

Food Safety Policies and Checklist

(January 2025)
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Table of Contents

Local Supplier In-Store Demonstrations – Food Safety Policies.....	3
Food Safety Policies.....	3
Food Safety Requirements.....	4



Local Supplier In-Store Demonstrations – Food Safety Policies

Reminder - Local Suppliers (or employees of the Local Supplier) must be the ones executing the demo, not a 3rd party agency

Food Safety Policies

- Local Supplier personnel at the sample station are required to have their Food Safety Certification (i.e. Basics, TrainCan or Foodwise) readily available for reference
- All samples must be prepared in a food safe environment, and transported safely
- Employees involved in the preparation or distribution of samples must follow Sobeys personal hygiene policies:
 - Wash hands often
 - No bare hand contact – always use disposable gloves when handling ready-to-eat food
 - Change gloves when soiled/contaminated
 - No eating or drinking on sales floor
 - Hair net and/or beard nets must be worn
 - Always wear clean clothes
 - No jewelry, nail polish, nail enhancements or visible piercings
- Samples must be portioned out with single serving cups or utensils (e.g. napkins, toothpicks)
- Ensure lined garbage can is available
- Must have ingredients list available for customer review and allergen sign posted. Product name should call out any priority allergens
- Never hand products to a child, always hand them to the parent
- Never handle Ready-to-Eat food with your bare hands, and ensure proper glove use
- Ensure that equipment, utensils, and any food contact surfaces are cleaned and sanitized prior to use and at a minimum of every 4 hours of continuous use
- Sample temperature sensitive products within 30 minutes to ensure temperatures are properly maintained. Keep hot food HOT & cold food COLD!
 - All samples requiring refrigeration are used immediately or kept at 4°C (40°F)
 - All hot food samples are kept at 60°C (140°F) or higher in a hot holding unit
 - All samples not temperature controlled must be used within a maximum of 30 minutes
- Hot food samples: A Product Template Log is required to be filled out to monitor time and temperatures of products. Please see the next pages for log and example
- All Meat and Seafood being sampled must be pre-cooked
- All food being re-heated must reach an internal temperature of 74°C(165°F).
- A sanitized, calibrated probe thermometer must be used, and temperature recorded for the batch



Food Safety Requirements

✓ Food Safety Certification	✓ Hand Sanitizer
✓ Gloves for food use (store can provide)	✓ Product Temperature Log (if required)
✓ Hair/Beard nets (store can provide)	✓ Sanitized calibrated probe thermometer
✓ Ingredient List	✓ Lined garbage can (store can provide)
✓ Cleaned & Sanitized food handling equipment	✓ Allergy alert signage (store can provide)
✓ Sanitizer and Paper Towel (store can provide)	✓ Portion Cups, napkins, toothpicks etc

Temperature Log - Product Demonstration						Store #: 5555			
Verified By (Mgr): J. Smith						Date: December 4, 2018			
Temperature Used °C or °F (Circle) (See bottom of page for Standards)	Demo Time		Cooking			Corrective Actions			
Product Demonstrated (Brand, Product Name, Department (if store made))	Start Time	Target Temp	Product Temp	Staff Initials	Finish Time	Include date, time, initials, & actions taken			
1 Maple Leaf Pork Sausages	11:15am	74°C	85°C	LC	1:30pm	* Product temperature was below 74°C. Heated Product longer to a temperature of 82°C * Yogurt discarded after 4 hours because above 4°C			
2 Maple Leaf Turkey Sausages	11:15am	74°C	70°C	LC	11:45am				
3									
4									
5									
6									
Product Temperature Tracking for Refrigerated/Frozen Product						Probe Thermometer Calibration (Ice Bath 0°C (32°F))			
Internal temperature of cold product must be less than 4°C (40°F). Frozen product must be less than -18°C (0°F) or hard to the touch.						Actual Temperature	Calibration Required	Adjusted	
Product Demonstrated (Brand, Product Name, Department (if store made))	Initial Temp	After 2 hours	After 4 hours	After 6 hours	Staff Initials	#1 0°C	Yes <input checked="" type="radio"/> No <input type="radio"/>	#1	
1 Yoplait Yogurts	2°C	3.2°C	4.4°C*		LC	Storage Guidelines			
2 Chapmans Ice Cream	-12°C	-11°C	-8°C	-8°C	LC	Refrigerated	4°C (40°F) or less		
3						Frozen	-18°C (0°F) or frozen solid		
4						Hot Hold	60°C (140°F) or greater		
Key Temps:	Poultry (Whole) 85°C (185°F) / Poultry (Pieces and Ground) 74°C (165°F) Side Dishes (Mixtures) 74°C (165°F) / Beef, Veal and Lamb (Pieces and Whole Cuts) Medium-Rare 63°C (145°F) / Medium 71°C (160°F) / Well Done 77°C (170°F) Sausages 74°C (165°F) / Pork (Pieces and Whole Cuts) 71°C (160°F) Ground Beef and Pork 71°C (160°F) / Fish 70°C (158°F) Reheating 74°C (165°F) / Hot Holding 60°C (140°F)						(Note: Store Logs for 12 months)		





Temperature Log - Product Demonstration

Temperature Log - Product Demonstration							Store #:
Verified By (Mgr) :							Date:
Temperature Used °C or °F (Circle) <small>(See bottom of page for Standards)</small>							Corrective Actions <small>Include dates, time, initials, & actions taken</small>
Product Demonstrated (Brand, Product Name, Department (if store model))	Demo Time	Start Time	Target Temp	Final Product Temp	Cooking Staff Initials	Finish Time	
1							
2							
3							
4							
5							
6							
Product Temperature Tracking for Refrigerated/Frozen Product							Probe Thermometer Calibration <small>(Ice Bath 0°C (32°F))</small>
Internal temperature of cold product must be less than 4°C (40°F), Frozen product must be less than -18°C (0°F) or hard to the touch.							Actual Temperature
Product Demonstrated (Brand, Product Name, Department (if store model))							Calibration Required
Initial Temp							Yes / No
After 2 hours							#1
After 4 hours							#1
After 6 hours							#1
Staff Initials							Adjust Temperature
Storage Guidelines							Refrigerated 4°C (40°F) or less
3							Frozen -18°C (0°F) or frozen solid
4							Hot Hold 60°C (140°F) or greater
Key Temps:							(Note: Store Logs for 12 months)
Side Dishes (Mixtures) 74°C (165°F) / Beef, Veal and Lamb (Pieces and Whole Cuts) 74°C (165°F) / Poultry (Pieces and Ground) 74°C (165°F)							
Medium-Rare 63°C (145°F) / Medium 71°C (160°F) / Well Done 77°C (170°F)							
Sausages 74°C (165°F) / Pork (Pieces and Whole Cuts) 71°C (160°F)							
Ground Beef and Pork 71°C (160°F) / Fish 70°C (158°F)							
Reheating 74°C (165°F) / Hot Holding 60°C (140°F)							

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