Section 13(7)

The Dairy Act
Dairy Regulation (Manitoba)
203/87R
Section 14(5)

City of Winnipeg
Food Service Establishment
By-Law No. 5160/89
Sections 11.2, 12.6

Are you in conformance?

At predetermined intervals, ensure that preventive maintenance and calibration procedures are performed as written in the Preventive Maintenance and Calibration Program (P4.1). Ensure preventive maintenance and calibration procedures are only performed by personnel who have received Preventive Maintenance and Calibration Training (T4.1).

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

What is the standard?

Pest control procedures are performed as written in the Pest Control Program (P5.1) to protect the safety and suitability of food.

What are the risks?

If pest control procedures are not performed as written in the Pest Control Program (P5.1), pests can contaminate food, ingredients, packaging materials and food contact surfaces. Pests in or around an establishment can lead to contamination from droppings, insects and animals or their parts.

How can you meet the standard?

- Pest control activities are followed as written in the Pest Control Program (P5.1) to ensure that all parts of the establishment are free of pests.
- Pest control personnel are aware of all pest control procedures (e.g. licensed to handle and apply pesticides) necessary to maintain the safety and suitability of food.

Which regulations apply to this standard?

The Public Health Act
Ice Regulation (Manitoba)
324/88R
Sections 5(1), 5(2)

Food and Food Handling
Establishments Regulation
(Manitoba) 339/88R
Sections 7, 9

The Dairy Act
Dairy Regulation (Manitoba)
203/87R
Section 6(6)

City of Winnipeg
Food Service Establishment
By-Law No. 5160/89
Sections 24.1, 24.2, 30.12

Are you in conformance?

At predetermined intervals, ensure that pest control activities are being performed as written in the pest control manual (e.g. correct pesticides used, traps properly serviced). Ensure only personnel who meet the requirements of the Pest Control Training (T5.1) are performing pest control activities.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

What is the standard?

Food products stored within or shipped from the establishment are correctly labelled and coded with a lot code or production identifier.

What are the risks?

Control of labelling is important to ensure that the correct label is applied to each food product. Incorrect labels could be misleading and cause potential health hazards to consumers who are allergic to ingredients within the mislabelled food product. Incorrectly coded expiry dates can result in consumers storing the product past the intended shelf life, leading to potential spoilage. Incorrect labelling or coding can make product recall difficult or unfeasible if a hazard is associated with the mislabelled or miscoded product.

How can you meet the standard?

- Ensure all products are labelled correctly and the label accurately represents the product packaged (e.g. includes declaration of all ingredients, contains all information as required by the *Consumer Packaging and Labelling Act* and regulations).
- Ensure food products are accompanied by, or bear, adequate information and instructions to enable the next person in the food supply chain to handle, display, store, prepare and use the product safely and correctly.
- Implement procedures to ensure proper label use (e.g. tops and bottoms of label bundles are visually checked before use).
- Implement a system of identification and storage of different label types.
- Ensure all finished products are correctly coded (e.g. including production date, expiry date, lot).
- Create a description of lot code and production identifiers and include it in the Recall Program described in P6.1.

Which regulations apply to this standard?

The Public Health Act
Food and Food Handling
Establishments Regulation
(Manitoba) 339/88R
Section 23(1)

The Dairy Act
Dairy Regulation (Manitoba)
203/87R
Section 14(6)

City of Winnipeg
Food Service Establishment
By-Law No. 5160/89
Section 7.2

Are you in conformance?

At predetermined intervals, observe labelling and coding activities to ensure that the product is being properly labelled and coded. Ensure recall personnel have received Recall Training (T6.1).

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

What is the standard?

Recall information for all incoming food, ingredients, packaging, materials and returned products, is recorded accurately and efficiently whenever products or materials are received into the facility as described in the written Recall Program (P6.1). Incoming food, ingredients and packaging materials, and their point of origin, are adequately identified when entering the facility.

