REMINDER – DAILY BEST PRACTICES

In accordance with provincial guidelines on best practices for food hygiene and safety in breakfast programs

Breakfast CLUB of Canada

1

Remove jewellery

Remove all visible jewellery (rings, watches, earrings, piercings, etc

Medical bracelets and necklaces may be kept if fully covered.



2



Wear appropriate attire

Put on a clean apron, closed-toe shoes, and a hairnet covering all hair, as well as a beard net if applicable. Aprons must be washed at least once a week.

3

Temperature checks

Check the temperature of equipment and record it in your temperature log.

Refrigerator:
between 0 and 4°C

Freezer:
-18 °C minimum



4



Handwashing

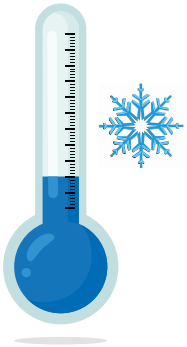
Wash your hands upon arrival and every time there is a risk of food contamination, following all the steps of proper handwashing.

5

Maintaining the cold chain

Take refrigerated food out at the last minute before serving and return unconsumed food to the refrigerator as soon as possible.

Avoid leaving food in the danger zone (4 °C–60 °C), which promotes bacterial growth.



6



Cleaning and sanitizing

Clean and sanitize work surfaces and all equipment used every morning, following the cleaning steps: pre-wash, wash, rinse and sanitize.

Last Updated : August 2026

Check out our *Hygiene and* Safety Guidelines on our School's corner for more details.