

Guidelines for Opening a Food Premise

All new food premises owners/operators are required by law to notify the Health Unit of their intent to operate a food premises. Detailed requirements can be obtained from the *Ontario Food Premises Regulation* 493, under the Health Protection and Promotion Act. A copy can be obtained from www.e-laws.gov.on.ca

- The **Simcoe Muskoka District Health Unit** Food Safety Program, must be contacted **BEFORE** a food premises is constructed or renovated.
- Arrange an opening inspection and approval at least **seven (7) days** prior to opening - **ALL** construction must be completed and **ALL** equipment must be installed **BEFORE** opening

When notifying the Health Unit you need to:

- Provide name of business and proposed business address
- Provide owner/operator name, mailing address, email address and telephone number
- Submit 2 detailed floor plans of the proposed premises, including equipment layout & menu
- Verify the proper authority has been notified if a private sewage disposal system is proposed,
- Confirm each of the municipal building, by-law, fire, licensing, planning and/or plumbing departments have received notification and approval as well

General Requirements for a Food Premises

- Floor and floor coverings must be tight, smooth, non-absorbent, and washable (carpeting is allowed in dining areas only).
- Walls and ceilings must be finished to allow proper cleaning and maintenance. For splash-prone areas stainless steel, arborite or ceramic tiles may be installed to facilitate cleaning.
- Ensure bright, direct light in kitchen, preparation, storage and cleanup areas.
- Mechanical ventilation vented to the outside over all cooking equipment and in washrooms.
- Separate handwashing basin with hot and cold water in a convenient location, equipped with liquid soap and paper towel in dispensers.
- Two or three compartment sink for dishwashing must be large enough to easily contain any utensils or equipment to be cleaned and sanitized. *(A two compartment sink is only satisfactory for cleaning non-consumer utensils/dishware).*
- Provide dish draining racks.
- Commercial mechanical dishwashing machine for cleaning multi-use utensils.
- A separate janitorial sink is recommended for disposal of cleaning waste and rinsing mops.

- Adequate cold food and dry food storage space with shelving at least 15 cm (6") off of floor.
- Accurate thermometers for all refrigeration and freezer equipment and a probe thermometer for checking internal food temperatures.
- Adequate sanitizer and sanitizer test strip papers.
- Washrooms equipped with liquid soap dispensers and paper towel dispensers.
- Storage locker or other facility suitable for the storing of employee clothing and personal belongings.
- Ensure that the premises complies with both the Smoke Free Ontario Act and the Electronic Cigarettes Act.
- Contact building department for washroom requirements, and for the location and size of a grease trap.

Note: the above guideline information does not exclude other requirements that may be required resulting from the review process. Remember to review all requirements with your local Public Health Inspector before establishing the food premises.

Food Handler Training

Food handlers are required to obtain Food Handler Certification. The Health Unit does provide certification training. The benefits of having certified food handlers include:

- Knowledge and skills to help handle foods safely and help to reduce the risk of foodborne illnesses.
- A trained food handler on site is promoted on your Certificate of Inspection sign.
- Promoting that a certified food handler is on site, can increase consumer confidence in your food premise.

Visit our website for more information www.smdhu.org/foodsafety

Contact Information

To speak with a Public Health Inspector about our Food Safety Program, Opening a Food Premises, to book an Opening Inspection or Food Handler Training call Health Connection at 705-721-7520 (1-877-721-7520).