Food Facility Standards

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Table of Contents

PREAMBLE

These standards shall be read in conjunction with *The Food Safety Regulations*.

Food facilities in Saskatchewan are defined in *The Food Safety Regulations* as public eating establishments, food processing facilities, slaughter plants, and milk plants. Each facility category has common requirements under the regulations. These standards have been developed to assist operators of food facilities in meeting the regulatory requirements contained in *The Food Safety Regulations*. These standards do not apply to operations under Part III.1 – Home Food Processors of *The Food Safety Regulations.* Guidance and requirements for home food processors can be found here: *http://www.health.gov.sk.ca/food-safety*

Food facility operators shall note that while the standards in themselves are not considered law, provisions of the standards become legally binding when they are attached as a condition of a licence to operate. It is expected that all food facilities are constructed and operated in accordance with these standards (both general and facility-type specific). In situations to which the standard may not be reasonably applied or in cases where the operator demonstrates an alternative method of meeting food safety requirements, it may be necessary for the local authority to deviate from some of these provisions.

The standards specify minimum prescriptive standards to be followed when constructing, extending, renovating, altering or operating a food facility. However, where supported by sufficient evidence submitted by the operator, a public health officer may deem a proposed alternative as equivalent to the prescriptive requirements provided that:

(a) the alternative is capable of performing at least as well as the prescribed standard; and,
(b) the operator clearly demonstrates and supports how their proposed alternative will achieve the same outcome(s) as the prescribed standard. An appropriate level of evidence, which may include verification of performance by a qualified professional, is required.

Anyone requiring clarification on any aspect of *The Food Safety Regulations* or the Food Processing Facility Standards is advised to contact their local public health officer. The link below will provide contact information for the health authority public health inspection offices throughout the province:

http://www.health.gov.sk.ca/public-health-inspections

The most current versions of *The Food Safety Regulations* and the Food Facility Standards are available online at:

http://www.health.gov.sk.ca/food-safety
http://www.health.gov.sk.ca/environmental-health-regulatory-info

Note: Where there is conflict in wording between the standards and regulations, the regulations will prevail.

DEFINITIONS

Many terms in the Standards are defined within *The Public Health Act, 1994* and *The Food Safety Regulations*. In addition, for the purposes of this standard, the following definitions apply:

"Approved" means approved by a public health officer appointed pursuant to *The Public Health Act, 1994*.

"Chronic Wasting Disease (CWD)" means a contagious and fatal brain disease that affects deer, elk and moose.

"Clean-in-place" means a cleaning and sanitizing process for food processing equipment that works by flushing detergent, water and a sanitizing solution through the equipment by contacting all interior food contact surfaces before being completely drained of cleaning and sanitizing solution.

"Corrosion-resistant material" means material that maintains acceptable cleanable characteristics under prolonged exposure to food, soil, moisture, heat and the normal application of cleaning compounds and sanitizing solutions.

"Custom cut and wrap arrangement" means an arrangement between the operator and a customer whereby the operator agrees to cut and possibly process and wrap the meat from any domestic or wild animal belonging to the customer and returns the meat to the customer.

"Dairy Animal" means cows, goats, sheep, and such other species, as may be kept for the purposes of milking.

"Food" means:

(a) a solid or liquid substance that is used or intended to be used for human consumption; or

(b) a substance that is intended to enter into, or be used in the preparation or composition of, a substance described in (a) but does not include drugs or water.

"Food grade material" means a material that is used in the construction of utensils, equipment and food contact surfaces that does not allow the migration of pathogens, deleterious substances or imparts colours, substances, tastes or odours to the food and is safe, durable, corrosion-resistant, smooth, easily cleanable and resistant to pitting, chipping and scratching. (FSR Sec 16)

"Food safe container" means a container made of food grade material and used as intended so to not create a food safety hazard. For example, a food grade plastic storage container specifically manufactured for dry cereal cannot necessarily safely store hot soup as heat has the potential to break down the chemical bonds of the plastic, which causes toxins to contaminate the food, deeming it unsafe to consume. (FSR Sec 16)

"Game farm meat products" means a product that is derived from antelope, bison, caribou, elk, fallow deer, moose, mule deer, reindeer, white-tailed deer, bighorn sheep, thinhorn sheep, mouflon sheep, musk deer, mountain goats, ostrich, emu, rhea, pheasant, meat rabbit, llama, alpaca, wild boar and any other animal held in captivity for the purpose of producing game animal meat products.

"Impervious" means a surface that is constructed of a material that prevents the passage or entry of moisture.

"Local Authority" means the Saskatchewan Health Authority appointed under *The Public Health Act, 1994*.

"Milk" means a normal lacteal secretion free of colostrum obtained from the mammary gland of a dairy animal.

"Milk Plant Equipment" means all tanks, valves, pipefittings and necessary apparatus used in the receiving, processing, pasteurizing, packaging, storing, dispensing, transporting, or marketing of milk and milk products.

"Operator" means a person who is temporarily or permanently managing, supervising or in control of the operation of a food processing facility.

"Potable water" means water that is suitable and safe for human consumption.

"Processing means, in respect of a meat product," to substantially change the appearance or nature of a meat product, and includes but is not limited to: deboning, slicing, grinding, cooking, preserving, dehydrating, fermenting, rendering or combining with ingredients other than a meat product but does not include dressing, trimming, refrigerating, freezing, or defrosting.

"Producer, in respect to milk" means a person who markets or sells milk that has been produced by a herd of dairy animals owned or controlled by the producer.

"Public health officer" means a person, employed by or on contract with a local authority and who has been delegated board powers to administer *The Public Health Act, 1994* and related regulations. Public health officers may also be referred to as public health inspectors or environmental health officers.

"Raw Milk" means milk that has not been pasteurized.

"Sanitizing" means a process that provides enough accumulative heat or concentration of chemicals for a sufficient length of time to reduce the number of micro-organisms on food contact surfaces to a level that does not compromise food safety.

"Single-service utensils" mean cups, containers, lids, closures, plates, knives, forks, spoons, stirrers, straws, napkins, wrapping materials and toothpicks or any other utensils which are designed to be used only once and then is discarded and includes, but is not limited to paper, Styrofoam, wooden, plastic and aluminum foil utensils.

"Specified Risk Material (SRMs)" means the skull, brain, trigeminal ganglia (nerves attached to the brain), eyes, tonsils, spinal cord and dorsal root ganglia (nerves attached to the spinal cord) of cattle aged 30 months or older and the distal ileum (part of the small intestine) of cattle of all ages.

"Tableware" means multiuse utensils used for eating and drinking.

"Utensil and equipment" means any implement, stationary or mobile, manual or mechanical, used in the storage, preparation, transportation, or service of food.

"Viscera" means the internal organs of an animal.

"Wild game" includes, but is not limited to, wild antelope, bear, bison, caribou, elk, deer, moose, or any other animal hunted for the purpose of meat for human consumption.

PART 1: FOOD FACILITY STANDARDS

SECTION 1 – CONSTRUCTION and FACILITY REQUIREMENTS

Note: Anyone considering establishing or renovating a food facility shall be aware that in addition to the requirements of *The Food Safety Regulations* and accompanying standards, approvals from other ministries, agencies, and/or local municipalities may also be required. These approvals may include, but are not limited to, building, fire, accessibility, municipal, water source, plumbing, and sewage disposal. It is up to the operator to identify and obtain needed approvals.

1.1 Plan Approval

(1) Anyone constructing, extending, renovating, altering or establishing a food facility shall submit detailed plans and receive approval from the public health officer prior to commencement of work.

(2) To enable a comprehensive review, information for plan approval (plans, supporting documentation, etc.) shall include:

- (a) a site plan to show the property boundaries, location of buildings, location of water supply and sewage disposal system, access roadways, fences, auxiliary structures, and separation distances from other industrial, commercial, and residential buildings;
- (b) the legal address of the facility;
- (c) being drawn to scale with a compass north point;
- (d) a layout of the building or buildings showing the identification and dimensions of rooms used for receiving, processing, preparation, serving, packaging, and storage. The layout plan shall include identification of:
  - (i) the location of equipment
  - (ii) the location of sinks and their purposes
  - (iii) the location of hand wash basins;
  - (iv) the location of change rooms, washrooms, and staff rooms; and
  - (v) provisions for cleaning and sanitizing equipment and surfaces;
- (e) detailed information regarding the water supply and sewage disposal systems;
- (f) detailed information regarding the type of equipment used in the receiving, processing, pasteurizing, manufacturing, packaging, storing, and dispensing
- (g) detailed information regarding the type of construction and finishing materials of all rooms where food and food products are received, processed, pasteurized, packaged, or stored;
- (h) other information as required by the public health officer depending on the complexity of the proposed operation.
- (i) In addition to the above, milk plants shall provide:
  - (i) Identification in the layout of separate rooms for:
    - (a) milk receiving and raw milk holding;
    - (b) can washing; and
    - (c) pasteurizing.
- (j) In addition to the above, slaughter plant plans shall include:
  - (i) provisions for hygienic handling and storage of animal hides, offal, and wastes;
  - (ii) identify the type of animals to be slaughtered and the expected number of animals to be slaughtered on a weekly basis;
  - (iii) identify the purpose of each room or area to be used;
  - (iv) identify the location of hose bibs for cleaning floors, walls, etc.;
  - (v) include construction material details for floors, walls, ceilings, and work

surfaces such as counters and the location of the following, including the flow of operations from live animal holding through to the shipping and/or retail area:

(a) livestock holding pens;
(b) slaughter areas;
(c) separation of incompatible activities;
(d) sequential slaughtering and processing operations;
(e) a separate edible and inedible viscera truck or table and hoist (except if handling poultry and/or domestic rabbits only);
(f) in the case of poultry, equipment for scalding, plucking and chilling poultry;
(g) chill rooms, refrigerated units and freezers;
(h) the construction of the roof, air intakes, foundation, walls, doors and windows in a manner that prevents leakage and/or the entry of contaminants or pests.

(3) Applicants shall ensure that the facility is built in accordance with the plans and specifications submitted and approved by the local public health officer.

For additional slaughter plant building and operational specific requirements see Section 10.

1.2 Construction

(1) Unless the public health officer provides written approval for any changes to approved plan submission, applicants shall ensure that the facility is built in accordance with the plans and specifications submitted and approved by the public health officer.

(2) Stairways, catwalks, mezzanines, and similar structures shall be located so as to prevent direct or indirect contamination of food.

(3) Exterior and Surrounding Area

(a) The surrounding area shall be free of waste, refuse, and of smoke, fumes, dust, odours, flies, and any other source that could contaminate the food produced at the facility.
(b) The access routes and traffic areas shall be constructed with a dense material or other dust mitigation method, to reduce dust and mud.
(c) The exterior of the facility shall be constructed of materials that are durable and maintained in good repair.

(4) Overhead rail systems shall be kept free of rust by the application of food grade lubricants. Rail systems shall not be painted.

1.3 Water Supply and Wastewater

(1) Operators of food facilities shall ensure that there is an adequate supply of hot and cold water under pressure that is safe for human consumption for facility purposes.

(2) Water supply shall come from a system deemed as safe for human consumption by an applicable government agency and inspected in accordance with applicable provincial regulations.

(3) Water supply shall be protected from cross contamination and backflow.

(4) Wastewater disposal systems shall be installed and inspected in accordance with applicable provincial regulations and/or municipal bylaws. This includes the installation and maintenance of a grease interceptor (where applicable).

(5) Food facilities shall ensure that waste products are disposed of appropriately.
   (a) Septic tanks and subsurface disposal shall not be used with milk wastes from a milk plant.
   (b) Septic tanks and subsurface disposal shall not be used for blood from a slaughter plant or processing facility.

Operators shall discuss options with the public health officer and can refer to the Saskatchewan Onsite Wastewater Disposal Guideline for more information.

1.4 Separation

When food processing or preparation takes place in the same facility with any retail, wholesale business or any trade, the food processing/preparation area shall be separated by a floor to ceiling wall from these other operations in a manner acceptable to the public health officer.

Barriers are not required where the food preparation area of the facility forms part of a public eating establishment, food retail, or food wholesale operation provided the layout does not create any potential source of contamination of food.

1.5 Physical Environment and Equipment

(1) Exposed service lines for gas, water, plumbing, sewer and electrical utilities that are located within the facility shall be installed in a manner that allows for easy access for cleaning purposes.

(2) Lines shall be insulated where necessary.

(3) Lines shall be designed and finished to prevent the accumulation of dirt and minimize condensation, mould growth, flaking, and to facilitate cleaning.

