



Saskatchewan
Health

Provincial Public Eating Establishment Standards

FOREWORD

Many of the foods served in a public eating establishment are potentially hazardous. Consumption of improperly handled food may cause food-borne illness. Wholesome food, good food handling practices, properly designed and constructed food preparation facilities, adequate refrigeration, properly trained staff and the exclusion of vermin from the facility all contribute to the production of a safe product for the consumer.

To help prevent foodborne-illness, the local health districts regularly provide food sanitation courses to management and staff of the large and important foodservice industry in Saskatchewan.

In addition, Saskatchewan Health and the local health districts have developed these provincial standards to guide industry in meeting the requirements of the Public Eating Establishment Regulations, 1988. While the standards in themselves are not considered law, provisions of the standards become legally binding when they are attached as a condition or term of a licence to operate. Consequently, it is expected that all public eating establishments are constructed and operated in accordance with these standards. However, there are situations to which the standard may not be reasonably applied or there may be cases where the operator demonstrates an alternative method of meeting public health goals. In these situations it may be necessary for the local authority to deviate from some of these provisions.

With the continued cooperation of Saskatchewan foodservice operators, we believe that food served in our public eating establishments will be wholesome and safe for human consumption.

Anyone operating a public eating establishment who requires clarification on any aspect of the Public Eating Establishment Regulations or Standards are advised to contact their local public health officer.

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1.0 DEFINITIONS

For the purposes of these standards, the following definitions apply:

"approved" means approved by a public health officer appointed pursuant to the Act;

"corrosion-resistant material" means material that maintains acceptable cleanable characteristics under prolonged exposure to food soil, moisture, heat or the normal application of cleaning compounds and bactericidal solutions;

"food" means:

- a) a solid or liquid substance that is used or intended to be used for human consumption; or
- b) a substance that is intended to enter into, or be used in the preparation or composition of, a substance described in subclause (a);

but does not include drugs or water;

"game farm meat products" includes elk, bison, ostrich, emu, rhea, wild boar, meat goat, mule deer, fallow deer, white-tailed deer, pheasant, meat rabbit, llama, alpaca and big horn sheep or any other animal held in captivity for the purpose of producing game animal products;

"impervious" means a surface that is constructed of a material that prevents the passage or entry of moisture;

"local authority" means a district health board appointed under The Public Health Act, 1994;

"operator" means a person who is temporarily or permanently managing, supervising or in control of the operation of a public eating establishment;

"public eating establishment" means a building, structure or enclosure or part of a building, structure or enclosure, including a mobile or portable structure, in which food or drink is:

- a) prepared or kept for the purpose of:
 - (i) serving or selling it to the public for immediate consumption there or elsewhere; or
 - (ii) delivering it to a person who intends to serve or sell it to the public for immediate consumption; or
- b) served or sold to the public for immediate consumption there or elsewhere;

but does not include any prescribed establishment;

"potable" means safe for human consumption;

"potentially hazardous food" means any food that consists in whole or part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea or other ingredients including synthetic ingredients in a form capable of supporting rapid and progressive growth of infectious or toxigenic micro-organisms but does not include clean, whole, uncracked, odour-free shell eggs or foods that have a pH level of 4.6 or less or a water activity (a_w) value of 0.85 or less;

"qualified person" means a person who has passed an examination in food sanitation approved by a public health officer or has demonstrated to the satisfaction of the public health officer an adequate knowledge of food sanitation principles;

"sanitizing" means bactericidal treatment by a process that provides enough accumulative heat or concentration of chemicals for a sufficient length of time to reduce the bacterial count on utensils and equipment to an acceptable level;

"single service utensil" means cups, containers, lids, closures, plates, knives, forks, spoons, stirrers, straws, napkins, wrapping materials and toothpicks which are designed to be used only once and includes paper, styrofoam, wooden, plastic and aluminum foil utensils;

"tableware" means re-usable eating and drinking utensils;

"utensil & equipment" means any implement, stationary or mobile, manual or mechanical used in the storage, preparation, transportation or service of food;

"vermin" means any animal or arthropod detrimental to the operation of a public eating establishment without limiting the generality of the foregoing, includes rats, mice, cockroaches, flies and any other pest.

