

This document indicates the differences between the content of the ServSafe® Food Handler – Canada online course and the food safety requirements in Ontario. We recommend you follow this document as you take the online course so that you understand the food safety requirements in your province.

The National Restaurant Association does not guarantee that information contained in this document is completely accurate or up to date with Ontario food safety regulations and requirements. We recommend that you check with your local regulatory authorities for the most accurate food safety regulatory information. The information contained in the document is provided as is and without any guarantee or representations.

Topic	ServSafe® Food Handler – Canada Course Content	Food Safety Requirements in Ontario
Authorities	No content in course	The Food Premises Regulations are a set of standards that food service operations are required to follow.
Food poisoning illness complaints	Despite your best efforts, a food poisoning outbreak may occur. Here are some things you should do when responding to an outbreak: <ul style="list-style-type: none"> <li>• Take the situation seriously and respond quickly.</li> <li>• Notify the manager responsible for dealing with such a situation.</li> <li>• And follow your business’s standard procedures.</li> </ul>	<ul style="list-style-type: none"> <li>• Ask the person making the complaint for general contact information and to identify the food that was eaten. Also ask for a description of symptoms and when the person first became sick.</li> <li>• Contact the local public health unit if you suspect an outbreak.</li> </ul>
Thawing	When using a microwave oven to thaw food, be sure that the food will be cooked immediately after thawing.	The food must be cooked in conventional cooking equipment, such as an oven, once it is thawed.

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Minimum internal cooking temperatures	<p>An internal temperature of 74°C (165°F) is usually considered adequate to destroy food poisoning pathogens but not spores or toxins.</p> <p>This temperature is important for some food, such as poultry or minced meat.</p> <p>Some jurisdictions may require a higher temperature for different products. For example, in certain jurisdictions it is recommended that whole poultry be cooked to 85°C (185°F).</p>	<p>Cook the following food items to their minimum internal temperature for at least 15 seconds:</p> <ul style="list-style-type: none"> <li>• Whole poultry: 82°C (180°F).</li> <li>• Food mixtures containing poultry, egg, meat, fish or other hazardous food and ground poultry and poultry pieces: 74°C (165°F).</li> <li>• Pork, pork products, and all other parts of ground meat: 71°C (160°F).</li> <li>• Fish: 70°C (158°F).</li> </ul>
Requirements for reheating food	<p>You must reheat potentially hazardous food for hot-holding to an internal temperature of 74°C (165°F) for at least 15 seconds.</p>	<p>When reheating food items make sure they reach an internal temperature that is at least as high as the original cooking temperature for at least 15 seconds. Whole poultry must reach an internal temperature of 74°C (165°F).</p>
Procedures for preventing time-temperature abuse and cross-contamination when displaying and serving food	<p>Change table linens after customers leave. Tables should be washed and rinsed. Some jurisdictions may require tables to be sanitized after customers leave.</p>	<p>Use a clean, damp cloth or paper towel with sanitizer to clean tables after customers leave.</p>
Mechanical dishwashing machines	<p>The temperature of the wash water can range between 60°C (140°F) and 71°C (160°F). Be aware of the specific requirements for your dish washing machine. The temperature of the final sanitizing rinse must be at least 82°C (179°F) for a minimum of 10 seconds. For stationary rack, single-temperature machines, it must be at least 74°C (165°F). The dishwasher must have a built-in thermometer that checks water temperature at the manifold. This is where the water sprays into the tank.</p>	<p>For mechanical dishwashing the sanitizing rinse must have:</p> <ul style="list-style-type: none"> <li>• Water that reaches a minimum temperature of 82°C (180°F) and be applied for a minimum of 10 seconds.</li> <li>• Chemical solution (chlorine, quaternary ammonium compound, iodine) at a minimum temperature of 24°C (75°F) for at least 45 seconds.</li> </ul>

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Manual dishwashing	For a three-compartment sink, fill the second sink with clean water at a temperature of at least 45°C (113°F). This is not necessary if the items will be spray-rinsed instead of being dipped in the rinse water.	When washing items in the three-compartment sink, the second sink should have a water temperature that is a minimum of 43°C (110°F).
Manual dishwashing	For a three-compartment sink, fill the third sink with water and sanitizer to the correct concentration. The chemical should be in water that is at least 45°C (113°F). Some jurisdictions will have other temperature requirements. Hot water at 77°C (171°F) can be used as an alternative.	For manual dishwashing, sanitize for at least 45 seconds in: <ul style="list-style-type: none"> <li>• Clean water at 77°C (170°F) or higher.</li> <li>• Chemical solution in water at a temperature of 24°C (75°F) or higher. <ul style="list-style-type: none"> <li>– Chlorine at 100ppm.</li> </ul> </li> </ul>
General dishwashing practices	Fill the first sink with detergent and water. The water temperature must be at least 45°C (113°F). Be sure to follow the detergent manufacturer’s recommendations.	An accurate thermometer must be present to determine the temperature of the sanitizing solution.

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<p>Cleaning and sanitizing stationary equipment</p>	<p>Always be sure to unplug the equipment before disassembling.</p> <p>Take the removable parts off the equipment.</p> <p>Scrape or remove food from the equipment surfaces.</p> <p>Wash the equipment surfaces and the removable parts. Use a cleaning solution prepared with an approved detergent. Wash the equipment with the correct cleaning tool such as a nylon brush or pad, or a cloth towel. Use a dishwasher to wash the removable parts if allowed.</p> <p>Rinse the equipment surfaces with clean water. Use a cloth towel or other correct tool. Remember to re-sanitize equipment where it was touched during assembly.</p> <p>Sanitize the equipment surfaces. Make sure the sanitizer comes in contact with each surface. The concentration of the sanitizer must meet requirements. Some businesses operations and some local regulations require that you rinse the equipment surfaces after sanitizing. Check with your operation and local regulations.</p> <p>Allow all surfaces to air-dry.</p> <p>And of course, put the equipment back together.</p>	<p>When cleaning and sanitizing clean-in-place equipment or utensils, follow these guidelines:</p> <ul style="list-style-type: none"> <li>• Wash/scrub with detergent</li> <li>• Rinse</li> <li>• Sanitize by spraying or rinsing with: <ul style="list-style-type: none"> <li>– Hot water</li> <li>– Steam that has reached a minimum temperature of 82°C (180°F)</li> <li>– Chemical solution double the strength described in general sanitizing</li> </ul> </li> </ul>