(4) Permanently mounted equipment shall be completely sealed to the wall or ceiling.

(5) Floor mounted equipment, unless easily moveable, shall be sealed to the floor or elevated off the floor at least 15 cm and installed in a manner to facilitate cleaning in and around the equipment.

(6) In areas where food is prepared, packaged, stored or received and where utensils and equipment are kept or cleaned the joints between the floors and walls in the areas identified above shall be coved and sealed to facilitate cleaning.

(7) The floors, walls and ceilings shall be constructed of materials that are:
   (a) suitable for their intended purpose;
   (b) easily cleaned;
   (c) durable;
   (d) impervious to moisture;
   (e) light in colour (to reflect light and facilitate proper cleaning);
   (f) smooth;

(g) non-toxic; and
(h) non-corrosive.

(8) In any rooms where food or food products are received, processed, pasteurized, packaged, stored, or where equipment is cleaned and sanitized, the structure shall:
(a) be of sound construction and in good repair;
(b) be large enough to facilitate required cleaning;
(c) have tight-fitting window and door screens kept in good repair;
(d) ensure all doors shall be equipped, as far as possible, with self-closing devices; and
(e) ensure openings through which cans, crates, and other articles are passed in rapid succession are equipped with flaps, fans, or similar devices to exclude flies.

(9) In areas where floors are free draining, floors shall be inclined toward trapped drains and free from joints, crevices, and depressions in which water or dirt may collect so as to prevent the accumulation of liquids on the floor.

(10) All doors shall have a smooth, hard, non-absorbent finish suitable for cleaning.

(11) Exterior doors shall be self-closing. Doors shall be easily cleanable, smooth, in good repair, not rotten or in the process of rotting, and free of bumps or peeling.

(12) Equipment used in a food facility shall be designed, constructed, and located to ensure the hygienic operation of the plant and the hygienic processing of food and food products.

(13) Provisions (e.g., drainage racks of corrosion-resistant material and of adequate size) shall be in place to allow for the drainage and drying of utensils and equipment.

For information on washing, rinsing, and sanitizing processes, refer to Section 3.

1.6 Ventilation

(1) Adequate ventilation shall be provided to ensure sufficient air exchanges to prevent an accumulation of heat, condensation, smoke, dust, grease/oils and odours or other contaminants within the facility.

(2) The ventilation system, which includes hoods, canopies, filters and similar devices, shall be designed, installed and maintained so as to prevent contaminants from collecting on walls and ceilings and from dripping onto food or onto food contact surfaces.

1.7 Lighting

(1) Adequate and appropriate lighting shall be provided throughout the facility to facilitate cleaning. The intensity in the various areas shall be no less than:
(a) 110 lux (at a distance of 91 cm [3 ft.] above the floor) in storage areas, drip/chill coolers, walk-in coolers, walk-in freezers, dry food storage areas, and in all other areas and rooms during periods of cleaning;
(b) 220 lux (at a distance of 91 cm [3 ft.] above the floor) in areas used for animal dressing, food packaging, equipment cleaning, dining*, hand washing, dishwashing, utensil and equipment storage, and in washrooms; and
(c) 540 lux at the surface in areas where a food handler is working with food or utensils and equipment such as knives, slicers, grinders, or saws where food handler safety is a factor, and in production areas and areas for animal slaughter.

* Dimmer switches may be used to reduce the intensity in dining rooms when patrons are dining.

(2) Lighting fixtures shall be located and be of a safety type or protected to prevent contamination of food and packaging material in the event of breakage.

1.8 Storage Areas

(1) Facilities shall have adequate storage space for all items required for its operation including, but not limited to, raw milk, pasteurized milk, milk products, food, ingredients, equipment, and non-food materials such as tableware, utensils, linens, single-service utensils, packaging materials, cleaning supplies, and other chemical agents.

(2) Foods not requiring refrigeration, such as dried goods, shall be stored in containers constructed of food grade, food safe material which can be easily cleaned and which have tight fitting covers.

(3) Food and food products shall be stored on impervious shelves which are a minimum of 15 centimetres from the floor to allow for easy cleaning of the floor and to allow for inspection for pests.

1.9 Refrigerators/Walk-in Coolers/Freezers

(1) Refrigerators or walk-in coolers and freezers holding potentially hazardous foods shall be:
- (a) of sufficient size to accommodate the food that shall be refrigerated or frozen;
- (b) of sufficient number to accommodate the food that shall be refrigerated or frozen;
- (c) equipped with an accurate thermometer;
- (d) designed and maintained to operate at the required temperatures;
- (e) equipped with adequate shelving that is impervious to moisture; and
- (f) have shelving designed to permit proper air circulation and to facilitate cleaning.

See Section 10.7 for Chill (Drip) Cooler/Holding Cooler requirements for Slaughter Plants.

1.10 Hand Washing Stations

(1) An adequate number of conveniently located hand wash basins, for the sole purpose of hand washing, shall be located in areas where food is handled, processed or prepared, animals are slaughtered, carcasses are sectioned, and meat or meat products are processed, handled and/or packaged. This may include serving/dining areas if food handling/preparation takes place in these areas.

(2) Each hand washing station shall be equipped with:
- (a) plumbed-in hot and cold water under pressure;
- (b) liquid soap in a dispenser;
- (c) single-use paper towels in a dispenser; and
- (d) an uncovered* plastic lined waste container.

*Covered waste containers may be permitted provided the lid is controlled by a foot pedal or other hands-free mechanism.

For information on hand washing processes, refer to section 6.4.

1.11 Dishwashing Equipment

(1) Unless otherwise approved in writing by the public health officer, the food facility shall be equipped with:
   (a) a non-corrosive three-compartment sink of sufficient size to accommodate the largest piece of equipment that would be cleaned in the sink*; or
   (b) a mechanical dishwasher that conforms to National Sanitation Foundation International Standards (NSF/ANSI Standard 3 – Commercial Warewashing Equipment) or equivalent for the washing, rinsing, and sanitizing of the largest piece of equipment that would be cleaned in the dishwasher*.

   * Some equipment may be clean-in-place, because of size or design. Refer to Clean-in-Place Equipment process in Appendix A for details.

(2) Where a dishwasher is in place, unless otherwise approved in writing by the public health officer, a minimum of a two-compartment sink is required for the purpose of cleaning or thawing food, the disposal of liquid wastes, and to facilitate manual dishwashing if the dishwasher malfunctions.

(3) Where tableware, utensils, and equipment are washed, rinsed, and sanitized manually, drainage racks of corrosion-resistant material and of adequate size shall be provided. Drainage racks shall be stored in a sanitary manner when not in use.

For information on washing, rinsing and sanitizing processes refer to Section 3.3.

1.12 Janitorial Facilities

(1) To provide for the cleaning requirements of the facility, each facility shall be equipped with cleaning material, equipment, and facilities located in such a manner to prevent contamination of food or food contact surfaces.

(2) A service sink, janitor's sink, or curbed cleaning facility (equipped with a floor drain) shall be provided for the cleaning of mops and the disposal of mop water and similar liquid waste.

(3) Mops and similar floor cleaning tools shall be cleaned in such a manner so as not to contaminate food or food contact surfaces. Mop water and other liquid wastes shall be disposed of in a manner that prevents contamination of food or food contact surfaces.

(4) If a hose is connected to any faucets within the food facility, the water supply shall be protected with a backflow prevention device.

1.13 Washroom Facilities

(1) Unless otherwise exempted by the local municipality that is responsible for enforcing the *Uniform Building and Accessibility Standards Act* and regulations, public washrooms shall be provided. Where provided, public washrooms shall be conveniently located so that access does not require passage through areas where food is stored or prepared.

(2) Where washroom facilities are required for employees, they shall follow the same requirements. Contact the Ministry of Labour Relations and Workplace Safety for details on when employee washrooms may be required.

(3) To facilitate good personal hygiene, employee washrooms (where provided) shall be conveniently located, well lit, well-ventilated, and adequate in size.

(4) Washrooms shall be equipped with:
   (a) hot and cold running water;
   (b) liquid soap in dispensers;
   (c) mechanism for drying hands acceptable to the public health officer such as paper towels in dispensers or hot air dryers; and
   (d) an adequate number of easily cleanable waste containers.

(5) Washrooms shall not lead directly into any food, milk, or milk product handling areas.

(6) Washrooms shall be cleaned at least on a daily basis and maintained in a sanitary manner.

1.14 Dressing Rooms

(1) Dressing rooms shall be provided if employees are required to change their clothes at the facility before starting their shift.

(2) Where provided, dressing rooms shall be:
   (a) easily cleanable;
   (b) well ventilated;
   (c) well lit;
   (d) equipped with lockers or other suitable facilities for the storage of employee possessions;
   (e) maintained in a sanitary manner and in good repair; and
   (f) completely enclosed and equipped with a lockable door unless separate facilities are provided for each sex.

(3) To permit staff to store street clothing and personal belongings outside of areas containing food or food products, a separate room, compartment, locker or cupboard, of adequate size, shall be provided.

SECTION 2 – OPERATIONAL REQUIREMENTS

2.1 General Operations

(1) The operator shall ensure that the food facility is operated and maintained in a manner that facilitates the hygienic operation of the facility, and the hygienic slaughter, dressing, processing, packaging, labelling, handling and storing of carcasses, parts of carcasses, and meat products.

(2) If any animal dies in the slaughter plant from natural causes or accidentally, it shall be removed promptly from the facility and disposed of in a manner satisfactory to the local public health officer.

In addition to requirements for all Food Facilities outlined below, see Section 9 – Milk Plants, Section 10 – Slaughter Plants, and Section 11 – Meat Processing, for additional facility-type specific requirements.

2.2 Food Safety

(1) All food that is entering, prepared or served in a food facility shall be clean, free from contamination and spoilage, and prepared to be safe for human consumption.

(2) Food facilities shall operate in a manner that prevents potential cross contamination.

(3) Where food items are to be washed before being prepared or served, the sink(s) shall be washed, rinsed, and sanitized between uses.

(4) Raw fruit and vegetables shall be thoroughly washed to remove soil and other contaminants before being cut, combined with other ingredients, cooked, or served.

(5) Equipment shall be maintained in good repair, kept in a clean and hygienic condition to minimize the risk of contamination of food, calibrated as necessary, and operated so that it functions in accordance with its intended use.

(6) Reheated food shall reach an internal temperature of 74°C (165°F) or higher within one hour.
   (a) Cooking ranges, microwave ovens, ovens, and steamers may be used for reheating.
   (b) Hot-holding equipment, slow cookers, or steam tables shall not be used to reheat food as the required temperatures may not be reached within the required time.
   (c) Food shall not be reheated more than once.

(7) Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced (if they can no longer be effectively cleaned and sanitized) or replaced (if they cannot be effectively resurfaced).

(8) Buffets and salad bars shall be designed, constructed, and operated to:
   (a) ensure cold foods are maintained at 4°C or lower and hot foods are maintained at 60°C or higher;
   (b) protect food from contamination, e.g., sneeze guards; and
   (c) provide suitable utensils or effective dispensing means that protect the food from contamination.

(9) Operators of buffets, salad bars, or similar self-service-style food provision shall ensure:
   (a) that an adequate number of plates be made available so that patrons can use a clean plate for each trip to the salad bar or buffet; and
   (b) that signage instructing patrons to take a clean plate and to use serving utensils shall be in place.

(10) Food or drink that has been previously served shall not be re-served unless it has not been removed from the facility, and was:
   (a) served in a container designed to prevent contamination; or,
   (b) individually packaged and has remained unopened and untampered.

(11) Foods that have been purchased, removed from the facility, and returned to the food facility shall not be re-offered for sale to another consumer, unless those foods were packaged for retail sale, are low risk, undamaged, and in unopened, untampered-with, sealed original packaging.

(12) Ice shall be made from potable water, stored, and handled in a sanitary manner. Appropriate scoops with handles shall be used when handling ice and scoops shall be stored in a manner that prevents contamination of the ice.

(13) Where beverages are kept in bulk for use by the public, they shall be drawn from a covered container by means of a tap. This does not apply to water pitchers placed on dining tables for each setting.

(14) Single-service utensils shall be handled and stored in a sanitary manner and shall not be used more than once.

(15) Only authorized personnel shall be allowed in areas of the food facility where food is stored, processed, or packaged, or where utensils and equipment are cleaned and stored.

(16) In food processing facilities, milk plants, and slaughter plants, domestic animals, and animals not involved in the operation of the plant (i.e., entering for slaughter or milking) are prohibited.

