

Community Re-entry for Food Facilities

Re-entry for Food Facilities

Food

- Take stock of any food in your facility or home that you can see.
- For insurance purposes, take plenty of photos and write down an inventory of the contents of any fridges and freezers.
- Discard:
 - Food stored in refrigerators and freezers **IF** the temperature was warmer than 4°C at any time.
 - Please note that the temperature may have exceeded 4°C when the power was disrupted and then returned to 4°C.
 - Any spoiled food, even if the fridge always remained at 4°C.
 - Open foods.
 - Fire or water-damaged foods like dry goods (i.e., flour, sugar, spices, etc.) even if the package isn't open.
 - Fire or water-damaged food products in plastic or paper-based packaging as the material is porous.
 - Fire or water-damaged food products with caps and lids as they may not stay airtight.
 - Unrefrigerated raw vegetables or fruits.
 - Canned food where the can is bulging, rusted or dented.
 - If in doubt, throw it out.
- Clean and sanitize the exterior of all canned foods before opening to ensure the contents are not contaminated when opened.

Water

- Food facilities on cisterns and wells should submit bacteriological samples for analysis and receive acceptable results before reopening.

Assess, Clean and Sanitize Equipment

- Thoroughly clean and sanitize all sinks before using them.
- Assess all equipment, including refrigerators, coolers, freezers, ice machines and meat slicers. Equipment must be thoroughly cleaned and sanitized (see directions under sanitizing solutions) before being used.
- Ensure all refrigerators and coolers can maintain temperatures of 4°C or less.
- Use a commercial dishwasher or three-compartment sink to wash, rinse, and sanitize equipment, dishes and utensils using potable water. Ensure dishwashers are achieving the required temperatures and sanitizer concentrations.

- Clean and sanitize all food surfaces, including food preparation counters, seating tables and chairs, shelving, and other food-related storage areas with potable water.
- Ensure equipment is in good working order, as per manufacturer's specifications.
- Repair or replace damaged equipment.

Sanitizing Solutions

- Cleaning and sanitizing will remove debris, soot, harmful microorganisms, and chemical residues that could pose a food safety risk.
- The first step is to remove dirt, dust, and residues physically.
- Cleaning equipment and surfaces with a solution of non-reactive cleaners (e.g., dish soap) and potable water will allow sanitizers to effectively remove harmful bacteria.
- Chemical sanitizers include:
 - Chlorine bleach at a concentration of 100–200 ppm (approximately one tablespoon of bleach in one gallon of potable water), or
 - Quaternary ammonium at a concentration of 200 ppm, or
 - Other approved sanitizers.

Before Opening to the Public

- Verify all refrigerated and freezer display cases, walk-in refrigerators, and walk-in freezers can consistently maintain proper temperatures.
 - Refrigeration units must keep foods less than 4°C, and freezers must keep foods frozen.
 - Ensure all refrigeration or freezing equipment maintain adequate temperatures before putting food into the units.
- Verify that all equipment used for food preparation (e.g., cooking, cooling, and reheating) can operate according to the manufacturer's specifications/instructions.
- Ensure handwashing basins, including in washrooms, are operational, stocked with hand soap and paper towels, and are accessible.