

YOUR WORKSPACE

1

To avoid contamination

Keep boxes of food at least 10 cm off the floor.

2

Leave room for air circulation

Do not put delivery boxes in the refrigerator. Remove food from the delivery boxes and place in another container. Food containers should not be directly touching the sides of the refrigerator.

3

Cleaning products

Keep cleaning products in cupboards that are locked and separated from food.

4

Your prep area

Make sure that your prep area has a sink with running water, a soap dispenser and paper towels at all times.

*If not directly in the workspace, these must be very close by for easy and frequent hand washing.

5

Fridge & Freezer

Make sure that the inside and outside of your refrigerator and freezer are clean and dust free.

6

Keep posted

Make sure that these 3 items are hung in your preparation space:

1. Refrigerator temperature chart
2. MAPAQ Permit (mailed to you from our HO every year)
3. Annexe 6