

## TABLE OF CONTENTS

<b>TABLE OF CONTENTS.....</b>
<b>1.0 INTRODUCTION.....</b>
<b>2.0 FOODBORNE ILLNESSES.....</b>
2.1 INTRODUCTION .....
2.2 TYPES OF FOODBORNE ILLNESSES .....
2.4 PARASITES .....
2.5 VIRUSES .....
2.6 CHEMICAL .....
2.7 ALLERGIC REACTION.....
2.8 PHYSICAL CONTAMINANTS.....
<b>3.0 CUSTOMER REPORTING OF FOODBORNE ILLNESSES.....</b>
<b>4.0 FOOD SAFETY PLAN COMPONENTS .....</b>
4.1 POTENTIALLY HAZARDOUS FOODS .....
4.2 CRITICAL CONTROL POINTS.....
4.3 CRITICAL LIMITS .....
4.4 MONITORING ACTIONS.....
4.5 TAKING CORRECTIVE ACTION .....
4.6 FOOD SAFETY PLAN REFERENCE CHART .....
<b>5.0 FOOD SAFETY STANDARDS BC.....</b>
5.1 COOKING STANDARD.....
5.2 HOT HOLDING STANDARD .....
5.3 REHEATING STANDARD .....
5.4 REHEATING LIQUIDS.....
5.5 COOLING SOLIDS STANDARD .....
5.6 COOLING LIQUIDS STANDARDS .....
5.7 THAWING STANDARD .....
5.8 COLD STORAGE STANDARDS .....
<b>6.0 TEMPERATURE CONTROL.....</b>

6.1 TEMPERATURE CONTROL.....
6.2 THERMOMETER PROCEDURES.....
6.3 TYPES OF THERMOMETERS .....
6.4 THERMOMETER CALIBRATION.....
6.5 TEMPERATURE DANGER ZONES .....
6.6 COOKING FOOD THOROUGHLY .....
6.7 DEFROSTING FOOD SAFELY .....
6.8 TEMPERATURE LOGS .....

## **7.0 BUFFET OR STEAM TABLE SAFETY REQUIREMENTS .....**

7.1 TEMPERATURE.....
7.2 BUFFET TABLE SUPERVISION .....
7.3 SIGNS .....
7.4 ONE SERVING UTENSIL FOR EVERY FOOD ITEM.....
7.5 DISCARDING OF FOOD .....
7.6 OTHER FOOD SAFETY PRECAUTIONS FOR BUFFET OR STEAM TABLES

## **7.0 CROSS CONTAMINATION PROCEDURES .....**

7.1 CROSS CONTAMINATION .....
7.2 PREVENTING CROSS CONTAMINATION.....
7.3 WHEN COOKING MEAT .....

## **8.0 SANITATION POLICY .....**

8.1 CLEANING AND SANITIZING EQUIPMENT .....
8.2 CLEANING & DISINFECTING TABLES .....
8.3 MACHINE DISHWASHING .....
8.4 MANUAL DISHWASHING .....
8.5 DISHWASHING SANITIZER .....
8.6 COMMON SANITIZATION SOLUTIONS .....
8.6 DISHWASHER MAINTENANCE AND CLEANING .....
8.7 SANITARY FACILITIES .....
8.8 HOUSEKEEPING.....

## **8.8 WEEKLY CLEANING SCHEDULE .....**

**9.0 MAINTAINING EQUIPMENT.....**

- 9.1 ALL EQUIPMENT .....
- 9.2 MECHANICAL DISHWASHER .....
- 9.3 GLASS-WASHER .....
- 9.4 STOVE, RANGE AND GRILL .....
- 9.5 MICROWAVE OVEN .....
- 9.6 DEEP FRYER .....
- 9.7 REFRIGERATION EQUIPMENT.....
- 9.8 MEAT BLOCK .....
- 9.9 MEAT GRINDER .....
- 9.10 BEER AND WINE DISPENSING EQUIPMENT.....
- 9.11 ICE CREAM FOUNTAIN .....
- 9.12 GREASE TRAP .....

**10.0 RECEIVING AND STORAGE.....**

- 10.1 RECEIVING GUIDELINES.....
- 10.2 STORAGE GUIDELINES.....
- 10.3 COOLER STORAGE GUIDELINES .....
- 10.4 FREEZER STORAGE GUIDELINES.....
- 10.5 STORAGE TEMPERATURES.....

**11.0 PEST CONTROL POLICY .....****12.0 HANDWASHING POLICY .....****13.0 EMPLOYEE ILLNESS POLICY .....****14.0 PERSONAL HYGIENE POLICY .....****15.0 EMPLOYEE TRAINING .....**

- 15.1 FOOD SAFETY PLAN TRAINING .....
- 15.2 FOODSAFE CERTIFICATION.....
- 15.3 SERVING IT RIGHT CERTIFICATION.....
- 15.4 WHMIS 2015 .....

**16.0 FIRST AID REQUIREMENTS.....**

16.1 GENERAL FIRST AID POLICY .....
16.2 FIRST AID KITS.....
16.3 FIRST AID REPORTING .....
16.4 FIRST AID RECORDS .....
16.5 AUTHORITY OF FIRST AID ATTENDANT.....
16.6 BC FIRST AID TRAINING REQUIREMENTS.....
16.7 FIRST AID ATTENDANTS .....
<b>17.0 GENERAL HEALTH AND SAFETY RULES .....</b>
17.1 WORKPLACE HAZARDOUS MATERIALS INFORMATION SYSTEM 2017 (WHMIS) & GHS ....
17.2 SAFETY DATA SHEETS .....
17.3 FIRST AID PROCEDURES .....
17.4 EYE WASH STATIONS .....
17.5 EMERGENCY EVACUATION PROCEDURES .....
17.6 MUSTER STATION.....
17.7 PPE - EYE/FACE/BODY/FEET PROTECTION .....
17.8 HAZARD REPORTING .....
17.9 WARNING SIGNS.....
17.10 HOUSEKEEPING.....
17.11 RIGHT TO REFUSE UNSAFE WORK .....
17.12 RIGHT TO PARTICIPATE .....
17.13 RIGHT TO KNOW .....
17.14 NO SMOKING (TOBACCO & E-CIGARETTE) .....
17.17 DRUG AND ALCOHOL USE .....
17.17 VIOLENCE IN THE WORKPLACE .....
17.17 ABUSIVE AND DIFFICULT CUSTOMERS.....
17.18 ROBBERY AND ASSAULT.....
17.19 UNWELCOMED MEMBERS OF THE PUBLIC.....
17.20 TRAVELING TO AND FROM WORK .....
17.21 BULLYING AND HARASSMENT .....
17.22 WORKING ALONE.....
17.23 HORSEPLAY .....
17.24 MUSCULOSKELETAL INJURIES (MSI) .....

17.25 BACK SAFETY – HEAVY LIFTING .....
17.26 STEP LADDER SAFETY .....
<b>18.0 FORMS .....</b>
18.2 FIRST AID RECORD FORM .....
18.3 CREW TOOL BOX TALK FORM .....
18.4 TRAINING RECORD FORM .....
18.5 INCIDENT REPORT FORM .....
18.6 REFRIGERATOR TEMPERATURE LOG .....
18.7 FREEZER TEMPERATURE LOG .....
18.8 HOT HOLDING UNITS TEMPERATURE LOG .....
18.9 FOOD SAFETY PLAN REFERENCE CHART .....
18.10 DISHWASHER MONITORING LOG FORM .....
18.11 PROCESSED- BASED FOOD SAFETY PLAN FORM .....