(17) In public eating establishments, except as specified below, animals shall not be kept or permitted where food intended for human consumption is stored, prepared, or served.
   (a) Service animals (per the Saskatchewan Human Rights Code), that assist persons with impairments are permitted in areas where food is served.
   (b) Edible or decorative fish, shellfish and crustacea in covered aquariums or display tanks are permitted in the dining room.
   (c) Any other animal allowed, in a designated outdoor space only, that the public health officer determines will not pose a risk of a health hazard occurring on the premises for which written permission has been granted by a public health officer.

   Note: When permission is granted under subsection 2.2(17)(c) a notification sign advising the public that animals may be present in the designated area shall be posted at the entrance to the establishment.

2.3 Food Temperatures

(1) Operators shall monitor the temperatures of potentially hazardous foods to ensure that food is stored or displayed at:
   (a) 4°C or lower for cold holding;
   (b) 60°C or higher for hot holding; and
   (c) Below 0°C for frozen storage.

(2) Operators shall provide an accurate (to 1°C) thermometer to monitor food temperatures.

(3) Thermometers used to determine internal food temperatures shall be cleaned and sanitized between uses.

(4) In addition to integrated temperature measuring devices, thermometers shall be placed in each refrigerator, walk-in cooler, and freezer to ensure equipment is maintaining correct temperatures.

(5) Refrigerator, walk-in cooler, and freezer temperatures shall be checked at least daily and written records of the temperatures shall be maintained.

(6) Frozen potentially hazardous foods shall not be thawed at room temperature. Potentially hazardous foods shall be thawed safely using one of the following methods:
   (a) in refrigerated units at a temperature of 4°C or lower;
   (b) completely submerged in potable cold running water;
   (c) in a microwave oven only when the food will be immediately subjected to a cooking process; or
   (d) as part of a cooking process.

(7) When thawing raw meat, poultry, or fish in a refrigerated unit operators shall ensure that:
   (a) the products are placed in a container that will collect any liquid that may be produced as the product thaws; and
   (b) containers with thawing food are placed on the lowest shelf of the refrigerator or walk-in cooler to prevent the raw liquid from contaminating other food.

(8) Food shall be cooked in one continuous process. Food shall never be partially cooked, cooled, and then reheated to complete the cooking process.

(9) Cooking foods to specific temperatures destroys disease-causing organisms. The following internal temperatures shall be reached and held for at least 15 seconds when cooking the following foods:
   (a) 60°C (140°F) or above for rare beef steaks and roasts;
   (b) 63°C (145°F) or above for eggs (if prepared for immediate service); medium rare beef, lamb and veal steaks and roasts;
   (c) 68°C (155° F) or above for game farm meat products;
   (d) 70°C (158° F) or above for fish;
   (e) 71°C (160°F) or above for ground beef/pork/lamb/veal; food made with ground beef/pork/lamb/veal, e.g., sausages, meatballs; pork chops, ribs and roasts;
   (f) 74°C (165°F) or above for ground chicken/turkey; food made with ground chicken/turkey or mixtures containing poultry, meat, fish, or eggs; chicken and turkey breasts, legs, thighs and wings; stuffing (inside a carcass); stuffed pasta; hot dogs; leftovers; egg dishes (if not prepared as specified above); stuffed fish; and shellfish (difficult to measure internal temperature of shellfish but discard any mussels, oysters, or clams that do not open when cooked); or
   (g) 82°C (180°F) or above for chicken and turkey, whole bird.

(10) Internal cooking temperatures, regardless of cooking methods, shall be consistent. To achieve consistent temperatures foods shall be stirred or rotated as needed during the cooking process.

(11) Food shall be cooled in a manner that reduces temperature quickly. Internal temperatures of cooked potentially hazardous food, not intended for immediate further processing or packaging, shall be reduced:
   (a) From cooked to 20°C (68°F) or less within 2 hours; and
   (b) from 20°C (68°F) to 4°C (40°F) or less within the next 4 hours.

(12) After being used to cool food, ice shall not be used as food.

2.4 Packaging and Labelling

(1) Labelling shall follow federal labelling guidelines. Operators shall be aware of federal labelling legislation that applies to the product(s) they produce. For information on labelling requirements, contact the Canadian Food Inspection Agency. Refer to Appendix B for contact information.

(2) Packaging material shall be sufficient for the purpose of protecting the product from contamination in the conditions under which it will be handled, transported, and/or stored.

(3) Packaging material shall be food grade, food safe, non-toxic, and shall not leave harmful deposits of any kind on the product or otherwise contaminate the food product. If the packaging is intended to be used for heating or cold storage of the food, the packaging shall also be food safe for the intended temperature-use range.

(4) Packaging material for food products shall be stored in a clean and sanitary manner.

(5) Packaging shall be done under conditions that prevent the contamination of the product(s).

(6) Food or food products shall not leave the food facility unless these products are adequately protected from contamination.

Additional requirements for Catering operations can be found in Appendix C. Requirements and guidance specific to Raw Milk Cheese Production can be found in Appendix D. Guidance for Fermented Food Production can be found in Appendix E.

SECTION 3 – MAINTENANCE, CLEANING, SANITIZING, and STORAGE

3.1 General

Tableware, utensils and equipment shall be effectively washed, rinsed, and sanitized either manually, mechanically (in dishwashers) or cleaned-in-place. Work surfaces, tables, and counters shall be effectively washed, rinsed, and sanitized.

(1) The operator of a food facility is responsible for ensuring that the whole facility is kept clean and in good repair.

(2) Washrooms shall be cleaned at least daily. More frequent cleaning may be required.

(3) Materials and equipment not required for the operation of the food facility shall not be stored in areas used for storing, preparing, processing, or consuming food.

(4) Equipment and utensils that are used continuously at room temperature for handling or processing of potentially hazardous food such as knives, spoons, meat slicers, and mixers shall be disassembled, washed, rinsed, and sanitized at least every four hours and between uses and food types.

(5) A written cleaning schedule shall be kept, monitored, verified, and adjusted as necessary to ensure its effectiveness.

(6) All extraneous material remaining on the floor shall be removed prior to washing.

(7) Surfaces (including floors and walls) shall be washed, rinsed, and sanitized at the end of each operating day. Hosing down, scrubbing with a brush, and rinsing shall be done, as needed, to remove food residue and organic material.

(8) Surfaces shall be sanitized by the use of sanitizing solution, foam sanitizer, or hot water (following 3.2(1)). If using hot water, the hoses or hose bibs/stations shall be capable of providing water at temperatures of 82°C or greater.

3.2 Sanitization

(1) Sanitization shall follow one of the following methods:

- immersion for at least two minutes in clean hot water at a temperature of at least 77°C (171°F);
- immersion for at least two minutes in a warm 24°C – 44°C (75°F – 111°F) chlorine solution of not less than 100 parts per million (ppm) concentration;
- immersion for at least two minutes in a warm 24°C – 44°C (75°F – 111°F) quaternary ammonium solution having a concentration of 200 ppm; or
- immersion for at least two minutes in a warm 24°C – 44°C (75°F – 111°F) iodine solution of between 12.5 and 25 ppm concentration.
- Immersion in another sanitizing chemical, if approved by a public health officer (in writing), and used according to the manufacturer's instructions.

For mechanical dishwashing - If hot water is used to sanitize, the water temperature at the manifold shall reach 82°C (180°F) for at least 10 seconds. Minimum/maximum registering thermometers, thermo-labels, or temperature stickers shall be used to ensure the required temperatures are being met. A reading of greater than 71°C (160°F) at the dish level measured using a maximum holding thermometer is an indication of satisfactory sanitation.

(2) Where chemicals are used for sanitizing, testing equipment shall be available and used for monitoring the concentration of the sanitizers each time a new solution is prepared.

(3) If sanitizer concentrations are below or above (where upper limit provided) the concentrations noted in 3.2(1) the surface or item shall be re-sanitized in an appropriate concentration of sanitizer.

(4) If bleach is used to prepare the chlorine solution it shall be unscented.

(5) Manufacturer's instructions for detergents and sanitizers shall be followed.

(6) Cleaning compounds and toxic and poisonous substances are to be:
   (a) kept in a compartment separate from food, food products, and food packaging;
   (b) prominently and distinctly labelled for easy identification of contents; and
   (c) used so that the substance does not contaminate food or endanger the health of any person.

(7) Wiping cloths for cleaning and sanitizing work surfaces, tables, and counters shall be stored (immersed in a sanitizing solution) before each use. The sanitizing solution and cloths shall be changed frequently to ensure they remain effective.

(8) Sanitizing solutions for wiping cloths shall be a sanitizer listed and at the concentrations specified in subsection 3.2(1).

(9) Spray bottles containing sanitizing solutions may also be used to sanitize work surfaces provided the wiping cloth is changed after each use, so it does not re-contaminate surfaces between uses, or immersed in a sanitizing solution between each use.

(10) Wiping cloths used for sanitizing shall not be used for any other purpose.

3.3 Manual Dishwashing

(1) Utensils and equipment shall be washed, rinsed, and sanitized in the following manner:
   (a) washed in the first compartment with an effective detergent at a wash temperature not less than 44°C (111°F);
   (b) rinsed in the second compartment in clean water at a temperature not less than 44°C (111°F); then
   (c) sanitized in the third compartment (refer to 3.2(1) for sanitizer types and concentrations).

(2) Tableware, utensils and equipment shall be:
   (a) air dried after being washed, rinsed, and sanitized; and
   (b) handled and stored in a sanitary manner.

3.4 Mechanical Dishwashing

(1) If chemicals are used to sanitize utensils and equipment in dishwashers, the concentrations shall be as noted in subsection 3.2(1).

(2) Dishwashers and glasswashers shall be thoroughly cleaned following manufacturer's instructions at the end of each day's operation or more frequently to maintain them in a satisfactory condition.

3.5 Cleaning and Sanitizing Large Equipment and Clean-in-Place (CIP) Equipment

(1) Equipment too large to be cleaned in sinks or dishwashers (e.g., large food processing equipment, dough mixer, meat slicers, etc.) shall be cleaned and sanitized where the equipment is situated.

(2) CIP equipment shall be cleaned as per manufacturer's instructions.

See Appendix A for details on Clean-in-Place and Cleaning Schedule requirements.

SECTION 4 – WASTE DISPOSAL and RECYCLING

(1) Waste, including offal, food processing wastes, and used cooking oil shall be handled, stored, and disposed of in a sanitary manner and in accordance with requirements of the SK Ministry of Environment and/or with local bylaws.

(2) The facility operator is responsible for arranging for collection and disposal of garbage as often as is necessary to ensure unsanitary conditions are not created.

(3) Operators shall ensure that wastes generated from the food facility are disposed of in a manner that does not cause contamination or attract animals or pests.

(4) Waste containers shall be:
   (a) made of material that is impervious, durable, smooth and easily cleaned;
   (b) kept clean and in good repair;
   (c) of sufficient number to contain all the waste generated by the food facility;
   (d) equipped with tight fitting lids and covered where practical;
   (e) plastic lined;
   (f) kept in a clean state and in good repair; and
   (g) removed daily, or more frequently, if necessary, from any area where food is prepared or served, and from areas where utensils and equipment are cleaned or stored.

   Note: The subsection above does not apply to commercial used cooking oil containers situated outside food processing facilities. However, where these containers are used, operators shall ensure the containers do not create a nuisance due to infrequent cleaning or spillage of oil.

(5) In addition to the above requirements, waste containers used for the storage of offal shall be:
   (a) legibly marked to identify their purpose;
   (b) used for no other purpose;
   (c) stored in such a manner so that the contents do not contaminate meat used for human consumption; and
   (d) stored at a temperature of 10°C or lower, if not emptied within 24 hours.

(6) Where recycling is practiced in the food processing facility, recycling containers shall be:
   (a) identifiable or labelled, and used exclusively for that purpose;
   (b) made of material that is impervious, durable, smooth, and easily cleaned;
   (c) equipped with tight fitting lids;
   (d) emptied at a frequency that does not permit the development of objectionable odours and other conditions that may attract pests;
   (e) kept in a clean state and in good repair; and
   (f) situated away from food storage, preparation, processed, or packaged or from areas where utensils and equipment are washed or stored.

SECTION 5 – PEST CONTROL

(1) All food facilities shall be free of pests.

(2) Areas surrounding the food facility shall be maintained, adequately drained, kept free of rubbish, old equipment, and any other potential pest harbourage.

