



Requirements for Opening, Renovating and Operating a Restaurant

The Health Protection and Promotion Act of Ontario requires that every person who intends to commence to operate a food premises give notice of his intention to the local health unit in which the food premises is to be located. Every person who operates a food premises in Ontario must meet the requirements of the Ontario Food Premises Regulation (O. Reg. 562/90).

The Ontario Food Premises Regulation (O. Reg. 562/90) under the Health Protection and Promotion Act provides the minimum requirements for the operation of a food premises. These requirements can be found online at www.e-laws.gov.on.ca/html/regs/english/elaws_regs_900562_e.htm.

The Peterborough County-City Health Unit (PCCHU) must be notified before any food premises opens in Peterborough County and the City of Peterborough. A Public Health Inspector (PHI) at PCCHU will review the food premises regulation with the operator before and during opening, renovating and operating. A pre-opening inspection must be arranged with a PHI at least one week prior to opening.

BASIC FOOD PREMISES REQUIREMENTS

BUILDING MAINTENANCE

- A food premises shall operate and be maintained in such a manner that it does not pose a health hazard.
- Storage space for employee personal belongings must be provided and must be away from the food preparation area.
- Floors in the food preparation and dishwashing areas must be constructed of materials that are tight, smooth, non-absorbent and easily cleaned.
- The walls and ceilings of rooms and passageways shall be maintained in a sanitary condition.
- Garbage must be stored in a separate room, compartment or bin. The garbage area must be constructed and maintained in such a manner to exclude insects and vermin and to prevent odours and health hazards on the interior and exterior of the premises.

LIGHTING

- Adequate lighting must be maintained during all hours of operation. The requirements for the levels of illumination are regulated under the Ontario Building Code. Please speak with your local Building and Fire Department for more information.

VENTILATION

- The specific ventilation requirements for washrooms and food preparation areas are regulated under the Ontario Building Code. Please speak with your local Building and Fire Department for more information.

EQUIPMENT

- Any article or piece of equipment used in the kitchen shall be of sound and tight construction, kept in good repair and made of such material that it can be readily cleaned and sanitized.
- Equipment and utensils that come in direct contact with food shall be corrosion-resistant, non-toxic and free from cracks, crevices and open seams.
- All food shall be stored on racks, shelves or pallets no less than 15 cm (6") above the floor.
- All food shall be protected from contamination and adulteration. Enclosed protective containers, cabinets or shields shall be provided to protect all food displayed for sale or service. Food storage containers must be made of food grade plastic or other non-corrosive food grade material.
- The dispensing scoop handles must extend well above the water line so that the server's hand does not come in contact with the water. If ice cream, frozen confections or desserts are served, a dipper-well with potable running water shall be provided for storing dispensing scoops.

WATER

- An adequate supply of potable water must be provided for the operation of the food premises. Potable water means the absence of total coliform and E.coli in the source of the water.
- Hot and cold running water under pressure must always be available in areas where food is processed, prepared or manufactured or where equipment and utensils are washed.

SINKS

- **Handwashing Sink**

Separate handwashing sinks must be provided in convenient locations for employee handwashing only. There must be at least one handwashing sink in each food preparation area. This sink must be provided with its own supply of potable hot and cold running water under pressure, liquid soap in a dispenser and single use paper towels.

- **Dishwashers and Sinks for Washing and Sanitizing Equipment and Utensils**

If multi-service equipment and utensils (i.e. reusable forks, plates, etc.) are used by patrons, one of the following is required:

- a) A three-compartment sink of adequate size for the manual wash, rinse and sanitization procedure. Adequate size means that all equipment and utensils can be immersed in each of the sinks;
- b) A commercial-style mechanical dishwasher equipped with a temperature gauge, either a high temperature machine (capable of reaching 82°C) or a low temperature machine with chemical

sanitizing rinse. For equipment and utensils that are too large to fit into that mechanical dishwasher, a two-compartment sink of adequate size must be made available for the manual wash, rinse and sanitation procedure.

If single-service equipment and utensils (i.e. disposable forks, plates, etc.) are used by patrons, a two-compartment sink of adequate size for the manual wash, rinse and sanitization procedure must be made available for washing preparation equipment and utensils. Adequate size means that all equipment and utensils can be immersed in each of the sinks.

There must be a supply of test strips to accurately determine the effectiveness of the sanitizing agent.

- **Food Preparation Sink**

In addition to a handwashing sink and sinks for washing and sanitizing equipment and utensils, a food preparation sink may be required for washing produce, emptying pots, etc.

- **Janitorial/Slop Sink**

A janitorial/slop sink must be provided for the sanitary disposal of liquid, floor and chemical wastes.

