

HEALTH APPROVALS

Plan approval is the first step toward health approval and obtaining a food establishment permit. However, an approval inspection, conducted by a Public Health Inspector, must be completed **prior** to opening any food establishment. Ensure that construction/renovations are **100%** complete and a full cleaning has been completed. Then use the following checklist to ensure that your approval inspection will be a success. **All** of these requirements must be met **before** health approval will be given to any food establishment.

- Cooler units must be below 4°C/40°F at the time of inspection and be equipped with thermometers; freezers should be below -18°C/0°F.
- At least one probe thermometer capable of measuring temperatures between 0°C and 100°C must be on site. Probe thermometers need to be available to prep and line staff at all times.
- Shelving in coolers and freezers must be properly finished and allow for proper air circulation.
- Handwash stations must be fully operational, with hot and cold running water, liquid hand soap and paper towels in proper dispensers. A box of disposable gloves must be on site in case of bandage use.
- Dishwashers must be operational at the time of inspection.
- Sinks must be plumbed properly (ie hot and cold running water supplied to each sink basin); drain plugs for each basin must be on site.
- Adequate hot water must be available (call and ask for a procedure to check hot water quantity).
- Proper drain racks for air drying utensils must be on site.
- A sanitizer for surfaces/equipment must be on site. Test strips for each type of sanitizer used in dishwashers, or for surfaces/equipment, must be on site.
- All washroom doors must be equipped with self-closure devices if the door opens directly into a food preparation, food storage or dining area.
- Ventilation must be in proper working order in all washrooms.
- Urinals must not be visible from the outside of the washroom when the door is open.
- Light fixtures in all food preparation/storage areas with open food storage must be shatterproof, or be equipped with shatterproof covers. There must be adequate lighting in all food areas.
- Cupboard interiors must be painted or covered with a permanent material (ie arborite, not mactac).
- Floor-wall joints must be sealed through coving, or at minimum, baseboards need to be installed.
- Doors and windows must have screens or be kept closed at all times.
- Watertight garbage containers must be present in food preparation and washroom areas.
- If six (6) or more food handlers are working on the premises at one time, at least one manager who has successfully completed food sanitation training approved by the Health Minister must be on site at all times. If five (5) or fewer are working, at least one manager must have approved training. Owners of more than one establishment must employ a separate manager with approved training for each site.

For a copy of the AB Public Health Act, AB Food Regulation, and AB Food Retail and Foodservices Code, please visit our website at www.calgaryhealthregion.ca/envhealth and click on “Food safety” and then “Guidelines, Policies, Standards”.

Once you have met these requirements, call 403-943-2296 between 8:00 am to 9:00 am, to speak to the Public Health Inspector for your area and arrange an inspection time.

As a service to food establishment operators, the items noted below may be purchased from this office. This offering is not meant to act as competition to other vendors selling the same items, but is made with understanding that many food establishment operators have been unable to buy these items in small quantities from local distributors.

1. Digital Probe Thermometer \$20

Waterproof, calibratable digital probe thermometer to measure food temperatures. Also measures the maximum temperature in the rinse cycle of high temperature dishwashers, which is required in establishments with this type of dishwasher. The temperature range of this thermometer is -40°C to 232°C. Probe thermometers are required in all food establishments.

2. Infrared Thermometer \$120

Digital infrared thermometer to scan surface temperatures of food. The temperature range of this thermometer is -60°C to 500°C.

3. Chlorine Test Strips \$2

Test papers for measuring chlorine (i.e. bleach) sanitizer concentrations; required in all food establishments that use chlorine sanitizers for manual/mechanical sanitizing.

4. Hydrion Lo-Iodine Test Kits (Replacement Test Paper) \$25 (\$4)

Test papers for measuring iodine sanitizer concentrations; required in all food establishments that use iodine sanitizers for manual/mechanical sanitizing.

5. Quaternary Ammonium (QUAT) Test Strips \$4

Test papers for measuring quaternary ammonium sanitizer concentrations; required in all food establishments that use quaternary ammonium sanitizers for manual/mechanical sanitizing.

Note: equipment is not guaranteed by Alberta Health Services. Any problems should be reported directly to the manufacturing company, and not to the Environmental Health Office.

*Temperatures of hot and cold foods need to be monitored frequently throughout the day, and dishwasher sanitizer concentrations must be monitored daily.
Ask your health inspector for record keeping charts for use in your establishment.*

For more information on required monitoring equipment, call your Public Health Inspector between 8:00 to 9:00 am at Environmental Public Health, 403-943-2296