(3) All openings to the outside air shall be effectively screened and in good repair. Doors shall be self-closing and equipped with tight fitting gaskets and sweeps to prevent pests from gaining access to the facility.

(4) To prevent the entry of pests an integrated pest management plan shall be developed. The plan shall describe how to:
   (a) identify potential pests;
   (b) monitor pest populations, pest damage, and potential pest habitats;
   (c) eliminate pest populations using strategies that may include a combination of biological, physical, mechanical, behavioral, and chemical methods; and
   (d) monitor and evaluate the effectiveness of pest elimination strategies.

(5) The operator shall ensure that a written record of all pest control measures used in the food facility is maintained.

(6) If pests gain access to the food facility, the infestation shall be eradicated immediately in a manner that does not contaminate food or food contact surfaces. In the case where there is an infestation, a qualified person shall be used to eradicate the infestation.

SECTION 6 – PERSONNEL

6.1 Culture of Food Safety

(1) The operator shall establish, implement, and maintain a positive food safety culture within the facility. All staff shall be aware of, trained in, and be accountable for food safety practices relevant to their roles.

(2) For the purposes of this standard, a food safety culture is one in which:
(a) management demonstrates leadership and commitment to food safety;
(b) roles and responsibilities for food safety are clearly defined and understood;
(c) personnel at all levels are trained and competent in food safety matters relevant to their duties;
(d) food safety risks are identified, communicated, and effectively controlled; and
(e) food safety is given consideration in all decision-making, and prioritized over competing considerations.

(3) The operator shall be able to provide evidence, upon request by the local authority, that the requirements of this clause are being met.

6.2 Food Handler Training

(1) An operator of a food facility shall ensure that employees are adequately trained to handle food safely.

(2) The operator of a food facility shall ensure that a person who has successfully completed a provincially-approved food safety course is working in the food facility at all times when food is being prepared or served.

(3) Safe food handling practices shall be reinforced regularly.

(4) Food handlers shall be aware of potential food allergens. Cleaning equipment to control allergen transfer between products is critical. When undeclared food allergens contaminate other food products the food processor is to recall the suspect food and eliminate the health hazard. Refer to Section 7 for information on food and water recalls.

6.3 Food Handler Habits, Hygiene, and Health

(1) Operators shall ensure that all persons working in the food facility observe high standards of personal cleanliness and proper hygiene by:
(a) being clean;
(b) wearing clean light-coloured garments worn exclusively for work outer garments*;
(c) wear clean, closed toe footwear;
(d) keep the hair confined (tied back, hair nets and/or beard nets);
(e) wash hands before commencing work, after use of sanitary facilities, after smoking, or any other time hands become soiled or contaminated;

(f) being properly trained for the duties being performed; and
(g) refrain from smoking or eating in food handling, storage, and production areas.

*Note: Aprons may be used as a type of outer garment. If food processing causes the clothing to become soiled, the clothing shall be changed as necessary.

(2) Soiled clothing or aprons shall be changed and hands washed prior to moving from a raw food preparation area to a packaging area.

(3) The wearing of jewellery, including watches, shall be limited to plain rings and/or, where necessary, medic alert bracelets or necklaces. Plain rings and medic alert bracelets shall be adequately covered by way of disposable gloves and medic alert necklaces shall be worn inside the clothing.

(4) Unless wearing intact gloves, a food handler shall not wear fingernail polish or artificial nails when handling food.

(5) Food handler behaviour that could result in contamination of food (such as use of wearing inappropriate clothing or jewellery, tobacco use, texting or cell phone use, vaping, eating or drinking) is prohibited in areas where food is stored, prepared, packaged, or served, and in areas where utensils or equipment are cleaned or stored.

(6) Food handlers with acute respiratory illness, influenza symptoms (fever, headache, aches, and pains, fatigue, weakness, sore throat, cough and chest discomfort), or experiencing any of the following symptoms shall not be involved in the handling of dishes or utensils, or in the preparation, handling, or serving of food:
(a) diarrhea;
(b) jaundice;
(c) vomiting;
(d) fever;
(e) unusual discharges from ear, eye or nose;
(f) severe abdominal pain; or
(g) an infected wound or lesion that is open or draining on or about the hands, wrist or exposed portion of arms.

(7) Within a food production facility, milk plant, or slaughter plant, every operator, employee, contractor, or visitor with a non-infected skin-lesion shall:
(a) wear a clean waterproof contrasting-colour bandage over any open non-infected skin lesion; and
(b) wear a clean waterproof glove long enough to completely cover the bandage over the lesion if the lesion is on the hand, wrist, or forearm and discard the glove when it is removed.

(8) Food handlers with illness or experiencing any of the symptoms mentioned in Section 3.6(6) shall report the symptoms immediately to the operator or supervisor. The affected food handler may be assigned other tasks in the food facility that do not involve food handling or dishwashing. Contact your public health officer for details.

6.4 Hand Washing

(1) Every person engaged in food handling or food processing shall wash their hands frequently and thoroughly with liquid soap and warm water and dry their hands with single-use, disposable paper towels. Hand sanitizers are not an acceptable alternative for frequent and thorough hand washing.

(2) Hands shall be washed before commencing work, between tasks, when leaving the slaughtering area, when leaving raw milk receiving, between types of food (raw to ready-to eat), after using washroom facilities, after smoking, eating, or at any other time hands may be soiled or contaminated.

6.5 Gloves, Aprons, and Other Protective Apparel

(1) Disposable, single-use gloves are not considered an equivalent substitute for frequent and thorough hand washing. However, when gloves are used when handling food, the following protocol shall be followed:
   (a) bare hands shall be thoroughly washed before putting on disposable gloves and when changing into a new pair; Note: gloves shall be removed before washing hands;
   (b) gloves shall be changed as soon as they become damaged or torn;
   (c) gloves shall be changed and discarded between tasks and more frequently when necessary; and
   (d) gloves shall be stored and handled in a manner that minimizes contamination.

(2) Reusable gloves are not considered an equivalent substitute for frequent and thorough hand washing, and the following protocol shall be followed:
   (a) bare hands shall be thoroughly washed before putting on gloves;
   (b) gloves shall be changed at least every 4 hours during continual use and more frequently as necessary if they become damaged or torn and before commencing a different task;
   (c) gloves shall be cleaned and sanitized after use; and,
   (d) gloves shall be stored and handled in a manner that minimizes contamination.

(3) Protective apparel such as helmets, aprons, boots, hair and beard nets, etc. shall be either disposable and discarded after single use or be of materials that can be easily cleaned and shall be cleaned and sanitized at frequencies that will minimize the risk of food contamination.

(4) For food processing and milk plants, when in direct contact with milk or milk product contact surfaces, wear hygienic hand coverings. The use of latex or latex powdered gloves is prohibited.

SECTION 7 – FOOD AND WATER RECALLS AND ADVISORIES

(1) The operator of a food facility is responsible to recall all food or water processed in their facility if they have reason to believe it is unsafe for human consumption.

(2) All milk plants, food processing, and slaughter plants are to have a coding and tracking system in place that will permit complete and rapid recall of any day's production. The plan is to include the:
   (a) designation of authorized individuals to initiate the recall process;
   (b) establishment of an emergency response team;
   (c) development of communication policies, recall procedures, and techniques;
   (d) establishment of comprehensive tracking systems;
   (e) establishment of efficient retrieval systems;
   (f) participation in simulation exercises; and
   (g) evaluation of the process once completed.

(3) Recalled products shall be separated from other products and access controlled until appropriate disposition of the product has been determined. This can be achieved by using hold tape, tags, or a designated storage area.

(4) Operators shall develop, implement, and maintain written procedures to assist in the recall of the food or water of questionable quality.

(5) Operators shall have written procedures in place to record any complaints received with regard to food or water processed within the facility.

(6) Details of complaints shall be recorded and the record shall be kept for at least one year.

(7) As soon as possible after becoming aware that food or food products produced in a food facility may be unsafe for human consumption, the operator shall conduct a risk assessment to determine whether or not the product needs to be recalled. If it is determined that the food or food products are unsafe for human consumption, the operator shall initiate a recall of the product that was distributed to the public or to a retail or wholesale food establishment.

(8) The operator shall maintain a written record of details relating to any recall that was initiated.

(9) Operators shall maintain a written record of the identification, removal, handling, and disposal of specified risk materials as required by the Canadian Food Inspection Agency (CFIA).

(10) Operators shall ensure that modifications to operations (may include closure), as directed/indicated by the local authority, are in place in the case of a precautionary drinking water advisories (PDWA), emergency boil water orders (EBWO) or water service interruption.

(11) If a facility has additional point-of-entry or point-of-use water treatment systems in place and wish to use them as an alternative water source in the case of a PDWA or EBWO, they may only do so upon consultation with the local authority.

(12) Laboratory analyses of foods may be required for reasons, not limited to, validating processing processes, establishing that appropriate criteria for food safety management are met, administering a recall, and/or disease investigation. Specimens for analysis shall be submitted to a recognized laboratory with a copy of the report being provided to the public health officer.

SECTION 8 – TRANSPORTATION

(1) The operator of a food facility shall verify that carriers are suitable for transporting food products. Upon receiving product, or prior to loading product for shipment, the facility shall inspect commercial carriers to ensure that they are free from contamination and suitable for transporting food products.

(2) If food or food products have been transported under temperature-controlled conditions, the operator shall verify that no temperature breaches have occurred by checking the transportation temperature tracking log.

(3) Operators shall ensure that materials requiring refrigeration (both incoming materials and finished products) are transported at a regulated and/or acceptable temperature and are appropriately monitored. Frozen ingredients and frozen finished products are transported at temperatures that do not permit thawing.

(4) Operators shall ensure that finished products are transported under conditions to prevent contamination including separation between food and non-food items.

(5) When food is served at a location other than where it was prepared, operators shall ensure food is handled, transported, and served safely, e.g., temperature control, and protection from contamination.

(6) Adequate and continuous temperature control shall be provided by an operator whenever a mobile food facility unit is in operation or being used for transportation or storage to ensure and include:
   (a) refrigeration is maintained at 4ºC (40ºF) or less;
   (b) frozen items are maintained below 0ºC temperature to ensures items remain frozen (even with fluctuating temperatures from defrost cycles, frequent access, etc.);
   (c) hot holding equipment maintains a temperature of 60ºC (140ºCF) or more;
   (d) accurate thermometers to monitor storage and food temperatures; and
   (e) temperature logs.

(7) The minimum equipment requirement for temperature control shall be in place. This may include:
   (a) in the case of ready-to-eat food delivery where the delivery time is short, an insulated bag or container; or
   (b) for larger deliveries or those where the transport is longer, mechanical refrigeration and/or hot holding equipment with accurate thermometers.

(8) Transportation of garbage and recycling containers shall be conducted in a manner that does not cause contamination.

(9) Transportation of equipment and utensils shall be conducted in a manner that does not cause contamination/protected from contamination.

(10) Foods shall meet federal labelling requirements for transportation including being code dated in some manner to indicate date of preparation. Expiry or best before dates shall be present, if required. Food product labelling requirements in Canada fall under the jurisdiction of the CFIA.

(11) Adequate means of hand hygiene, such as hand sanitizer, shall be available during transport for hand hygiene purposes. As persons providing transport are not handling food directly, hand washing is only required when hands become visibly soiled.

(12) Transportation equipment and unit shall be constructed and finished so that they can be easily cleaned and disinfected. Units shall be cleaned and sanitized at the end of each day and when visible soiled. See Section 3 for cleaning and sanitizing requirements.

(13) Persons providing transport:
  (a) experiencing vomiting and/or diarrhea symptoms are to be excluded from food handling activities for at least 48 hours after the symptoms end; and
  (b) are not to have any infected wound or lesion that is open or draining on or about their hands, wrists, or exposed portion of arms.

(14) Persons providing transport are:
  (a) to wear clean outer garments, aprons, and effective hair restraints;
  (b) to refrain from smoking, eating, and drinking while delivering food;
  (c) to perform proper hand hygiene prior to and after handling food deliveries, after using the washroom, between handling money and food, and as often as necessary to remove soil and contamination and to prevent cross contamination; and
  (d) not to contact exposed, ready-to-eat food.

(15) With respect to ready-to-eat foods:
  (a) Foods shall be secured in a manner that prevents spills. Spills shall be cleaned up immediately;
  (b) Food shall be covered and protected from tampering and contamination; and
  (c) Foods shall be delivered in a timely manner, ensuring the foods are transported at correct temperatures and minimize time between 4ºC and 60ºC (the temperature “Danger Zone”).

