

DRY STORAGE

- Store all food items 18" off the floor and away from the wall
- There should be adequate lighting and ventilation
- Practice First In First Out stock rotation in dry storage
- Periodically check for best by/expiration date

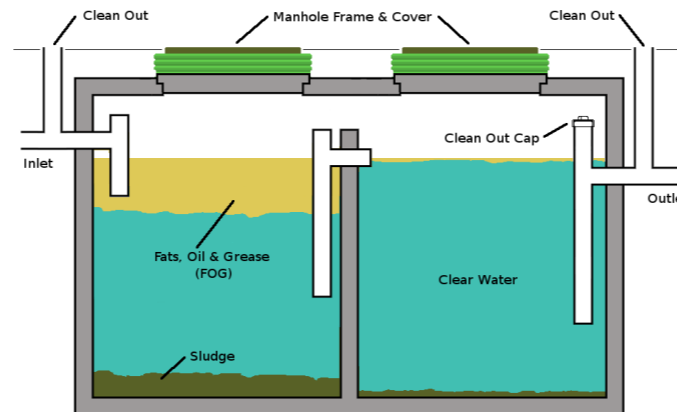
PEST MANAGEMENT

- There must be a pest free sanitary environment
- Seal all gaps and gaping holes
- Pets are not allowed in food service establishments
- Contact a Licenced Pest Control Operator to handle all pests, rodents and vermin

PLEASE NOTE THAT THIS LIST IS SUBJECT TO CHANGE FROM TIME TO TIME DEPENDING ON SIZE AND TYPE OF FOOD SERVICE OPERATION

WASTE MANAGEMENT

- Garbage receptacle lined and snugly covered
- Operate in a clean and sanitary environment
- Daily collection of garbage
- A grease trap is a must!



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**Ministry of Health, Wellness & the
Environment**

Central Board of Health



**Minimum Requirements for Food
Service Establishments**

STAFF

- Valid food handlers badge
- Clean, light coloured clothing
- Hair restraint
- No sleeveless top or pants/skirts above the ankle inside the kitchen
- Clean short fingernails without polish
- No false fingernails
- No jewellery
- Closed toed shoes ONLY!
- Absolutely no eating, smoking or drinking while handling food
- Absence of diarrhea & sore throat
- No boil, open wounds on the skin & hands
- No Jaundice, excessive sneezing & coughing
- Cleared with a medical certificate to return to work after any food related illness



EQUIPMENT/UTENSILS

- Stainless steel hand washing sink(s) in the preparation area
- Stainless steel three compartment dishwashing sink of regular size
- Stainless steel preparation sink for vegetables
- Stainless steel preparation sink for meat
- Utility sink
- Preparation tables preferably stainless steel
- Commercial chiller/fridge for thawing meat
- Commercial refrigerator
- Freezer
- Exhaust hood/vent/fan
- Hot holding devices (e.g. bain marie, hot box)
- Easy to clean splash guard (placed behind stoves and fryers)
- Color coded cutting boards
- Lined foot pedal garbage receptacle
- Calibrated thermometers
- Serving utensils kept in separate containers while serving



hand washing sink

BUILDING

- Building should be so designed for use as a Food Establishment
- Operational flow in the preparation area to prevent cross contamination and avoid impediments
- Building should be pest proof. Place protective cover (gauze) over all windows and doors
- Protective cover should be placed over all light bulbs in the preparation area
- Floor should be made of an impervious, non skid material which is easy to clean; have smooth walls and a floor drain
- Separate restroom facility with running water for staff and customers (separated by sex)
- Changing room for staff
- Area designated for staff personal effects
- Infants, toddlers & children are not allowed inside the working area
- Kitchen must be a complete separation from living quarters
- Having electricity and pipe borne water supply is a must!
- Have an emergency supply of potable water in the event the government supply is turned off or no longer available