

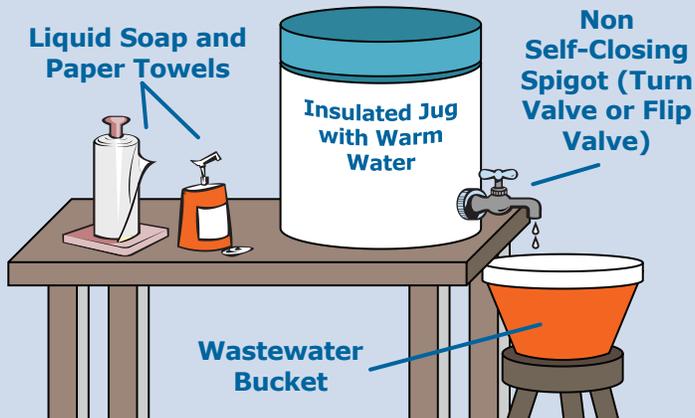
QUESTIONS AND CONCERNS?

Contact our Health Protection Office: 604-930-5405 ext. 765612

FOOD SAFETY



DO's



Do have a temporary hand washing station beside the food preparation area

DON'Ts



Do not handle food if you are feeling sick



Do wash your hands prior to handling



Change gloves as often as you wash your hands



Avoid handling foods with bare hands



Keep hot foods like rice and sauces above 60°C



Do not keep yogurt or milk at room temperature

DO's



Keep cold foods below 4°C with mechanical units or insulated



Have a sanitizing solution by mixing 1oz of bleach with 4L of water



Sanitize all food contact surfaces, cutting boards and tables with sanitizing solution

DON'Ts



Foods must be made in an approved food premises



Do not use lumber, cardboard or newspaper to store or handle food



Do not store food products on the ground, grass or gravel

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