

COVID-19

A provincial Stay-at-Home Order is in effect for Toronto. Stay home except for essential reasons such as groceries, medicine, health care, exercise, school, child care and work, if you can't do it remotely. Get the latest health updates and details on service changes at [toronto.ca/covid19](https://www.toronto.ca/covid19) (<https://www.toronto.ca/home/covid-19/>).

Cleaning and Sanitation of Food Contact Surfaces and Equipment

It is important for food premises operators to ensure they properly clean and sanitize all food contact surfaces. This includes utensils, cutting boards and other equipment that directly comes into contact with food. The [Ontario Food Premises Regulation](https://www.ontario.ca/laws/regulation/170493) (<https://www.ontario.ca/laws/regulation/170493>) outlines all of the requirements regarding proper cleaning and sanitation. Below is some information regarding specific cleaning and sanitizing steps and processes that may assist food premises operators.

Expand All

Collapse All

Communal Commercial Dishwashers

Meat Slicer - Cleaning and Sanitizing

Reusable Food Containers

Does Toronto Public Health allow the public the use their own containers at food premises?

Food premises set their own policy regarding customer/client supplied containers. They may decide to encourage or ban the practice, and this can be entirely their decision. Any policy that is decided on must not conflict with the Food Premises

Regulations. Particular care must be used in addressing overfilling and spill situations.

What if I'd like to use my own container and the premises will not accommodate me?

Toronto Public Health has no role on any retailer's decision in this area. Some retailers ban the practice due to perceived liability from improperly sanitized containers being reused.

What about Child Care Centres: Can they discourage customer supplied containers?

Child Care Centres must have written, site-specific policies. This policy may include any condition which does not conflict with the Food Premises Regulations. Particular care must be used in addressing overfilling and spill situations. Child Care Centres must have utensils available if employing a "bring your own container" policy.

Are there any regulations surrounding this practice?

As per the Food Premises Regulation, premises and people using their own containers must be aware of sections addressing spills and cross-contamination:

8. (1) All equipment, utensils and multi-service articles that are used for the preparation, processing, packaging, serving, transportation, manufacture, handling, sale, offer for sale or display of food in a food premise shall be:

- (a) of sound and tight construction;
- (b) kept in good repair;
- (c) of such form and material that it can be readily cleaned and sanitized; and
- (d) suitable for their intended purpose.

8. (2) Equipment and utensils that come into direct contact with food shall be:

- (a) corrosion-resistant and non-toxic; and
- (b) free from cracks, crevices and open seams.

26. (1) All food shall be protected from contamination and adulteration.

Contact Information

Toronto Public Health

Mon - Fri, 8:30 a.m. – 4:30 p.m.
(closed on statutory holidays)

Contact General

Telephone: 416-338-7600

TTY: 416-392-0658

Email: PublicHealth@toronto.ca (mailto:PublicHealth@toronto.ca)

Media Inquiries

Email: TPHmedia@toronto.ca (mailto:TPHmedia@toronto.ca)

Emergency After Hours

To report a public health emergency after hours and on statutory holidays. Please ask for the on-call Public Health Manager.

Telephone: 311 (416-392-2489)

Related Information

Information Practices Statement - Personal Health Information Protection Act, 2004

(https://www.toronto.ca/?page_id=159159)