2.0 PLAN APPROVALS

Anyone considering constructing, extending, altering, or establishing a public eating establishment must submit a detailed plan to the local authority and receive approval prior to commencement of work. Approvals from other agencies/departments may also be necessary.

3.0 CONSTRUCTION REQUIREMENTS

a) Water Supply

Every public eating establishment is to have an adequate supply of potable hot and cold water under pressure.

b) Separation Requirements

When a public eating establishment is operated on the same premises with any retail or wholesale business or any trade or private home, the public eating establishment must be separated from these other operations in a manner acceptable to the local authority and in accordance with *The Uniform Building and Accessibility Standards Act and Regulations*.

c) Ventilation

Unless otherwise approved, every public eating establishment is to have a ventilation system that prevents the accumulation of odours, smoke, greases/oils and condensation, and should include the following:

- (i) canopies that are constructed of a material that can be easily cleaned and are vented to the outside air, over stoves, grills, fryers and other sources of odours, smoke, condensation, and greases/oils;
- (ii) unless otherwise approved, removable grease filters and variable speed fans; and
- (iii) adequate provisions for replacing any air being exhausted.

(For further information about construction, refer to *The Uniform Building and Accessibility Standards Act and Regulations* and for further information about operation and maintenance, refer to *The National Fire Code of Canada*).

d) Finishing Material

Work surfaces in areas where food is prepared are to be constructed of an impervious material that can be easily cleaned. Floors, walls and ceilings in areas where food is stored or prepared are to be finished with a smooth material that can be easily cleaned. Joints between floors and walls should be coved to facilitate cleaning.

e) Lighting

Adequate lighting should be provided throughout the premises and the intensity in the various areas should be as follows:

- 540 LUX in preparation and dishwashing areas;
- 325 LUX in storage areas; and
- 160 LUX in other areas.

Light shields or shatterproof bulbs are required in food preparation and storage areas.

f) Grease Interceptors

The Saskatchewan Regulations Governing Plumbing and Drainage contain requirements for grease interceptors that may apply to a public eating establishment.

g) Handwashing Facilities

An adequate number of conveniently located sinks for the sole purpose of handwashing are required in areas where food is handled or prepared.

h) Dishwashing

Manual or mechanical dishwashing equipment is required.

- Manual equipment for washing, rinsing and sanitizing tableware and utensils is to consist of an approved three-compartment sink, drainboards and racks of corrosion-resistant material; except where single service tableware and utensils are used, a two-compartment sink may be approved where washing and rinsing can be done effectively in the first sink and the second sink can be used for sanitizing. Sinks are to be sized to allow complete submersion of the largest cooking utensil.
- Mechanical equipment for dishwashing is to conform to the National Sanitation Foundation (NSF)^(*) standards for:
 - dishwashing machines, commercial spray-type; and
 - detergent and chemical feeders for commercial dishwashing machines.

Refer to Subsection 6.2 for details on dishwashing.

^{*}(For further information on NSF Standards, contact your local public health officer)

i) Washrooms

Washrooms must:

- be conveniently located and should be on the same floor as the dining room;
- not open directly into a room where food is stored, prepared or served and be separated from such areas by a passageway and door or by a passageway and an approved screen; and
- be designed in accordance with *The Uniform Building Accessibility Standards Act and Regulations* and *The Saskatchewan Plumbing and Drainage Regulations*.

Washroom floors and walls must be finished with an impervious material that can be easily cleaned.

Refer to Section 4 for more details.

j) Plumbing and Sewage Disposal

Plumbing installations and sewage disposal systems must be installed in accordance with *The Saskatchewan Plumbing and Drainage Regulations*.

