

CLEANING AND SANITIZATION

- An area should be provided for the storage of cleaning equipment.
- Manual dish washing facilities to be a (commercial size) three compartment sink for large to medium size operations or a suitable mechanical dishwasher.



- Small establishments may have a two or three (3) compartment dishwashing sink of regular size approved by the Environmental Health Division
- Install hand washing station which should be equipped with a liquid soap and paper towel dispenser.



EQUIPMENT

- Mechanical dishwasher if provided must operate under the specification of the manufacturer.
- Counter tops and other food contact surfaces to be of smooth, durable and easy to clean material
- Non-food contact surfaces can be of similar material or other easy to clean, impervious material.
- Equipment must be of such that they can be taken apart to facilitate easy cleaning and sanitizing, or be cleaned and sanitized in place. Utensils should be of materials that are easy to clean.

WASTE MANAGEMENT

- Suitably sized and constructed receptacles for garbage collection, storage and disposal must be provided.



- Dumpsters for the collection of kitchen and other wastes must be located / placed in an area so as not to create a nuisance.
- Suitably sized grease trap or a commercially fitted type to accommodate kitchen liquid waste must be installed on the wastewater line



ENVIRONMENTAL HEALTH DIVISION
MINISTRY OF HEALTH AND SOCIAL DEVELOPMENT

MINIMUM STANDARDS FOR FOOD ESTABLISHMENTS



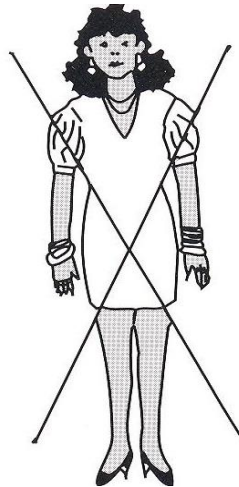
*Information for: Bakery; Bar; Deli; Grocery; Mobile Food Unit
Superette; Snack-bar; Restaurant and Bar; Snackette;
Supermarket; Wholesale and Other types of food business
premises*

Updated: July 2017

STAFF

ALL STAFF MUST HAVE VALID FOOD HANDLERS CARD.

- The Food handlers' permit or copy must be kept at the establishment for verification during inspections
- All food handlers must wear clean outer clothing and must confine the hair by wearing hairnets, baseball caps, scarves, etc.



- Food handlers must be free of all contagious illness, infected cuts, sores, boils etc.
- Nails must be closely trimmed and maintained.
- Smoking is prohibited in the food establishment

BUILDING

- All Food establishments **MUST** be registered with the Environmental Health Division yearly
- Building should be so designed for use as a Food establishment.
- Operational flow/linear flow (preparation to service) of food is of such that cross-contamination of food is eliminated.
- Lighting and mechanical ventilation should adequate.
- Sanitary facilities must be provided for staff and must be separate from those provided for customers.
- Floor should be made of impervious, non-skid, easy to clean material, graded to drain; walls smooth, nonporous, and constructed of easy to clean material.
- Food establishment must have a constant supply of hot and cold running water.

PEST PREVENTION & CONTROL

- **Deny pest access to the operation** – seal all openings including around pipes; cracks in floors; check all deliveries for signs of pest; screen all windows and vents
- Pets and other animals must be excluded from food establishment.



STORAGE

- Provide adequate and suitable storage area for equipment, raw and prepared food items.
- Food should be stored in clean, dry location away from dust and other contaminants. **NEVER** store foods in areas with leaking water lines or under unshielded sewer lines.
- Practice **First In First Out** to rotate products
- Store all food and supplies correctly and as quickly as possible.
- Keep **ALL** foods and supplies from walls and at least **6 inches/15cm** off the floor.
- Store food in containers intended for food. Containers must be durable, leak proof and able to be sealed
- Ready to eat and foods removed from original container must be date marked if held longer than 24 hours
- Food must be stored in ways that prevent cross – contamination. Raw meat, poultry, and seafood should be stored separately. Shelves could be labels to show designated section for these food items.
- Refrigerators and coolers must maintain a temperature of forty-one degrees Fahrenheit (41°F) and below.
- Provision of a freezer exclusively for the storage of ready to eat food items
- Provide thermometers for hot and cold units