PART 2: FACILITY-TYPE SPECIFIC STANDARDS

SECTION 9 – MILK PLANTS

9.1 Milk Plant Testing and Laboratory Analysis

(1) The operator of a facility producing milk or milk products shall ensure laboratory tests of each batch of milk or milk product are conducted to ensure the quality of the product complies with the requirements of the regulations. The operator shall maintain a record of these tests and make them available to the public health officer upon request.
Testing Parameters are found in Appendix G

(2) If milk or milk products are found to exceed any of the required parameters, the milk or milk products cannot be sold or provided to the public.

(3) For milk or milk products, testing can be done on every batch or on multiple batches at once depending on production volume. If multiple batches are being tested together, all product shall be discarded if samples fail to meet criteria.

(4) Materials requiring refrigeration (both incoming materials and finished products) are to be transported at a regulated and/or acceptable temperature and are to be appropriately monitored. Frozen ingredients and frozen finished products are to be transported at temperatures that do not permit thawing.

(5) Laboratory analyses of foods may be required for reasons, not limited to, validating processing processes, establishing that appropriate criteria for food safety management are met, administering a recall, and/or disease investigation. Specimens for analysis shall be submitted to a recognized laboratory with a copy of the report being provided to the public health officer.

9.2 Pasteurization

9.2.1 General

(1) All milk and milk products shall be subjected to pasteurization or ultra-high temperature in accordance with the standards set out in **Table 1**. All pasteurization equipment used shall be designed for that use and kept in good repair.

(2) No person may hold, prepare, sell, serve in a place where it will be consumed or transported, a raw dairy product or a food product containing raw milk or cream for human consumption. However, cheese made in compliance with raw cheese requirements under *The Food and Drug Act (Canada)* is exempt from the pasteurization requirements found in Section 9.2.3.

9.2.2 Raw Milk

(1) A milk plant operator shall ensure that raw milk, produced or received by a milk plant, meets the requirements set out in *The Food Safety Regulations*.

(2) The interior surfaces of the bulk tank shall be rinsed with cold or lukewarm water after the milk has been transferred to the milk transport tank and leave the premises in the same state of cleanliness as found on arrival.

9.2.3 Pasteurization Requirements

(1) A person who operates a milk plant shall ensure that every particle of milk or milk product is heated to not less than the correct temperature for the correct time as per **Table 1**. All milk and milk products shall be immediately cooled to no greater than 4°C (40°F) following pasteurization.

(2) A person who operates a milk plant shall ensure that:
   (a) all equipment used in pasteurizing, processing, and storing milk or milk products is designed, fabricated, installed and maintained in a manner that will prevent contamination of the milk or milk products;
   (b) all instruments used to measure pasteurization temperatures and times are maintained and periodically tested and recalibrated to ensure their accuracy; and
   (c) the milk plant is provided with product-cooling equipment that has sufficient capacity to cool milk or milk products to a temperature of 4°C (40°F) or less prior to processing and during storage.

Table 1: Milk and Milk Product Pasteurization Temperatures and Time by Method

Method	All milk and milk products less than 10% milk fat	All milk or milk products with 10% or more milk fat; all flavoured milk products other than eggnog	All ice cream mix, ice milk mix, eggnog
Batch Method	63°C (145 °F) for at least 30 minutes	66°C (151 °F) for at least 30 minutes	69°C (156 °F) for at least 30 minutes
HTST Method	72°C (162 °F) for at least 16 seconds	75°C (167 °F) for at least 16 seconds	80°C (176 °F) for at least 25 seconds
UHT Method	138°C (280 °F) for at least 2 seconds	141°C (286 °F) for at least 2 seconds	144°C (291 °F) for at least 2 seconds

9.2.4 Testing of Pasteurized Milk

(1) As laid out in *The Food Safety Regulations* and Appendix G.

9.2.5 Equipment

(1) A milk plant operator shall ensure that all temperature indicating devices are accurate and maintained in working order. The operator shall ensure that all pasteurization equipment, are designed, constructed, and operated to ensure the pasteurization of dairy products. All batch pasteurizers, High Temperature/Short Time (HTST) pasteurizers, Ultra-high Temperature (UHT) pasteurizers shall meet the requirements set out below.

(2) During the holding operation, the airspace temperature in batch pasteurizers shall be at least 3°C (5.4°F) above the minimum product pasteurization temperature.

(3) All batch pasteurizers shall be equipped with:
   (a) indicating and recording thermometers;
   (b) valves of close coupled and leak protector type with stops or equivalent valves;
   (c) mechanical agitation that is continuously maintained throughout the heating and holding operations; and

(d) covers to prevent contamination.

(4) All HTST pasteurizers shall be equipped with:
(a) recording thermometer or temperature recording device;
(b) a constant level tank;
(c) a regeneration section;
(d) a flow control device;
(e) a heating section;
(f) a holding section;
(g) a sensing chamber;
(h) a safety thermal limit recorder;
(i) an indicating thermometer;
(j) a flow diversion device;
(k) a pressure differential controller or pressure switch if a booster pump is used;
(l) a cooling section (where applicable);
(m) a vacuum breaker; and
(n) components that ensure that the pasteurized dairy product in the regeneration section will, at all times, be at a pressure greater than the pressure of the raw dairy product in the same regeneration section.

(5) All HTST pasteurizers are designed to ensure that when in operation:
(a) the flow diversion valve does not operate in forward flow unless the temperature of the dairy product being pasteurized equals or exceeds that required for its proper pasteurization, and
(b) the product pressure in the pasteurize side of the regenerator is at least 7 kPa (1.02 PSI) greater than the product pressure in the raw side of the regenerator.

(6) Any auxiliary equipment shall not be installed or operated in conjunction with an HTST pasteurizer so as to:
(a) reduce the holding time below the legal minimum;
(b) influence the required pressure relationships within the regenerator; and
(c) function as a flow promoting device, except if inter-wired with the flow control device.

(7) All UHT pasteurizers shall be equipped with:
(a) a constant level tank;
(b) a regeneration section (where applicable);
(c) a flow control device;
(d) a heating section;
(e) a holding section;
(f) an indicating thermometer;
(g) a recording thermometer or temperature recording device;
(h) a flow diversion device;
(i) a divert flow controller;
(j) a divert flow indicator; and
(k) a cooling section (where applicable)

9.2.6 Record Keeping

(1) A milk plant operator shall maintain a complete and accurate record of the temperature used in pasteurization for each lot of pasteurized dairy product. Temperature recording charts are retained at the milk plant for not less than twelve months and contain the information set out below:
   (a) the name of the milk plant;
   (b) the date;
   (c) the pasteurizer or recorder number;
   (d) the temperature of pasteurization as shown by the indicating thermometer at a certain time or reference point during the holding period;
   (e) the air space temperature when a batch pasteurizer is in use;
   (f) the name and signature of the pasteurizer operator;
   (g) the products processed;
   (h) the flow diversion valve position forward or divert; and
   (i) the cut-in and cut-out temperature recorded daily by the operator at the beginning of the run.

9.2.7 Processing Milk Products

(1) All milk products shall be produced from pasteurized milk except for raw milk cheese made under *The Food and Drug Act* (Canada).

(2) Processing of milk products is considered to be a food processing activity and falls under the scope of a "processing facility". Refer to appropriate sections of *The Food Safety Regulation* for guidance.

(3) The National Dairy Code – Part 1, 2015, provides guidance on milk product composition standards as a helpful reference. Provincial legislation prevails over any discrepancies between such legislation and the National Dairy Code.

See Appendix F for Resources for Milk Plant Operators

9.3 Milk Plant Operational Requirements

9.3.1 Equipment

(1) A milk plant is to have equipment of sufficient capacity for the maximum output of the plant.

(2) All equipment used for the processing, pasteurizing, packaging, or storing of milk and milk products is to be constructed of such material, and maintained in such a manner, so as to not affect the quality of milk or milk product.

9.3.2 Testing of Milk or Milk Product

(1) The operator of a milk plant shall ensure laboratory tests of each batch of milk or milk product are conducted to ensure the quality of the product complies with the requirements of the regulations. The operator shall maintain a record of these tests and make them available to the public health officer upon request.

(2) Testing requirements for milk to be pasteurized can be found in *The Food Safety Regulations* and are summarized in Appendix G.

9.3.3 Handling of Returns

(1) It is recommended that returned milk and milk products be treated as a waste product and handled in such a manner so as not to compromise the quality of the fresh product in any way.

9.3.4 Cleaning and Sanitizing

(1) CIP equipment shall be cleaned as per manufacturer's instructions. See Appendix A for details.

(2) Instructions shall be posted respecting:
   (a) the procedures used for cleaning and sanitizing the equipment;
   (b) the chemicals used for cleaning and sanitizing;
   (c) the strength of the chemical solutions used;
   (d) the length of time the equipment is to be exposed to the sanitizer; and
   (e) disassembly and assembly instructions for cleaning and inspection purposes.

(3) For equipment that is not CIP or steam cleaned, cleaning shall done using manual or mechanical dishwashing procedures. Dishwashing procedures are found in Section 3.

(4) Any equipment used for pasteurizing and handling of milk or milk products is to be given a bactericidal treatment by steam, hot water, chemicals, or other approved disinfecting procedure prior to the day's operations and after each use.

(5) Where only hot water is used for sanitizing, a suitable, accurate, and calibrated thermometer is to be used for checking and recording water temperature regularly.

(6) Where chemicals are used for sanitizing, testing equipment is to be used for checking and recording the concentration of the sanitizers regularly.

9.3.5 Storage

(1) Milk and milk products in a milk plant are to be adequately protected from contamination at all times. Raw milk shall be stored separately and in separate equipment from pasteurized milk and milk products.

(2) Raw milk received from delivery which is, or which is likely to be, held for more than 2 hours in the plant is to be cooled to 4°C (40°F) or lower upon arrival. Raw milk shall reach 4°C (40°F) within 2 hours and shall be held at this temperature until pasteurization begins.

(3) Raw milk collected onsite shall cool and be maintained between 1°C and 4°C (between 34°F and 40°F) within 2 hours after first milking, and within 1 hour after subsequent milking. The blend temperature shall not exceed 10°C (50°F). It shall be held at this temperature until pasteurization begins.

(4) Frozen milk products shall be kept in a frozen state at all times.

(5) Storage areas are to be of adequate size, and shall have sufficient aisle space and wall clearance to facilitate cleaning and inspection.

(6) Storage areas are to be dry and adequately ventilated.

(7) Fluid milk products and milk products shall be adequately separated from products that can taint or contaminate the milk or milk products. To adequately protect milk and milk products from accidental chemical contamination, items such as janitorial supplies shall not be stored in the milk and milk product storage or processing areas.

SECTION 10 – SLAUGHTER PLANTS

10.1 Livestock Holding Pens

(1) Live animal pens, of sufficient size and number, shall be provided for the holding of animals received for slaughter.

(2) Separate areas shall be designated for:
  (a) housing animals of different species;
  (b) the segregation of animals considered a danger to other animals; and
  (c) holding animals that are injured, sick, or suspected of being sick.

10.2 Stunning and Bleeding Areas

(1) A designated area for the stunning and bleeding of animals and subsequent dressing operations shall be provided.

(2) The stunning area shall be constructed of easily cleanable and durable surfaces.

(3) The design and construction of the bleeding area shall allow for proper cleaning and drainage with drains of sufficient size to prevent blockage due to blood clotting.

(4) The area shall be equipped with hand washing and equipment washing/sanitizing facilities, e.g., knife sanitizers.

10.3 Poultry Scalding and De-feathering Rooms (if Slaughtering Poultry)

(1) Scalding and de-feathering processes shall be conducted in a separate room to ensure the carcasses are not contaminated by feathers, steam, or condensation from the scalding tank.

(2) The scalding tank shall be adequately vented, temperature monitored and equipped with an overflow drain.

10.4 Ceiling Heights and Rail Heights

(1) Ceilings throughout the facility shall be of sufficient height to ensure:
  (a) adequate ventilation and air circulation;
  (b) adequate clearance for cleaning of equipment;
  (c) carcasses are suspended at a height of at least 45 cm (18 inches) off the floor; and
  (d) sequential flow of product and equipment through the facility.

(2) Rails, racks, and hooks shall be constructed of rust resistant metal or galvanized material.

(3) Rails shall be of sufficient height (refer to recommendations in Appendix H) and arranged to prevent contamination of suspended carcasses, i.e., from other carcasses, walls or pillars.