4.0 WASHROOM FACILITIES

- The number of water closets, urinals and lavatories for public eating establishments must meet the requirements of *The Uniform Building and Accessibility Standards Act and Regulations* (i.e. *National Building Code*).
- For any public eating establishment that falls outside the scope of *The Uniform Building and Accessibility Standards Act and Regulations* the local authority shall prescribe the necessary fixture requirements.
- Public eating establishments with seating (outdoor or indoor) are required to provide washroom facilities for patrons. These must be located so that patrons do not pass through areas where food is stored or prepared to gain access to them.
- Public eating establishments are required to provide conveniently located washroom facilities for employees.
- Where a public eating establishment seats fewer than 50 persons, the washroom facilities provided for patrons may also serve the employees.
- Where a public eating establishment seats 50 persons or more, separate conveniently located washroom facilities are to be provided for employee use.

- Where the number of employees on any one shift in a public eating establishment is 10 or more and both sexes are employed, separate employee washroom facilities are to be provided for each sex.
- Where the total number of employees and patrons in a public eating establishment at any one time does not exceed 10 and where the total occupancy area is not more than 100m², one washroom is adequate for both employees and patrons, regardless of sex.

4.1 Washroom Requirements in Malls

	Seating Capacity	Patrons & Employees Together	Patrons	Employees
1	Takeout (No seating)		washroom for patrons not required	any washroom, public or staff, located anywhere in mall
2	Occupant load does not exceed 10 people (employees and patrons)	- one washroom for both sexes in the public eating establishment OR	- a public washroom located less than 200 ft from the public eating establishment	- any washroom, public or staff, located anywhere in mall
3	Fewer than 50 seats in a public eating establishment or food court, where #2 above does not apply	- may use mall washrooms (both female and male) as long as they are less than 200 ft from the public eating establishment and sized to accommodate both mall and restaurant patrons		
4	50 or more seats in a public eating establishment		must be provided in the public eating establishment space	where the number of employees on any one shift in a public eating establishment is 10 or more, separate employee washrooms are to be provided for each sex in the public eating establishment space. If less than 10 employees, only 1 staff washroom is required.
5	50 or more seats in a food court		public washrooms to be immediately adjacent to food court	where the number of employees on any shift in the food court is 10 or more, separate employee washrooms are to be provided for each sex immediately adjacent to the food court. If less than 10 employees, only 1 staff washroom is required.

The number of water closets required in a mall situation as described above must satisfy all the demands of the mall. For

example, if a retail unit in a mall is converted to a restaurant (and other occupancies are unchanged), the accompanying increased load may result in the existing public washrooms in the mall being insufficient to provide the acceptable number of water closets to serve the public eating establishment and the mall.

4.2 Washroom Maintenance

Washrooms are to be kept clean, in good repair and equipped with:

- mechanical ventilation capable of providing at least four air changes per hour;
- an adequate number of covered, easily cleaned waste containers;
- paper towels in dispensers, hot air dryers, roller-type linen towels or roller-type cotton towels;
- soap dispensed from a dispenser; and
- a covered receptacle for the disposal of sanitary napkins in each cubicle that contains a toilet where the facility is used by females.

5.0 OPERATION AND MAINTENANCE

5.1 Food Safety

- All food and drink served in a public eating establishment is to be clean, wholesome, free from spoilage and prepared so as to be safe for human consumption.
- All food should be from an approved source.
- Ice must be made from potable water. Ice cubes must be stored and handled in a sanitary manner. After being used to cool food or beverages, ice cubes must not be used as food.
- Where a portion of food or drink has once been served, it is not to be served again to any other person but is to be discarded.
- Where beverages are kept in bulk for use by the public, they are to be drawn from a covered container by means of a tap.

5.2 Food Temperatures

- Handle potentially hazardous food carefully:
 - a) Keep cold food cold - 4°C (40°F) or lower
 - b) Keep hot food hot - 60°C (140°F) or higher
 - c) Keep frozen food below - 18°C (0°F)
- Cook food in one continuous process; it must never be partially cooked, cooled and then reheated to complete the cooking process.