What are the risks?

Systematically recording traceability information when receiving food, ingredients and packaging materials is essential to developing a traceability system and to maintaining the system's integrity. Inadequate identification on incoming food, ingredients and packaging materials or inconsistent recording of traceability information undermines the integrity of the food traceability system, which can delay the identification of hazardous materials and/or increase the breadth of a hazard's impact in the case of an incident.

How can you meet the standard?

- Ensure that all key supplier information as outlined in the written Recall Program (P6.1) is recorded for all incoming materials.
- Ensure there is a system in place that captures and records identification information for all incoming food, ingredients, packaging materials and returned products and that the system is accessible and used at the point of receiving.
- Identify the immediate transporter who delivered the materials, if different than the supplier as outlined in the written Recall Program (P6.1).
- Ensure all reasons for returned products are recorded.
- Ensure all food, ingredients, packaging materials and returned products have adequate identification at the specified level, whether it be individual unit, lot or batch. If no such specified level exists for the incoming product, specify a new traceability identifier and link it to the shipment records at the point of receiving.

Which regulations apply to this standard?

No reference to provincial regulations or City of Winnipeg By-laws

Are you in conformance?

At predetermined intervals, observe the receipt of incoming food, ingredients, packaging materials and returned products. Confirm that all required recall information is available and correctly recorded. Ensure that all incoming ingredients are adequately labelled with respect to the Recall Program.

Ensure only personnel who have completed Recall Training (T6.1) are recording traceability information.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

What is the standard?

Traceability information for all food, ingredients and packaging materials is recorded accurately and efficiently whenever products or materials undergo a change in form during processing or are shipped from the facility as described in the written Recall Program (P6.1). Contents of conveyance vehicles and containers are labelled correctly and traceability information recorded when products are shipped. Information regarding the destination of shipped products is captured and recorded.

What are the risks?

Systematically recording traceability information when processing and shipping food, ingredients and packaging materials is essential to developing a traceability system and to maintaining the system's integrity. Inadequate identification on in-process and outgoing food, ingredients and packaging materials or inconsistent recording of traceability information undermines the integrity of the food recall system, which can delay the identification of hazardous materials and/or increase the breadth of a hazard's impact in the case of an incident.

How can you meet the standard?

- Ensure there is a system in place that identifies and records product traceability information and movement, and use the system for all food, ingredients and packaging materials.
- Record the traceability information every time a product or container of products is transported to a new location or processing station or when a product undergoes a change in form at a particular processing station (e.g. combining of ingredients, addition of packaging).
- Ensure that all key customer information as outlined in the written Recall Program (P6.1) is recorded for all outgoing materials and products.
- Ensure that the unique codes that identify products being shipped out of the facility meet the traceability needs of customers and supply chain partners.
- Identify the immediate transporter who received the shipment, if different than the customer as outlined in the written Recall Program (P6.1).

Which regulations apply to this standard?

No reference to provincial regulations or City of Winnipeg By-laws

Are you in conformance?

At predetermined intervals, observe the processing and shipping of food, ingredients and packaging materials. Confirm that all required traceability information is available and correctly recorded whenever food, ingredients or packaging materials undergo a form change or are shipped.

Ensure only personnel who have completed Recall Training (T6.1) are recording traceability information.

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

What is the standard?

Written recall procedures are tested by conducting mock recalls as outlined in the written Recall Program (P6.1). Mock recalls are effective in determining where a particular product lot/shipment is within a specified time frame. Mock recalls are conducted by trained personnel at a frequency adequate enough to ensure the recall system is up to date and functioning properly.

What are the risks?

Food recalls can be triggered by a number of hazards within or external to a facility. Quickly re-gaining control of implicated lots of product is crucial in preventing or minimizing the risk of the hazard to consumers.

How can you meet the standard?

