

GENERAL FOOD SAFETY REQUIREMENTS FOR STUDENT NUTRITION PROGRAMS

**All food ingredients must come from an approved source
All food must be prepared on site.**

MENU	REQUIREMENTS
<p>LOW RISK</p> <p>Serving only non-hazardous food; no preparation; disposable dishware and cutlery used*</p> <p>Examples:</p> <ul style="list-style-type: none"> • Whole pieces of fruit that are not cut or peeled (e.g., apples, oranges, bananas) • Muffins, bread, rolls, crackers • Prepackaged foods such as granola bars, dry cereals, juice boxes 	<ul style="list-style-type: none"> • One hand sink with hot and cold running water equipped with soap and paper towels for washing of hands and cold water for washing of whole fruit. • Adequate storage facilities away from chemicals and environmental hazards. • Adequate refrigeration if perishable items are being served (i.e. Milk and milk products)
<p>MODERATE/HIGH</p> <p>Serving perishable foods and/or foods that require preparation; disposable dishware and cutlery used*</p> <p>Examples:</p> <ul style="list-style-type: none"> • Sliced/chopped fruit or vegetables (e.g., apples, oranges, carrots, cucumber) • Bacon and eggs • Sandwiches • Chili 	<ul style="list-style-type: none"> • A two-compartment sink (one compartment can serve as a hand sink) equipped with hot and cold running water and soap and paper towels • Appropriate cooking facilities, if applicable • A refrigerator with a thermometer that is maintained at 4°C or less • All food preparation surfaces are in good repair and easily cleanable • Adequate food storage facilities away from chemicals and environmental hazards. • Sliced fruit and vegetables are placed in individual disposable containers (e.g., paper muffin cups) and are served within 2 hours of slicing • It is <u>recommended</u> that the program coordinator be food safety certified as per City of Hamilton By-Law 07-245.

***Programs using multi-use dishware and cutlery must have:**

- **A three-compartment sink to be used for both hand washing and dish washing, OR**
- **a two-compartment sink to be used for both hand washing and dish washing (with a pail/dishpan serving as the third compartment, OR**
- **a mechanical dishwasher and one sink for hand washing**

USE OF CHLORINE BLEACH AS A FOOD SANITIZER: Many facilities no longer allow chlorine-based chemicals on site. Please check with the operator of your facility to determine what sanitizer is suitable for use in your program!