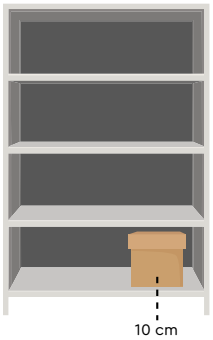
REMINDER – FOR A SAFE SPACE

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

1

Storage of dry goods

To prevent contamination, keep non-refrigerated food at least 10 cm or 15 cm off the floor, depending on the provincial regulations in effect.



2



Storage of refrigerated food

Remove food from transport boxes before placing it in the refrigerator. Food should not touch the inner walls of the refrigerator, to allow air to circulate.

3

Storage of cleaning products

Store cleaning products along with their safety data sheets in a locked cabinet reserved solely for this purpose.



4



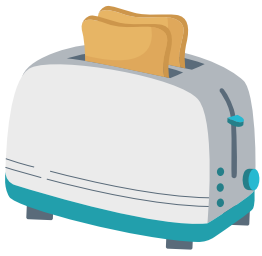
Hand washing station

A sink with running water, a soap dispenser, and paper towels must be nearby to ensure frequent handwashing.

5

Equipment

Check daily that the inside and outside of the refrigerator and freezer are clean and dust-free. Keep all equipment (refrigerator, freezer, toaster, etc.) clean and in good working condition.



6

Important documents



Make sure to display these documents in your preparation area:

- Refrigerator and freezer temperature log
- Food hygiene and safety poster
- MAPAQ permit (QC only)
- Appendix 6 (QC only)

Last Updated : August 2026

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