- Unless otherwise specifically ordered by the immediate customer, the following internal temperatures (*) must be reached and held for at least 15 seconds when cooking the following foods:
 - a) 60°C (140°F) or above for (rare) beef roast.
 - b) 63°C (145°F) or above for eggs (if prepared for immediate service), fish, meat (except pork, game farm meat products, beef roast and ground beef).
 - c) 68°C (155°F) or above for pork, game farm meat products, ground beef, ground fish, injected meats and eggs (if not prepared as specified in b).
 - d) 74°C (165°F) or above for poultry, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry or stuffing containing fish, meat or poultry.

* Pathogens should be destroyed when these temperatures are reached.

- Reheat foods rapidly to a temperature of 74°C (165°F) prior to serving. Do not use a steam table or a slowcooker to reheat food as the required temperature cannot be achieved quick enough.
- Foods cooked in a microwave oven should be:
 - a) rotated or stirred midway or during cooking to compensate for uneven distribution of heat;
 - b) covered to retain surface moisture;
 - c) heated an additional 14°C (25°F) above the conventional cooking temperatures specified above to compensate for shorter cooking times; and
 - d) allowed to stand covered for 2 minutes after cooking to obtain temperature equilibrium.
- Uncooked or undercooked eggs when used to prepare foods such as eggs benedict, caesar salad, meringue or hollandaise sauce should be:
 - a) prepared for immediate service to the customer;
 - b) rapidly cooled and held at 4°C (40°F) or lower; or
 - c) held at 60°C (140°F) or higher.

An alternative to using uncooked or undercooked eggs would be to use pasteurized eggs.

- All cooked potentially hazardous foods should be chilled to an internal temperature of 4°C (40°F) or lower within 4 hours. The use of ice baths and/or shallow pans is recommended to reduce the food temperature quickly.
- Any food remaining after being reheated twice should be discarded.
- An accurate probe thermometer is required to determine/monitor food temperatures. Calibrate the thermometer regularly and sanitize it between uses.

5.3 Food Storage

- Store food in containers made of approved materials.
- Cover food to protect it from contamination.
- Store food on shelves unless it is in approved containers.
- Keep shelves high enough to allow easy cleaning of the floor.

5.4 Operational Requirements

- Floors, walls and ceilings of all rooms in which food is stored, prepared, served or in which utensils are washed should be kept clean and in good repair.
- Handwashing facilities are to be equipped with:
 - (i) soap from dispensers;
 - (ii) paper towels in dispensers, air hand dryers, or roller-type linen towels or roller-type cotton towels; and
 - (iii) hot and cold water under pressure.
- Wiping cloths for tables and counters are to be immersed in a bactericidal solution before each use. Chlorine based products, iodophors and quaternary ammonium compounds are effective for this purpose.
- Keep the public eating establishment free of materials and equipment not required for the operation of the premises.
- Store personal clothing and accessories in a compartment, locker, cupboard or room which is separate from areas where food is stored or prepared.
- No person is to use, for sleeping purposes, any room where food is stored, prepared or served.
- Only authorized personnel are allowed in areas of the public eating establishment where food is stored, prepared or served.

5.5 Cleaning Compounds, Toxic and Poisonous Substances

- Cleaning compounds, toxic and poisonous substances are to be:
 - kept in a compartment separate from food and drink;
 - kept in a labelled container on which the contents are clearly identified, and;
 - used so that the substance does not contaminate food, or endanger the health of any person.

5.6 Garbage

- Handle, store and dispose of garbage and waste such as discarded grease, fat and oils in a sanitary manner and in accordance with local bylaws, if any.
- Provide an adequate number of covered garbage containers to contain all waste generated from the public eating establishment.
- Garbage containers are to be:
 - made of non-absorbing material such as heavy plastic or metal;
 - equipped with tight fitting lids;
 - lined with plastic bags;
 - kept in a clean state and in good repair; and
 - removed daily from any area where food is prepared or served, or where dishes are washed.