10.5 Inedible Wastes/SRM Rooms

(1) Inedible wastes (e.g., viscera, skin, feathers, SRMs) shall be stored in clean leak-proof container and legibly marked to identify their purpose. If stored outdoors, wastes shall be protected from scavengers or tampering. Alternatively, a separate room in close proximity to the slaughter area, may be provided for the holding of inedible wastes; provided its location and access to the room does not affect the hygienic operation of the slaughter plant.

(2) If inedible wastes are stored for more than 24 hours, the inedible waste room shall be equipped with refrigeration units capable of maintaining the room temperature at 10^0C or lower.

10.6 Hide Storage Room

(1) If hides are stored at the facility, the hide storage room shall be:
  (a) located in close proximity to the slaughter area;
  (b) located such that traffic to and from the room does not affect food processing operations and/or the quality of meat being processed;
  (c) constructed of easily cleanable and durable surfaces;
  (d) adequately ventilated and refrigerated unless hides are salted to control hide odours; and
  (e) cleaned frequently to minimize biological growth.

(2) Where approved by the local public health officer, hide storage facilities located in a separate building outside the slaughter plant shall be ventilated, and measures shall be in place to control pests.

10.7 Chill (Drip) Cooler/Holding Cooler

(1) A drip cooler shall be provided for the purpose of removal of initial carcass heat.

(2) Alternatively, for the purpose of chilling poultry or domesticated rabbits, clean food-grade containers may be used to hold a mixture of ice and water.

(3) A holding cooler shall be provided for the purpose of storing/aging previously chilled carcasses before they are sectioned, cut, and/or processed.

(4) Coolers shall be of sufficient size to accommodate the intended volume of animals and to ensure carcasses are not in contact with other carcasses, floors, walls, pillars, or other surfaces.

(5) Carcasses in drip/holding coolers shall not touch other carcasses, walls, floors, or other sources of potential contamination.

10.8 Temperatures

(1) In slaughter plants:
  (a) Ensure temperatures in drip coolers are set in the range of -2°C to 2°C with a maximum temporary (<2 hours) allowable upper limit of 10°C after the introduction of warm carcasses;
  (b) Ensure the introduction of warm carcasses does not cause sweating (condensation) on surfaces of walls, ceilings, or equipment;
  (c) Ensure coolers are capable of reducing the internal temperature of a warm carcass to less than 7°C within 24 hours and reaching an internal temperature of 4°C or lower as soon as possible.
  (d) Ensure when carcasses are being sectioned or meat is being processed, handled, or packaged, the meat is kept in a room or area:
    - at a temperature of 10°C or less, or
    - for a period of no more than 2 hours at room temperature.

10.9 Operational Requirements

10.9.1 Slaughter and Dressing Operations for Animals Other than Poultry and Domesticated Rabbits

(1) The operator shall ensure that:
   (a) after the animal is stunned, it is prepared and dressed in a hygienic and timely manner;
   (b) carcasses are decontaminated, e.g., trimmed with a knife or rinsed with water;
   (c) dedicated knives are used in the slaughtering area only;
   (d) the meat of an animal, found to be unfit for human consumption, does not enter the human food chain;
   (e) cross contamination does not occur by dedicating knives to specific processes, e.g., hide and SRM removal, and by sanitizing the knives and hooks between carcasses;
   (f) SRMs are removed from slaughtered cattle;
   (g) skins and hides are removed in such a manner so that no parts of the outer skin surface come into contact with any part of that carcass or any other carcass;
   (h) skins and hides are promptly removed from the slaughter floor;
   (i) carcasses are placed in a drip cooler within two hours of death to remove the initial heat, condensate, and blood;
   (j) the surface temperature of carcasses in the drip cooler reach 7^{0}C or less within 24 hours of dressing the carcass;
   (k) after reaching a surface temperature of 7^{0}C or less, the carcass is relocated to the holding cooler where its internal temperature continues to be reduced in a continuous manner to 4^{0}C as quickly as possible; and
   (l) warm carcasses are not brought into the drip cooler until the cooled carcasses are relocated to the holding cooler.

10.9.2 Slaughter and Dressing Operations for Poultry and/or Domesticated Rabbits

(1) The operator shall ensure:
   (a) rooms are provided for unloading and holding of the animals;
   (b) provisions are in place to clean and disinfect the unloading and holding areas including crates, and vehicles;
   (c) clean containers, legibly marked to identify their purpose, are provided for animals found dead on arrival or for those deemed unfit for processing for food for human consumption and euthanized; and
   (d) the chilling process commences immediately after evisceration by submersion in food-grade chill tanks or by air chilling where the cooler temperature is 2°C.

(2) Water in chill tanks shall be frequently replaced to chill the carcass in a timely manner.

(3) If vacuum guns are used to eviscerate poultry, the contents of the vacuum guns shall be disposed of with the inedible wastes.

Table 2: The chilling process shall lower the carcass temperature to, and maintain the temperature at, 4°C or lower within the times[2] described below:

Weight of Dressed Carcasses	*Initial Time (hours) to Reach ≤ 14°C**	*Additional Time (hours) to Reach ≤ 6°C**	*Additional Time (hours) to reach ≤ 4°C**
Under 1.8 kg	*2*	*2*	*4*
1.8 kg to 3.6	*2*	*4*	*4*
3.6 kg to 5 kg	*2*	*6*	*4*
5 kg to 7 kg	*2*	*8*	*4*
7 kg to 12 kg	*2*	*10*	*4*
Over 12 kg	*2***	*10*	*6*

**Internal temperature*

***In this weight category, carcasses shall reach 16^{0}C or less within the first two hours of* evisceration.

[2] *Saskatchewan's Domestic Meat Inspection Standard, July 18, 2014, Saskatchewan Ministry of Agriculture.*

10.9.3 Other Processing Operations

(1) If the health of an animal or the quality of the meat of a slaughtered animal or any part of a carcass or an organ is in question, the shall operator seek the expertise of a veterinarian to determine if the meat or organs are safe for human consumption.

(2) Where edible animal parts (e.g., heart, liver, feet, blood) are collected for human consumption, the operator shall ensure that the edible animal parts are derived from healthy animals, harvested under hygienic conditions, and free of pathological lesions.

(3) Operators shall ensure that the handling of wild game does not lead to the contamination of other food products.

(4) Where wild game is processed in a slaughter plant, the operator shall ensure:
   (a) that the processing takes place after all other meat or meat products have been processed for the day;
   (b) the carcass is skinned, trimmed, and rinsed before entering the cooler or processing area;
   (c) wild game carcasses do not contact the carcasses of other animals;
   (d) precautionary measures related to Chronic Wasting Disease are taken when handling deer, elk, and moose carcasses. (Refer to Appendix I);
   (e) all rooms, areas, and equipment used in processing of wild game are completely cleaned and sanitized before resuming the handling of domestic meat or meat products for human consumption.

(5) Where pet food is produced in the slaughter plant, the operator shall ensure that:
   (a) at no time shall it come in contact with other meat or meat products processed in the facility for human consumption;
   (b) SRMs are not harvested for pet food;

(c) all material collected for animal food is placed in containers, legibly marked to identify their purpose; and
(d) all rooms, areas, and equipment used in processing of pet food are completely cleaned and sanitized before resuming the handling of meat or meat products for human consumption.

(6) When it is determined that any part of a carcass, including organs, are unfit for human consumption, the carcass, part of the carcass, or organs shall be disposed of in a manner that does not affect the quality of any other meat or meat product in the slaughter plant.

(7) When handling cervids (i.e., elk, deer, or moose), whether wild or game farm animals, the operator shall take certain precautions related to Chronic Wasting Disease. (Refer to Appendix I for details.)

(8) The operator shall ensure that if persons, engaged in the slaughter of animals, are subsequently tasked with processing meat or meat products, the persons change their protective clothing to ensure meat and meat products are not contaminated.

(9) Where any part of the slaughter plant or any facility equipment is used to slaughter/process raw mammals and poultry, the facility and equipment shall be thoroughly cleaned and sanitized between handling the different species.

SECTION 11 – MEAT PROCESING

(1) Carcasses in walk-in coolers shall not touch other carcasses, walls, floors, or other sources of potential contamination and shall not be a source of potential contamination for any food items being stored in the same cooler.

(2) Food processors shall consult with the public health officer prior to processing wild game. The operator shall ensure that no unsanitary conditions are created and that wild game is handled in a manner that will not lead to the contamination of other food products.

(3) If an operator of a food facility is processing a wildlife carcass into meat and meat products that the operator intends to offer for sale to the public, and if the operator has obtained an exemption in writing from the local authority with respect to the inspection of the meat and meat products, the operator shall ensure that:
   (a) the wildlife carcass is clean, safe for human consumption, and will not contaminate the operator's equipment, facilities and other food;
   (b) while the wildlife carcass is being stored and processed, the carcass does not come into direct contact with any other food in the food facility;
   (c) the wildlife carcass is not processed in the same room of the food facility at the same time as other food;
   (d) after the wildlife carcass is processed, all equipment and surfaces used in the food facility in processing the carcass are cleaned and sanitized before being used in processing other food; and the meat and meat products derived from the wildlife carcass are clearly identified, to staff and patrons of the food facility, as being uninspected.

(4) Operators shall ensure that the handling of wild game does not lead to the contamination of other food products.

(5) Where wild game is processed, the operator shall ensure:
   (a) that the processing takes place after all other meat or meat products have been processed for the day;
   (b) the carcass is skinned, trimmed, and rinsed before entering the cooler or processing area;
   (c) wild game carcasses do not contact the carcasses of other animals;
   (d) precautionary measures related to Chronic Wasting Disease are taken when handling deer, elk, and moose carcasses; and
   (e) all rooms, areas, and equipment used in processing of wild game are completely cleaned and sanitized before resuming the handling of domestic meat or meat products for human consumption.

(6) Specified Risk Materials (SRMs) are to be removed from cattle pursuant to federal regulations administered by the CFIA. The CFIA shall be contacted for more information.

(7) The facility shall be designed to facilitate hygienic operations by means of a regulated flow in the process, from the arrival of raw material to the shipping of the finished product. The traffic pattern of employees, product, and equipment shall prevent the contamination of product. Physical and, where appropriate, operational separations are acceptable methods to prevent contamination of the product.

(8) Rail heights shall be sufficient to prevent carcasses from contacting the floor or other sources of contamination.

(9) Inedible wastes (e.g., viscera, skin, feathers, SRMs) shall be stored in clean containers, legibly marked to identify their purpose. Alternatively, a separate room in close proximity to the processing area, may be provided for the holding of inedible wastes provided its location and access to the room does not affect the hygienic operation of the processing facility.

(10) Shall inedible wastes be stored for more than 24 hours, the inedible waste room shall be equipped with refrigeration units capable of maintaining the room temperature at 10°C or lower.

APPENDIX A – CIP/Cleaning Schedule Instructions

Clean-in-place equipment shall be cleaned as per manufacturer's instructions. If not available or complete the following process shall be followed:

(a) remove any portions of the equipment that may be disassembled and wash, rinse, and sanitize them in the sink;
(b) clean food contact surfaces either by using a cloth immersed in a detergent solution or a pressure washer with detergent;
(c) rinse food contact surfaces with clean water in a spray bottle or pressure washer;
(d) sanitize food contact surfaces with a spray bottle containing a sanitizer or a pressure washer with a sanitizer. The concentration of the sanitizer shall be as specified in subsection 3.2(1). Follow the manufacturer's instructions.
(e) rinse food contact surfaces with clean warm water to remove the sanitizer, unless otherwise directed per manufacturers label.

The cleaning schedule shall specify:

(a) areas, equipment and utensils to be cleaned, e.g., slaughter, dressing and eviscerating areas, food storage and preparation areas, refrigerators/coolers/freezers, washrooms, dishes and utensils and clean-in-place equipment;
(b) methods of cleaning (including how to disassemble, clean, sanitize, and reassemble the equipment);
(c) frequency of cleaning;
(d) cleaning and sanitizing agents, their concentration and frequency of application;
(e) equipment required to do the cleaning; and
(f) personnel responsible for cleaning.

Every food facility shall have a detailed written cleaning schedule to ensure the safe and sanitary operation of the establishment.

The written cleaning schedule shall be monitored, verified, and adjusted as necessary to ensure its effectiveness.