TEMPERATURE AND Thermometers

- Refrigerators must be capable of keeping cold foods cold at 4°C or below and freezers must keep frozen foods frozen at -18°C or below. Ensure to provide enough space for storing ingredients, raw foods, foods being chilled, leftovers, etc.
- Adequate hot holding equipment is required to keep hot foods hot at 60°C or above (i.e. steam table, etc.).
- An accurate, visible and conveniently located indicating thermometer is required in each cold, hot and frozen unit that is used for the storage of hazardous foods.
- An accurate indicating probe thermometer that can be easily read is required to measure the internal temperature of hazardous foods (i.e. whole turkey, chicken, hamburger, etc.).

SANITARY FACILITIES / Washrooms

- At least one sanitary facility shall be provided for each gender and must have a sign clearly indicating the gender for which they are intended.
- Every sanitary facility shall be equipped with a continuous supply of: potable hot and cold running water under pressure, toilet paper, liquid soap in dispenser, single use paper towels and a durable, easy to clean receptacle for used towels and other waste material.
- The number of handwash sinks, urinals and toilets required in washrooms is regulated under the Ontario Building Code. The Ontario Building Code may require that separate facilities be provided for staff and customers. For more information, please consult with your local Building Department.

OTHER CONSIDERATION BEFORE OPENING AND OPERATING A FOOD PREMISES

WELL WATER

- If the food premises water supply is from a private well, then the well water must be free of Total Coliform and E. Coli bacteria. The food premises may also be classified under Ontario Regulation 319/08 as a Small Drinking Water System. Please contact PCCHU for more information.

PRIVATE SEWAGE DISPOSAL

- If the food premises does not have municipal sewers then it must have a sewage disposal system which complies with Part 8 of the Ontario Building Code.
- An application must be submitted to PCCHU to verify that the performance of the existing private sewage disposal system is satisfactory. A permit may be required for a change of use, alteration, repair or construction of a new system. If you are not the owner of the property, a letter of authorization from the owner to release information to PCCHU is required.

FOOD HANDLER TRAINING

- It is strongly recommended that there is a Certified Food Handler on site. PCCHU encourages that all staff who handle food be certified in safe food preparation and handling. Contact PCCHU at 705-743-1000 or visit the website at www.pcchu.ca to find out when the next free Certified Food Handler Training Course is offered.

ADDITIONAL LEGISLATION WHICH MAY APPLY TO A FOOD PREMISES INCLUDES BUT IS NOT LIMITED TO

- a) Alcohol Gaming Commission of Ontario (Liquor License)
- b) Ontario Building Code (Local Building Department)
- c) Ontario Fire Code (Local Fire Department)
- d) Local Municipal Bylaws (i.e. Zoning)
- e) Smoke Free Ontario Act (PCCHU)
- f) Small Drinking Water System (PCCHU)



Food Premises Checklist

Before Opening, Renovating and Operating

- Contact your local Public Health Inspector for food premises requirements
- Review Food Premises Regulation online (O. Reg. 562/90) at http://www.e-laws.gov.on.ca/html/regs/english/elaws_regs_900562_e.htm
- Contact your Building and Zoning Departments for any bylaw requirements
- Provide your owner/operator name, name of business, business address and telephone number when established to PCCHU
- Submit and review your floor plan and menu with a Public Health Inspector
- Notify a Public Health Inspector for a pre-opening inspection
- Register your staff with PCCHU for a free Certified Food Handler Training and Certification Course

Basic Requirements

- Potable hot and cold potable running water under pressure
- Adequate potable water supply and sewage system if not on municipal services
- Separate handwashing sinks with liquid soap in dispenser and paper towels
- Two-compartment sink with a drain rack
- Three-compartment sink with a drain rack
- Commercial mechanical dishwasher
- Vegetable preparation sink
- Adequate sanitizer (i.e. Bleach, Quaternary Ammonium or Iodine) and sanitizer test strips
- Adequate refrigeration (4°C or below) and freezing equipment (-18°C or below)
- Accurate indicating thermometers for all refrigeration and freezing units
- Food probe thermometer for verifying internal food temperatures
- Adequate hot holding equipment capable of keeping food at 60°C or above
- Adequate dry food storage space and food grade containers; shelving 6 inches off floor
- Floor, walls, ceiling covered with a smooth, non-absorbent and washable surface
- Walk-in cooler/freezer floor covered with a smooth, non-absorbent and washable surface
- Adequate lighting in all food handling/preparation/ storage areas
- Separate area for floor waste water/ slop sink and cleaning chemicals
- All washrooms are equipped with liquid soap in a dispenser and paper towels
- Adequate number of washrooms for public and staff
- Adequately sized exhaust system
- Storage space for employee personal belongings

NOTE: This Food Premises Checklist does not exclude other requirements that may be necessary after the review process. You must review all requirements with your Public Health Inspector before opening, renovating and operating a food premises.