

DAILY CHECKLIST

IN ACCORDANCE WITH MAPAQ STANDARDS, AS DESCRIBED IN THE GUIDE
TO GOOD FOOD HYGIENE AND SAFETY PRACTICES

1

Remove all jewelry

With the exception of medical bracelet or medical necklace (make sure they are completely covered by the apron or under the clothes)

2

Apron and hair nets

Put on a clean apron and a hair net to cover all hair and a beard net if applicable. Aprons should be washed weekly.

3

Fridge & Freezer

Check fridge & freezer temperature. Record them on the temperature log.

- Fridge: between 0 and 4°C
- Freezer: -18°C

4

Wash your hands

Wash your hands upon arrival and whenever there is a risk of food contamination.
*Use gloves only if you have a cut, a band-aid, nail polish or jewelry that cannot be removed.

5

Sanitizing

Sanitize work surfaces with diluted sanitizer (2 ml per liter of water) before you start your prep and after you're done with clean up. Let air dry.
*The solution only lasts 24 hours.

6

Perishables

Be sure to take out the refrigerated food only 5 minutes before serving to ensure freshness.