APPENDIX B – Contact Information

1. The link below will provide contact information for **public health officers** throughout the province:

   https://www.saskhealthauthority.ca/your-health/conditions-diseases-services/contact-your-public-health-inspector

2. **Canadian Food Inspection Agency** may be reached at:

Canadian Food Inspection Agency
Food Safety Officer
Broad Street Crossing
1800 11th Avenue
P. O. Box 8060
Regina SK S4P 4E3
Phone: (306) 780 - 5180

Fax: (306) 780 - 5177

Canadian Food Inspection Agency
Food Safety Officer
301-421 Downey Road
Saskatoon SK S7N 4L8

Phone: (306) 385 - 4449
Toll free: 1-800-440-2342
Fax: (306) 385 - 4941

APPENDIX C – Catering

Caterers are classified as food facilities that have operational aspects that differ from standard restaurant operations, particularly catering operations that rely on the use of licensed and unlicensed public eating establishments that the caterer does not own or operate. The purpose of this appendix is to provide requirements to caterers specific to these unique operational conditions. *The Food Safety Regulations* and the Food Facility Standards apply to catering operations.

Caterers shall be issued licenses with conditions; the condition being that the caterer shall prepare food in a licensed food facility or an approved kitchen (an inspected but unlicensed food facility).

Licensed food facilities that normally operate as a "brick and mortar" restaurant, that also offer catering, do not require a second food facility licence for the catering operation. It is required that they follow the guidance below when catering. Licensed food facilities may contract with caterers however; these caterers must have their own licence.

Caterers shall identify a primary base of operations in which food production for food service is conducted. The primary base of operations shall be a food facility that meets the requirements for a food facility (e.g., a licenced PEE or approved kitchen). In the case of caterers that do not have a primary base of operations (i.e., locations vary), all locations must meet the requirements for a food facility.

Caterers (as food facilities) are prohibited from using home-prepared foods under the home food processor structure.

CATERER OPERATIONAL REQUIREMENTS

As food facilities, caterers shall follow *The Food Safety Regulations* and the Food Facility Standards. The requirements below address specific unique catering operational considerations and are to be used as additional guidance.

(1) For caterers that do not have a base of operations, food supplies and equipment are to be stored according to the Food Facility Standards and are subject to inspection and approval by the public health officer.
(2) It is the responsibility of the caterer to ensure that the locations where food is prepared and served are properly equipped with all equipment and materials necessary to prepare food safely (e.g., dispensed soap, paper towels, dishwashing detergent, and sanitizer).
(3) The caterer is to have adequate storage and equipment for the safe cooking, transfer, holding, and serving of the catered food.

When food is served at a location other than where it was prepared, caterers are to ensure food is handled, transported, and served safely, e.g., temperature control, and protection from contamination (see Section 8 – Transportation).

APPENDIX D – Raw Milk Cheese Production Guidance

Introduction

A raw milk cheese producer is considered a food processing facility, not a milk plant, as they do not pasteurize milk.

Raw milk cheese is the only raw milk product allowed in Canada. Offering for sale raw milk or any other dairy products containing raw milk is strictly prohibited. The federal *Food and Drug Regulations* allows for the production of cheese from unpasteurized milk and provides requirements for that production. Saskatchewan allows the production of unpasteurized cheese products as per the federal regulations requirements with all other aspects of production governed under Saskatchewan legislation. This guideline applies to provincially inspected facilities which are subject to inspection, as are all food processors, unless they are subject to CFIA inspection.

The terms raw milk and unpasteurized milk are used interchangeably in this document.

This appendix is intended to supplement existing food processing facility resources and provide guidance on specifics surrounding unpasteurized cheese production.

Raw Milk Cheese Production Requirements

Raw Milk Requirements

The raw milk used in making raw milk cheese shall meet the raw milk requirements set out in *The Food Safety Regulations* (FSR). These include:

- Temperature
- pH
- Bacterial count
- Somatic cell count
- Freezing point
- Antibiotic residue tests

Tests may be done by the manufacturer, a milk plant or a laboratory. Standard methodology for microbiological testing as per *The Compendium of Analytical Methods (Canada)* MFO-14 is required.

Any product made from milk not meeting raw milk testing parameters shall be discarded.

Manufacturing Requirements

Unpasteurized cheese shall be kept or held at a temperature of 2°C or more for a period of 60 days or more from the date of the beginning of the manufacturing process (as per the *Food and Drug Regulations* requirements).

The date of the beginning of the cheese making process per batch shall marked or branded directly on the cheese (if possible) or on the label. If the cheese is cut into smaller portions, each portion shall have the date on it. During an inspection, a Public Health Inspector (PHI) shall be able to look at the cheese and determine length of storage.

A facility producing raw milk cheese may not produce other food products unless raw milk cheese production is completely separate from the rest of manufacturing. No shared storage, equipment, surfaces, utensils, etc. is allowed.

Raw Milk Cheese Testing Requirements

Federal legislation outlines testing parameters for raw milk cheeses as follows:

Standards for Dairy Products[8]

Fluid cow's milk products, except creams, shall have a freezing point of -0.508 °C or lower.

Product	Bacteria	n	c	m	M
Cheese (pasteurized milk)	*S. aureus* *E. coli*	5 5	2 2	100 100	10,000 (/g) 1,000 (/g)
Cheese (unpasteurized milk)	*S. aureus* *E. coli*	5 5	2 2	100 100	10,000 (/g) 1,000 (/g)

n=number of sample units (subsamples) to be examined per lot[10]
c=maximum number of sample units (subsamples) per lot that may have a bacterial concentration higher than the value for "m" without violation of the Regulations.
m=maximum number of bacteria per g or ml of product that is of no concern (acceptable level of contamination)
M=maximum number of bacteria per g or ml of product, that if exceeded by any one sample unit (subsamples) renders the lot in violation of the Regulations

Further to the federal testing criteria, raw milk cheese producers in Saskatchewan shall test for the presence/absence of *Listeria* spp. and *Salmonella* spp. Soft and semi-soft style cheese shall also test for the presence or *Staphylococcus aureus*.

The criteria is as follows:

Unpasteurized Milk				
Analyses	**N**	**c**	**m**	**M**
L. monocytogenes	5	0	0/25 ml	0
Salmonella spp.	5	0	0/25 ml	0
S. aureus	5	0	2000/ml	

Sourced from: Health Canada's Voluntary Guidance on Improving the Safety of Soft and Semi-Soft Cheese made from Unpasteurized Milk (2015).

Testing can be done on every batch or on multiple batches at once depending on production volume. If multiple batches are being tested together, all batches shall be discarded if samples fail to meet criteria.

Results of testing shall be provided to PHI in a timely manner and saved in facility file.

Testing Procedure

Prior to operation, product manufacturing process and preliminary tests shall be provided to the PHI prior to full facility approval. If facility wishes to add a product type or modify existing protocol, the PHI shall be informed and assurance testing by operator shall be completed.

Steps:

(1) A sample, consisting of five sample units drawn at random from each sampling lot shall be taken.
(2) Each sample unit shall consist of at least 100 g.
(3) Collect original unopened containers or packages wherever possible.
(4) Employ aseptic techniques in collecting the sample units when sampling bulk cheese.
(5) Place each collected sample unit into a separate, labelled sterile container.
(6) Keep sample units refrigerated (0-4˚C) during transportation

Marking/Branding and Labelling

As per the *Food and Drug Act,* each cheese shall be marked/branded with the date of the beginning of the manufacturing process. Marking or branding can be directly on the cheese wheel or if the texture, consistency, or physical structure of the cheese is such that it cannot be marked, the marking of the date shall go on the label at time of packaging. If the cheese is further divided into portions for packaging, each portion shall be marked/branded with the date manufacturing began.

Health Canada recommends that manufacturers label their products with the words "made from raw or unpasteurized milk" on the principal display panel of the product and/or declare the raw or unpasteurized milk in the list of ingredients.

The purpose of this labelling is to assist consumers in making informed choices about the consumption of products containing unpasteurized milk, particularly for vulnerable populations who may be at greater risk of developing foodborne illness.

APPENDIX E – Fermented Food Production Guidance

Introduction

Fermentation occurs totally in the absence of oxygen and yields energy from oxidation of organic compounds (mainly sugars). This process is commonly carried out by yeast cells, or by some bacteria.

From a food safety perspective, it is the process of fermentation that matters. It is important to assess the steps in the production:

- To ensure certain critical limits are met (that will eliminate or control the hazards); and
- To ensure that the process is such that no additional hazards will be created or added (hygiene, etc.).

Types of Fermentation

Fermentation can be classified in different ways:

- based on the end product of the fermentation; lactic acid, ammonia/alkaline, and alcohol;
- by the type of microorganism used for the fermentation process (also common); lactic-acid bacteria, yeast, or mixed; or
- by the type of process used (mainly in industrial and bio-fuel settings); solid-state and submerged.

Lactic acid fermentations use lactic acid producing bacteria. Examples of lactic acid fermented products, include yoghurt, sausages, cheese, sauerkraut, and kimchi. Lactic acid bacteria causes spoilage of meats as well as vegetables. The production of the lactic acid makes the products turn sour and unappetizing.

Alcohol fermentations occur when the byproduct pyruvate is converted to ethanol and carbon dioxide. As yeasts perform this conversion in the absence of oxygen, alcoholic fermentation is considered an anaerobic process.

Yeast species are also involved in the fermentation of many of the lactic acid–fermented products, including kefir (a slightly alcoholic dairy beverage from the Caucasus), and kombucha (a fermented sweetened tea from China).

Most of the well-known soy-based fermented foods from Asia such as tempeh and soy sauce are produced by fungal fermentation, except natto, which is produced by alkaline fermentation.

In general food fermentation processes, from sauerkraut and kimchi to miso and tempeh, use solid-state fermentation processes operated in batch mode, where microorganisms are cultivated on the surface of a water-insoluble substrate. Submerged fermentation processes are used in the production of dairy-based beverages, alcoholic beverages, and food condiments such as vinegar and hot sauce.

Food Safety Considerations

Fermentation specific food safety advice

1. Use a standardized recipe.
2. Remove the outer layer on the produce before starting the fermentation (e.g. remove outer leaves of cabbage).
3. Produce should be fully submerged under the brine liquid during fermentation.
4. Each fermentation should begin fresh – do not "top up" previous ferments with new product.
5. Salt content in lactic acid bacteria fermentations are typically 2-3% of weight of vegetables. Do not reduce the amount of salt in the recipe. Salt is needed to promote growth of beneficial bacteria during the ferment.
6. A healthy fermentation should occur within 24 to 72 hours, and the process should be consistent from batch to batch. A pH of less than 4.6 must be achieved within the first 72 hours, otherwise harmful bacteria that are acid resistant may have an opportunity to establish.
7. Check each batch visually for spoilage. If there are no bubbles with 48 to 96 hours, or if produce is spoiling, discard entire batch.
8. Do not ferment food products to below a pH of 3.2
9. Refrigerate fermented products once fermentation cycle is completed.
10. Boiling water (open kettle) canning is recommended after fermentation to ensure the best seal between the glass jar and lid for product quality.

Figure 1: Food Safety Advice for Produce based fermentations.

Fermentation Control Points

1. Fermentation containers
   - Shall be sterilized before filling.
   - Shall be made of material that is non-corrosive and not reactive. This is especially important with acid producing fermentations (no metal).
   - Designed to keep product submerged in brine throughout fermentation process.
   - Designed for proper ventilation of gaseous fermentation by-products (where needed).

2. Work Area and Storage
   - Clean work area.
   - Good hand hygiene when handling product to prevent introduction of undesirable/spoilage organisms.
   - Product covered to prevent cross-contamination.

3. pH Control
   - Below 4.6 to prevent botulism in anaerobic fermentations.

4. Water Activity control
   - Below 0.85 to prevent *Staphylococcus aureus* growth.

5. Oxygen availability control
   - Limit oxygen to prevent aerobic bacteria growth but anaerobic environment poses botulism risk if other control factors are not in place (i.e. pH <4.6).

6. Temperature control
   - Used to control bacterial growth.
   - Ideal temperature 20° to 25°C for Lactic Acid Bacteria fermentations.
   - Storage of final product out of the danger zone unless other control factors (pH/Aw) indicate shelf stability.

7. Alcohol control
   - Alcohol fermentations shall be monitored once complete to ensure that final product does not contain a significant percentage of alcohol content. If the alcohol content exceeds 0.1% the final product is considered an alcoholic beverage and subject to separate legislative oversight. Even low levels of alcohol may be hazardous to certain groups. Proper labelling is important. Pregnant women may not know to avoid these beverages, and parents may not know they shall be kept beyond the reach of children and not offered as a beverage to them.

8. Ingredients
   - When using starters make sure they are from a reliable source.
   - As with any food production all foods shall be from an approved source.

Often control points are above recommended but used in combination provide necessary food safety component.

