

LOCATION OF WORK:	WRITTEN BY:	APPROVED BY:	DATE :	LAST REVISION:
All Schools	L. Carriere	School Principal	August 23, 2017	Aug 30, 2018

HAZARDS PRESENT	ADDITIONAL REQUIREMENTS
<ul style="list-style-type: none"> • Chemical irritation • Sharp objects • Burns • Awkward positions 	<ul style="list-style-type: none"> • Equipment orientation and teacher instruction. • Wear appropriate footwear. Shoes must be fully enclosed, no open toes. E.g. sandals • Aprons must be worn. • WHMIS training • Long and loose hair must be tied back. • Paper towels and sanitizing solution – Food Services 2000 Sanitizer (200ppm)

SAFE WORK PROCEDURE

All food will be reheated to a temperature reading of 74°C (165°F) for 15 seconds to assure the safety of the food.

STAFF REHEATING FOOD SHOULD:

1. Remove leftover food from the freezer/refrigerator.
2. Check the temperature of the food to make sure it is lower than 4°C (40°F) using a calibrated thermometer.
3. Reheat food so that all parts of the food reach a temperature reading of 74°C (165°F) for 15 seconds using an oven, stove, or steamer. The goal is to take the food through the temperature danger zone (4°C/40°F to 60°C/140°F) as quickly as possible. Record reheated temperature. Discard food that has not reach this temperature within two hours.
4. Serve the food immediately, or place the food in a steam table or in a pre- heated hot cart and recheck temperature to make sure temperature is at or above 60°C (140°F). Food will be hot. Use an oven mitt when touching reheated items. Check the temperature of the food before serving if the food has been held.
5. Discard any potentially hazardous foods held in the temperature danger zone 4-60°C (40-140°F) for more than four hours.

REHEATING LEFTOVERS IN THE MICROWAVE:

1. Reheat leftovers to a safe internal temperature of 74°C (165°F). Use a digital food thermometer to check the temperature in several location. Temperature must hold for 15 seconds.
2. Rotate and stir food midway through reheating to distribute heat evenly. Items will be hot. Use an oven mitt when touching reheated items.
3. Reheat only the amount of food required and put the rest of the leftovers back in the refrigerator.
4. Avoid reheating the same leftovers more than once.

REGULATORY REQUIREMENTS

- WS&H Act W210, Section 4, 5, 7, 7.1
- Mb. Regulations 217/2006,
 - Part 2, Safe Work Procedures
 - Part 35, WHMIS
 - Part 36, Chemical Biological Substances
- Public Health Act; Regulations & Guidelines
- Department of Agriculture
- Health Canada
- Iowa State University – Food Safety Program for Schools
- Industry Standards