5.7 Controlling Vermin

- All public eating establishments are to be free of vermin.
- All openings to the outside air must be effectively screened.
- Keep the property free of weeds, rubbish, old equipment, or any other potential vermin harbourage.
- Vermin which get into an establishment must be eradicated. Control measures involving treatment with chemical or biologic agents must only be undertaken by or under the direct supervision of qualified personnel.
- A public health officer may order an operator to engage the services of a qualified person to apply pesticides pursuant to The Pest Control Products (Saskatchewan) Act for the purpose of eliminating an infestation in a public eating establishment.

5.8 Animals

- Except as specified below, live birds and animals are not to be kept or permitted in a room in which food intended for human consumption is stored, prepared, or served.
 - Guide animals that assist persons with impairments are permitted in an area where food is served.
 - Edible fish or decorative fish in aquariums, shellfish and crustacea in display tanks are permitted in the public eating establishment.

6.0 UTENSILS, TABLEWARE AND EQUIPMENT

6.1 Material and Maintenance

- All utensils, tableware and food contact surfaces of equipment used in the handling, preparation or serving of food or drink in a public eating establishment is to be made of material that is easily cleaned. These are to be kept clean, sanitized and in good repair.
- Cups, glasses or dishes which are chipped or cracked are to be removed immediately from the public eating establishment.

6.2 Cleaning and Sanitizing of Equipment and Utensils

A. Requirements

- All tableware, utensils and equipment are to be effectively cleaned and sanitized either manually (two or three-compartment sink) or mechanically (dishwasher) after each use.
- Food contact surfaces, fixed equipment and equipment too large to be cleaned in sinks are to be washed and rinsed manually or cleaned by pressure sprays and then sanitized. A spray bottle containing a sanitizer may be used for this purpose provided the sanitizer is double the concentration used in a three-compartment sink (i.e. 200 parts per million (ppm) chlorine, 25 - 50 ppm iodine and 400 ppm quaternary ammonium).(*)

* (Food contact surfaces, sanitized with quaternary ammonium compounds at concentrations in excess of 200 ppm require an additional rinse)

- All tableware at the setting where a patron has been seated is deemed to have been used and is to be removed following departure of the patron and properly washed and sanitized before being reused.

B. Manual Dishwashing (Wash, Rinse and Sanitize)

- Tableware, utensils and equipment are to be washed, rinsed and sanitized in the following manner:
 - washed in the first compartment with an effective detergent at a wash temperature not less than 44°C (111°F);
 - rinsed in the second compartment in clean water at a temperature not less than 44°C (111°F);
 - sanitized in the third compartment using one of the following bactericidal treatments:
 - (i) immersion for at least one minute in clean water at a temperature of at least 82°C (180°F);

- (ii) immersion for at least two minutes in a lukewarm 24°C - 44°C (75°F - 111°F) chlorine solution of not less than 100 parts per million (ppm) when freshly prepared and not less than 50 ppm at any other time;
 - (iii) immersion for at least two minutes in a lukewarm 24°C - 44°C (75°F - 111°F) quaternary ammonium (*) solution having a concentration of 200 ppm; or
 - (iv) immersion for at least two minutes in a lukewarm 24°C - 44°C (75°F - 111°F) iodine solution of between 12 and 25 ppm.
- Where only hot water is used for sanitizing, a suitable and accurate thermometer is to be provided.
 - Where chemicals are used for sanitizing, testing equipment is to be available.
 - Follow the manufacturer's recommendations for detergents and sanitizers.

C. Mechanical Dishwashing

- Mechanical dishwashers may be one of two designs; single tank stationary rack types or conveyer types.
- Dishwashers are to be National Sanitation Foundation (NSF) approved (or equivalent).
- Dishwasher wash time, water temperature and chemical concentrations are to comply with the specifications set out in the latest version "NSF - Recommended Field Evaluation Procedures for Spray Type Dishwashing Machines".
- If chemicals are used to sanitize, the concentrations are to conform with those of section B(ii), (iii) and (iv) above.

D. Tableware, Utensils and Equipment Handling and Storage

- After washing and sanitizing, tableware, utensils and equipment are to be handled and stored in a sanitary manner.

