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.