

FOR A SAFE WORKSPACE

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

1

Storing boxes

To avoid contamination, keep boxes of food at least 10 cm off the floor.

2

Leave room for air circulation

Remove food from the delivery boxes before putting it in the refrigerator. Food containers should not be directly touching the walls of the refrigerator.

3

Cleaning products

Keep cleaning products Material Safety Data Sheets in cupboards that are locked and separated from food.

4

Your prep area

A sink with running water, a soap dispenser and paper towels must be nearby to ensure 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 items are hung in your preparation space:

- Temperature register
- Poster safety food is our business
- MAPAQ permit
- Annex 6