



Before you Begin

Cleaning and Sanitizing

- Kitchen safety and food safety are key components of the Let's Get Cookin' Program.
- Proper food safety principles need to be followed during the program to minimize any potential food safety risks.
- The room used to facilitate the sessions will require cleaning and sanitizing before and after each cooking session.
- Dishes will need to be cleaned and sanitized after each session using the 2 or 3 sink method or using a commercial grade dishwasher that meets the Ontario Food Premises Regulation.
- To determine the correct food grade sanitizing agent that should be used within your school board check with the Principal or Custodian. Acceptable sanitizing solutions include either chlorine or quaternary compound (e.g., Sani-Q). These products must be mixed to the proper concentration before using them. These products may be able to be sourced through the school board or some quaternary compound products are available through Semco.
- Detailed information about cleaning and sanitizing can be found under Cleaning and Sanitizing Dishes, Pots and Equipment Orientation Session.

Let's Get Cookin'!