Product Specific Examples

(From the Nov 2017 BCFPA Fermented Food Safety Workshop)

Kombucha Risks and Hazards

- Contamination of tea before LAB acidification.
- Consumption risks - acidosis (2 cases, 1995), cardiac arrest in 2 women, one death, perforated intestines.
- Too much alcohol (if >1%, product comes under Liquor control).

Tempeh Risks and Hazards

- Heat labile toxin growth (*S*. aureus, *B*. cereus) during 1st step –soaking of soybeans before dehulling.
- Rhizopus starter culture contamination (*Salmonella* spp.).
- Toxic metabolites.

Cheese and Dairy Risks and Hazards

- Most cheeses have a pH > 4.6, potential for botulism growth.
- Salt level alone (~2% depending on variety) not high enough to be inhibitory.
- Water activity alone not low enough to be inhibitory (most cheeses: 0.95 to 0.98 range).
- Safety relies on a combination of lower pH, lower Aw, and competitive microflora (lactic acid bacteria) and very clean process of production.

Other Considerations

Marking/Branding and Labelling

As per the *Food and Drug Act*, each product shall be marked/branded with the date of the beginning of the manufacturing process. The marking of the date shall go on the label at time of packaging. If the product is further divided into portion for packaging each portion shall be marked/branded with the date manufacturing began.

The purpose of this labelling is to assist consumers in making informed choices about the consumption of fermented products, particularly for vulnerable populations who may be at greater risk of developing foodborne illness.

Botulism

Botulism is a rare and potentially fatal illness caused by a toxin produced by the bacterium *Clostridium* botulinum. Toxin that is produced by the bacterium in containers of food that have been improperly preserved is the most common cause of food-borne botulism. Fish that has been pickled without the salinity or acidity of brine that contains acetic acid and high sodium levels, as well as smoked fish stored at too high a temperature, presents a risk, as does improperly canned food. Vegetative cells and botulism spores are found in dirt where they are harmless until the conditions for growth are right. Although the vegetative form of the bacteria is destroyed by boiling, the spore itself is not killed by the temperatures reached with normal sea-level-pressure boiling, leaving it free to grow and again produce the toxin when conditions are right.

The primary control of botulism in anaerobic foods, such as fermentations, is to keep the pH level of the food below 4.6. Properly done fermentations control botulism growth through competition from lactic acid bacteria and through the lactic acid lowering the pH.

Yeasts & Mould

Although fermentation brine is anaerobic, at the surface some oxygenation can occur and this is where spoilage organisms can sometimes take hold. Using a lid is the best way to prevent these problems, since they need oxygen to reproduce, and the rapid carbon dioxide production will quickly force oxygen out of the jar. However, even when using a lid yeast/mould growth may occur. Growth on top of a fermented product are generally one of two things:

(1) Kahm yeast or pellicle is an overgrowth of bacteria or yeast that can occur on the surface of fermenting fruits and vegetables. It is white and may be powdery or thready in appearance. Sometimes there will be bubbles of carbon dioxide trapped in it. It may have an odor of fermenting beer or rising bread dough.
(2) Mould can be any of a number of multi-celled fungi that grow on food. It may be white, gray/black, blue-green, or pink, and could be furry, slimy, or might form little flowers. Some people are allergic to moulds. Some moulds can produce mycotoxins. It's important to note that in a soft food, the mould will have invisible tendrils extending down below the surface. If you find mould growing in a soft food the entire batch shall be tossed.

Additional Information on Fermented Foods

The National Fermented Foods Working Group was formed in 2018 and is made up of a group of Environmental Public Health Professionals (EPHPs), academics, and food safety specialists from across Canada. The group aims to identify and contextualize common fermented foods encountered by PHIs and operators across Canada, and to develop food safety guidance for these foods. The Fermented Food Guidance discusses specific food safety risks for common types of fermented foods and provides guidance to mitigate these risks. This includes information that will be useful for PHIs as well as operators such as critical control points and food flow charts.

The Fermented Food Guidance can be found here: http://www.bccdc.ca/health-professionals/professional-resources/fermented-foodshttp://www.bccdc.ca/health-professionals/professional-resources/fermented-foods

APPENDIX F – Resources for Milk Plant Operators

Note: Resources listed here are for reference only and not intended to be all inclusive. If any difference is noted between the information below and the Saskatchewan standards, the Saskatchewan standards will prevail.

Canadian Dairy Information Centre www.dairyinfo.gc.ca

The Canadian Dairy Information Centre (CDIC) is the unique Internet reference for comprehensive and up-to-date statistics and market information on the Canadian dairy industry.

Canadian Food Inspection Agency - Dairy Establishment Inspection Manual (DEIM)

This page was archived by CFIA due to the coming into force of the *Safe Food for Canadians Regulations*. Archived information is provided for reference or research purposes only. http://www.inspection.gc.ca/food/archived-food-guidance/dairy-products/manuals-inspection-procedures/dairy-establishment/eng/1339533901044/1339534012017

Canadian Maximum Residue Limits (MRLs)

A Maximum Residue Limit is a level of residue that could safely remain in the tissue or food product derived from a food-producing animal that has been treated with a veterinary drug. https://www.canada.ca/en/health-canada/services/drugs-health-products/veterinary-drugs/maximum-residue-limits-mrls.html

National Farm Animal Care Council (NFACC) - Code of Practice for the care and handling of farm animals - Dairy Cattle

https://www.nfacc.ca/codes-of-practice/dairy-cattle/code

The Safe Food for Canadians Regulations https://laws-lois.justice.gc.ca/eng/regulations/SOR-2018-108/index.html

SaskMilk – www.saskmilk.ca

SaskMilk's general role and responsibility is to design and implement dairy policies and programs for the benefit of producers and other industry stakeholders.

APPENDIX G – Milk and Milk Product Testing Requirements in *The Food Safety Regulations*

The Food Safety Regulations provide parameters for testing of milk to be pasteurized and for pasteurized milk and milk products. The testing requirements cover both the quality and the safety of the product.

Testing of milk to be pasteurized (raw milk)

	Bacteria Count	**Inhibitor and Drug Residues**	**Somatic Cell Count**	**Freezing Point**
All species	< 50,000 mesophilic aerobic bacteria CFU/mL OR < 121,000 total bacteria/mL	The milk shall not contain any inhibitors (antibiotics) or drug residues*		
Cows			< 400,000 somatic cells per millilitre	below -0.525° Hortvet or -0.507° Celsius
Goats			<1,500,000 somatic cells per millilitre	below -0.554° Hortvet or -0535° Celsius
Other Species (not cow or goat)			Contact your local public health inspection office for required parameters.	Contact your local public health inspection office for required parameters.

***** As measured in accordance with methods approved by Health Canada, that exceed the Maximum Residue Levels set out in the regulations made pursuant to the *Food and Drugs Act* (Canada).

NOTE: Raw milk cheese production is permitted in Canada under federal legislation. This fact sheet will not cover the testing required to make raw milk products. More information on raw milk cheese production can be found in the "Saskatchewan Food Processing Best Management Practice" document – Appendix V.

Testing of milk and milk products to be sold

Milk and milk products made from pasteurized milk shall fall within the testing parameters laid out in *The Food Safety Regulations.* It is prohibited to sell products that do not meet the testing parameters. Compositional standards for milk and milk products (i.e., 1% vs. 2% milk) are addressed through legislation that is administered by the Ministry of Agriculture.

In addition to the testing parameters, the producer shall ensure that the milk or milk product has not been adulterated with a product or substance that renders the milk or milk product unsafe for human consumption.

	Bacteria Count*	**Coliform Bacterial Count**	**Phosphatase Test**
Parameter (all species)	mesophilic aerobic bacterial content < 25,000 CFU/mL	Less than one bacteria per milliliter in fluid form OR Less than 10 coliform bacteria per milliliter in non-liquid form	Negative reaction to the test.

*cultured milk products such as yogurt are exempt from this parameter

Testing by laboratory

Types of tests that are typically done in a laboratory include freezing point, bacteria counts (including somatic cell and coliform counts), and drug residue detection. The methods used to test these parameters often require specialized equipment and/or the application of specific methodology. The laboratory chosen shall be one approved for use by the local authority. A person who operates a milk plant or milk product facility shall follow this schedule for laboratory testing of samples:

- At weekly intervals submit for testing samples of each type of milk or milk product regularly processed by the milk plant to a laboratory approved by the local authority;
  and
- At monthly intervals or as directed by the local authority, submit for testing samples of commingled milk to a laboratory approved by the local health authority.

Testing by milk plant

Some testing (i.e., phosphatase) can be done in-house at the milk plant or facility depending on the capacity of the plant or facility and the ability to meet approved testing protocol. A person who operates a milk plant or milk product facility shall conduct tests on each batch of milk or milk product pasteurized or to be pasteurized by the plant.

Test Methods and Record Keeping

Tests, both at a lab and at a milk plant, shall be conducted in accordance with the latest edition of *Standard Methods for the Examination of Dairy Products* published by the American Public Health Association or by another method approved by the local health authority. The test results shall be available to the public health inspector on request.

Records of test results shall be kept for:

- 2 years after the date on which the analyses were done on raw milk; and
- 1 year for analyses done on pasteurized milk and milk products.

APPENDIX H – Recommended Rail Height to Prevent the Contamination of Carcasses

Recommendation: *Ceiling heights[1] for various species shall be:*			
Species	***Bleeding Area***	***Dressing Area***	***Coolers***
Cattle/bison/elk	3.7m	3.1m	3.1m
Calves	2.7m	2.4m	2.4m
Horses	4.3m	3.4m	3.4m
Sheep/goats	2.4m	2.0m	2.0m
Swine	3.1m	2.6m	2.4m*
*2.7m is recommended when heads are not removed from dressed carcasses			

[1] Saskatchewan's Domestic Meat Inspection Standard, July 18, 2014, Saskatchewan Ministry of Agriculture

APPENDIX I – Chronic Wasting Disease Precautionary Measures When Handling Cervids

Chronic Wasting Disease (CWD) is prevalent in parts of Saskatchewan. Eradication of CWD from wild cervids (deer, elk, and moose) is no longer an option and efforts are being redirected to monitoring the disease distribution and infection rate in the province.

Meat that is destined to be included in the public food system, must be tested. It is highly recommended that meat intended for personal consumption is tested. Meat that tests positive for CWD should not be consumed.

Operators of food facilities (i.e., slaughter plants) shall ensure the following precautionary measures are taken when handling wild deer, elk, and moose carcasses:

- Wear rubber or other non-latex gloves.
- Before accepting a carcass, inspect the carcasses to ensure it is free of signs of illness and visible decomposition or contamination.
- Process cervids (deer, elk, and moose) separately and only after all commercial food handling has ceased for the day. Ensure cervids do not cross contaminate other food.
    - Each cervid is to be initially processed (broken-down) and stored individually (i.e., separately from each other and any other carcasses) until their CWD status is known. Meat or carcasses can be labelled, frozen, and stored (processed or unprocessed), until test results are received.
    - If tested cervids are negative for CWD:
        - Batch processing of broken-down meat into further products may occur.
    - If cervids are ***not*** tested:
        - Avoid batching of all meat for making sausage, unless you receive written permission from the owners or hunters involved.
        - If batch processing untested cervids, maintain written record of animals processed together to enable tracing if a CWD-positive test result is identified as part of a batch.
    - Regardless, brain, eyes, spinal cord, spleen, tonsils, and lymph nodes should not be eaten or included in products to be eaten.

- Minimize the handling of brain or spinal tissues. If removing antlers, use a saw designated for this purpose only, and dispose of the blade.
- Do not cut through the spinal column except to remove the head. Use a knife designated only for this purpose.
- Bone out the meat from the carcass and remove all fat and connective tissue (i.e., web-like membranes attached to the meat). This will also remove lymph nodes. ***Note*:** Nerve tissues such as brain, spinal cord, eyes, spleen, tonsils, and lymph nodes are those most at risk of being infected with CWD.
- Immediately after deer, elk and moose processing, thoroughly clean and sanitize equipment and work areas by washing with soapy water, rinsing, then sanitizing with an approved sanitizer.
    - A validated process for prion (CWD) contamination disinfection includes using a sodium hypochlorite solution containing at least 2% available chlorine (20,000 ppm) with a one-hour contact time. If using 5.25% household bleach, make a 2:3 v/v dilution (2 parts undiluted household bleach and 3 parts water) in order to make 20,000 ppm available chlorine.

Questions related to CWD in Saskatchewan may be directed to the local public health officer.