



Canteen Policy

The canteen in charge should fill out the daily follow-up check list provided by the Ministry of Public Health and get signature and stamp from school management.

Daily checking includes:

- Check the temperature of the 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.
- The food transporting vehicle is clean and meets the health standards.
- Check the temperature with a calibrated thermometer to ensure that food requiring cold storage is below 4°C and food requiring hot storage is 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 a safe manner that meets the health standards.
- Boxes storing dry food items are clean and meet the health standards.
- Collect at least 250 g of each meal and keep them for 5 days in a freezer.
- The canteen is clean, free from any source of infection, and free from pests and insects.
- Presence of sufficient number of garbage containers that fit the standard in both canteen and kitchen.
- Cleaning materials used in the canteen are safe for 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 and hairnet.
- Food handlers are in compliance to healthy behaviors and proper personal hygiene.
- Food handlers health certificate are valid and under the job category of food service