- Ensure a frequency to test recall procedures.
- Perform mock recalls following the written recall plan outlined in the Recall Program (P6.1).
- Choose products for mock recalls carefully to ensure that the recall system is fully tested.
- Ensure mock recall is continued until the entire lot/shipment is located.
- Establish a responsible authority to oversee recall procedures.
- Maintain a list of customer contact information to aid in mock recall processes.

Which regulations apply to this standard?

No reference to provincial regulations or City of Winnipeg By-laws

Are you in conformance?

At predetermined intervals, check mock recall records to ensure mock recall frequency is being met and all mock recalls are completed correctly. Ensure recall personnel have received Recall Training (T6.1).

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

What is the standard?

Water treatment activities are performed as written in the Water Treatment Program (P7.1) to protect the safety and suitability of food.

What are the risks?

If water treatment activities are not performed as written in the Water Treatment Program (P7.1), the water supply can become contaminated (e.g. presence of microorganisms, excess chemical levels). Since water, ice and steam can be used for a variety of purposes (e.g. sanitation, hand washing, ingredient, processing aid), non-potable water can transfer contaminants (e.g. *E. coli*) to food, ingredients, food contact surfaces and personnel. Treated water (e.g. boiler, water, chlorinated water, flume water) can present a source of contaminants if the chemical treatment or treatment process is incorrectly performed.

How can you meet the standard?

- Perform water treatment activities as written in the Water Treatment Program (P7.1) to ensure that establishment water supply is potable and free of contaminants.
- Ensure water treatment personnel are capable of performing the necessary activities.

Which regulations apply to this standard?

The Public Health Act

Food and Food Handling Establishments Regulation (Manitoba) 339/88R
Section 11(1)

Meat Inspection Agreement

General Plant Construction Standards
Section 7

The Dairy Act

Dairy Regulation (Manitoba) 203/87R
Section 5

City of Winnipeg

Food Service Establishment By-Law No. 5160/89
Section 29.7

Are you in conformance?

At predetermined intervals, ensure that water treatment activities are being performed as written in the Water Treatment Program (P7.1) (e.g. proper chemicals used, correct frequency of treatment). Ensure water treatment personnel have received Water Treatment Training (T7.1).

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.

What is the standard?

Water safety monitoring activities are performed as written in the Water Safety Monitoring Program (P7.2) to protect the safety and suitability of food.

What are the risks?

If water safety monitoring activities are not performed as written in the Water Safety Monitoring Program (P7.2) contaminants may not be detected. Since water, ice and steam can be used for a variety of purposes (e.g. sanitation, hand washing, ingredient, processing aid), non-potable water can transfer contaminants (e.g. *E. coli*) to food, ingredients, food contact surfaces and personnel. Treated water (e.g. boiler water, chlorinated water, flume water) can present a source of contaminants if the chemical treatment or treatment process is incorrectly performed.

How can you meet the standard?

- Ensure that water safety monitoring activities are followed as written in the Water Safety Monitoring Program (P7.2) to ensure that the establishment water supply is potable and free of contaminants.
- Ensure that personnel responsible for the delivery of the Water Safety Monitoring Program (P7.2) have been adequately trained.
- Ensure that sampling and testing personnel are capable of performing the necessary activities.

Which regulations apply to this standard?

The Public Health Act
Food and Food Handling
Establishments Regulation
(Manitoba) 339/88R
Section 11(1)

Meat Inspection Agreement
General Plant Construction Standards
Section 7

The Dairy Act
Dairy Regulation (Manitoba)
203/87R
Section 7(2)

City of Winnipeg
Food Service Establishment
By-Law No. 5160/89
Section 29.7

Are you in conformance?

At predetermined intervals, confirm that water safety monitoring activities are being performed as written in the Water Safety Monitoring Program (P7.2) (e.g. results are reviewed to ensure that the water source continues to be potable, proper sample sites tested). Ensure water safety monitoring personnel have received Water Safety Monitoring Training (T7.2).

Record your observations to prove that the monitoring tasks were completed. Initial and date the record.