



## Canteen Policy

Canteen in charge should fill the daily follow-up check list provided by Ministry of public health and get sign and stamp from school management.

Daily checking includes:

- Check the temperature of refrigerator and hot holding heaters and record the temperature log.
- Efficiency and availability of sufficient number of refrigerators (supplied with an electronic thermometer) and hot holding heaters.
- Food transporting vehicle is clean and fits the health standards.
- Check temperature with a calibrated thermometer to ensure that food requiring cold storage are below 4°C and hot storage are above 64°C.
- Food items or meals arrival time is appropriate and ensure safety of food items served to the students.
- Food items are wrapped in safe manner that fits the health standards.
- Boxes storing dry food items are clean and fit the health standard.
- Collect at least 250 g of each meal and keep them for 5 days in a freezer.
- Canteen is clean and free from any source of infection and free from pests and insects.
- Presence of sufficient number of garbage containers that fits the standard in both canteen and kitchen.
- Cleaning materials used in the canteen are safe on food items.
- Cleaning tools and equipment are stored in a separate place far from storage, display and sale of food items.
- Presence of hand washing sink for food handlers, provided with dispensers for liquid disinfectant soap and drying paper towel.
- Food handlers are in compliance to wearing clean, light colored uniform, gloves or hairnet.
- Food handlers are in compliance to healthy behaviors and proper personal hygiene.
- Food handlers health certificate are valid and under job category of Food Service