Ronald McDonald House®
Manitoba

Food Safety Guidelines

Thank you for making the decision to support Ronald McDonald House Manitoba families through our meal program. To ensure the safety of all involved, Ronald McDonald House Manitoba follows Manitoba food safety regulations.

DEFINITION

Potentially hazardous foods include any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, or any other ingredients, in a form capable of supporting growth of infectious and/or toxigenic microorganisms.

PERSONAL HYGIENE

- Please ensure each member of your group is in good health.
- We will provide gloves, hair net, and aprons.
- Wash hands with potable water and soap, and dry with single service towels (i.e., paper towels).
- Gloves are necessary to prevent contamination of food if the person preparing the food has an open wound on their hand.

FOOD TRANSPORTATION & RECEIVING

- When transporting perishable food, use a cooler filled with ice packs (no undrained ice) to maintain at 5°C (41°F) or colder.
- Upon arrival, we will verify cold temperature with a thermometer.

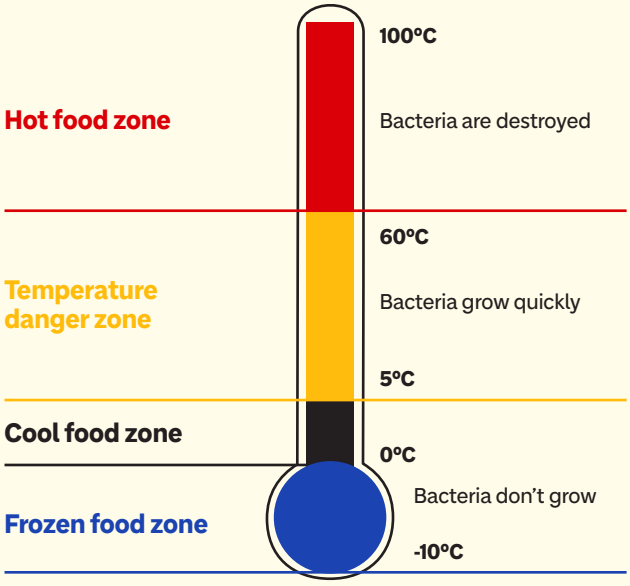
FOOD TEMPERATURE GUIDELINES

Refrigerated foods

- 0-4 °C: OK!
- 5-7 °C: Inspect and refrigerate
- 7+ °C: Reject!

Frozen foods

- Ensure proper defrosting



THAWING

- Do not thaw potentially hazardous foods at room temperature because this can lead to rapid bacterial growth.
- Approved methods of thawing include: refrigeration thawing, as part of the cooking process, in the microwave, or under cold running water.

SERVING

- Ronald McDonald House Manitoba staff will assist with buffet style setup of food. Hot foods will be served in an electric buffet server. Cold foods are presented in chilled bowls.
- Use food-handling utensils (i.e., tongs, spoons, spatulas).
- Suitable dispensing utensils shall be used. When not in use and during service, dispensing utensils shall be stored in the food with dispensing utensil handle extended out of the food.
- **Advanced preparation of any food is not accepted. Food must be prepared on-site unless catered and prepared in a commercialized kitchen.**
- No potentially hazardous foods shall be served on wooden boards.

LEFTOVERS

- As the meal is served buffet style, all items on the buffet line **must be discarded** at the end of the meal service. Therefore please do not overfill serving dishes.
- Extra food is to be maintained in the oven at 170°C. Leftovers will be packaged and labelled by our staff for future family meals.

MECHANICAL DISHWASHER

The dishwasher must be set on *Sanitize Cycle* with the *Heated Dry* or *Sahara* setting. Pots and pans are to be hand washed.

SAFE INTERNAL FOOD TEMPERATURES

Colour is not a good indicator to verify if a food product has reached the temperature required to inactivate pathogens. Use a food thermometer (provided) to verify internal food cooking temperatures.

- Remove the food from the heat source and insert the food thermometer through the thickest part of the meat, all the way to the middle. Make sure the thermometer is not touching any bones.
- Clean and sanitize the food thermometer between temperature readings to avoid contamination.

WHAT NOT TO DO

- Don't touch the surface of the container when taking the measurement.
- Don't take the product temperature only in one place, particularly products that do not have a uniform shape.