E. Approval of Alternative Dishwashing Equipment or Sanitizer

- A public health officer, on application, may approve other mechanical equipment or other sanitizers for washing and sanitizing tableware, utensils and/or equipment provided he/she is satisfied that the equipment and/or product will effectively wash and sanitize the tableware, utensils and/or equipment.

7.0 PERSONNEL

7.1 Food Sanitation Course

- Section 10 of The Public Eating Establishment Regulations requires at least one “qualified” person to be working in the public eating establishment at all times when food is being prepared or served. To be “qualified” one must successfully complete a food sanitation course recognized by Saskatchewan Health or a public health officer of the local health district.
- Where a public health officer has received a request in writing, together with any explanatory information that he/she considers necessary and that appears to him/her to be valid and reasonable, he/she may defer the requirement that a qualified person be on duty and in charge of a public eating establishment to a date he/she considers advisable under the circumstances.

7.2 Food Handlers

- Every operator or employee who handles or comes in contact with food, equipment or utensils used in the preparation or service of food in a public eating establishment shall:
 - be clean;
 - wear clean outer garments;
 - keep hair confined;
 - wash hands before commencing work, after using sanitary facilities, after smoking, or at any other time that hands are soiled or contaminated; and
 - not wear jewellery.
- No person shall smoke in an area where food is prepared or stored in a public eating establishment. As well, no person shall smoke while serving food.

7.3 Food Handler Health

- No person experiencing any of the following symptoms shall handle dishes or utensils, or prepare, handle or serve food:
 - persistent diarrhoea;
 - vomiting;
 - fever;
 - severe abdominal discomfort; or
 - an infected wound or lesion that is open or draining on or about the hands, wrists or exposed portion of the arms.

These symptoms shall be reported to the operator. The affected employee may be assigned other tasks in the public eating establishment that do not involve food handling or dishwashing. Cases of persistent illness in either an employee or the operator shall be reported to a physician and /or a public health officer.

- Where a designated public health officer has reason to believe that a person who is preparing or serving food or handling utensils or equipment in a public eating establishment is infected with a communicable disease in a communicable form that is likely to be transmitted through food handler functions he/she may, in writing, order that person to cease preparing or serving food or handling utensils or equipment immediately and to report to a physician for a medical examination.
- The physician examining the person mentioned above is to report the results of his/her examination to the designated public health officer.
- No person who has received an order from a designated public health officer shall resume preparing, cooking or serving food or handling utensils or dishes in another public eating establishment or obtain employment to prepare, cook or service food or handle utensils or dishes in another public eating establishment until he/she has been furnished with a statement in writing from a physician to the effect that the physician has examined him/her and that, as a result of the examination, the physician is of the opinion that he/she is not infected with a communicable disease in a communicable form.
- No person operating a public eating establishment shall knowingly permit a person to whom an order has been given by a designated public health officer, to prepare or serve food or handle sanitized utensils or equipment in a public eating establishment.

8.0 INSPECTION, SAMPLING AND TESTING

8.1 Food Samples, Swab Tests and Photographs

- A public health officer may:
 - enter and inspect a public eating establishment at any reasonable time;
 - instruct the operator of a public eating establishment to display for public view the licence to operate the public eating establishment;
 - take samples of food or drink for laboratory analysis;
 - swab utensils and equipment for bacteriological examination;
 - determine the temperature of food and drink being stored, displayed or transported;
 - require the operator to dismantle equipment used in the preparation of food for the purpose of inspection; and
 - during the course of an inspection, video tape or take photographs of the public eating establishment and employees.

Public Health Postscript

The application of the Provincial Public Eating Establishment Standards is designed to reduce the incidence of foodborne illness in public eating establishments. Other risk factors, such as the use of tobacco and second hand smoke, also affect one's health. Although it is not a legal requirement (except in municipalities with no-smoking bylaws), Saskatchewan Health and your local health district strongly recommend you consider designating your dining area smoke-free.

As well, if you are interested in providing heart healthy food and want more information, please contact your health district.