

# Proper Utensils & Equipment Guideline

## Self-Inspection Checklist

03/11



Any article or piece of equipment that is used for the manufacture, distributing, sale or offering for sale, preparation, processing, handling, transportation, storage or display of food shall be of sound and tight construction, kept in good repair and of such form and materials that it can be readily cleaned and sanitized. R.R.O. 1990, Reg. 562, s. 18.

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- Are all equipment and utensils made of corrosion-resistant and non-toxic materials? \_\_\_\_\_
- Are they durable, leak proof and made of non-absorbent material? \_\_\_\_\_
- If they have lids are the lids tight-fitting or self-closing for safe storage of food? \_\_\_\_\_
- Are they in good repair - free from cracks, crevices, open seams and residual soil? \_\_\_\_\_
- Is the condition such as to ensure they are not a health hazard? \_\_\_\_\_
- Are they used to avoid direct hand contact with food? \_\_\_\_\_
- Are they maintained in a clean and sanitary condition? \_\_\_\_\_
- Is your staff properly trained to clean and sanitize as required? \_\_\_\_\_

Date: \_\_\_\_\_

**Required Action:**

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