

Food & General Safety

Workplace health & safety orientation for every worker we place — food handling, hygiene, chemicals and everyday hazard control.

WHMIS 2015

PPE

Food Handling

Emergency Response



Why Safety Comes First

Your trust, our responsibility — safety is how we deliver it on every site.



Protect people

One unsafe shortcut can injure a co-worker or make a customer seriously ill.



Stay compliant

Ontario law places duties on the employer, the supervisor and the worker — all three.



Protect the contract

A failed inspection or a lost-time injury costs our client trust, and our people work.

THE SCALE OF THE RISK

~4 million

estimated cases of food-borne illness in Canada every year
(Health Canada)

4 °C – 60 °C

the temperature danger zone where bacteria multiply fastest

20 seconds

minimum handwashing time — the single most effective control

The Rules That Apply To Us

Ontario legislation and food-safety standards behind everything in this deck.



OHSA

Occupational Health & Safety Act — duties of employers, supervisors and workers.



O. Reg. 493/17

Food Premises Regulation — hygiene, temperatures, equipment, certified food handler.



HACCP

Hazard Analysis Critical Control Points — identify hazards, control them, record it.



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Labels, SDS and pictograms for every cleaning and sanitizing chemical.



WSIB

Injury reporting, claims and return-to-work support.



ESA

Employment Standards Act — hours, breaks, wages and leave.

Your Rights, Your Responsibilities

Worker Health & Safety Awareness — what the law gives you, and what it asks of you.

1

The right to know

About every hazard on your site, and how to control it.

2

The right to participate

Raise concerns, join the joint health & safety committee, speak to your rep.

3

The right to refuse

Unsafe work. Report it to your supervisor at once — you are protected by law.



What we expect from you

- Work to the training and procedures you were given
- Wear the PPE the task requires, every time
- Report hazards, near-misses and injuries the same day
- Never remove a guard, prop a fire door or bypass a lock-out
- Do not work impaired, and do not horseplay
- Ask when you are unsure — asking is never a mistake

Personal Hygiene

Hands are the number one vehicle for contamination — and the easiest to control.

Handwashing — 20 seconds, every time

1

Wet

Warm running water

2

Soap

Liquid soap, full lather

3

Scrub

20 sec — backs, thumbs, nails

4

Rinse

Fingertips pointing down

5

Dry

Single-use paper towel

6

Exit

Towel on the tap and door



Wash your hands after...

- using the washroom, eating, smoking or vaping
- handling raw meat, poultry, fish or eggs
- touching garbage, chemicals, floors or your face
- removing gloves — and before putting new ones on



Do not come to work if you have...

- vomiting, diarrhea, fever or jaundice
- a sore throat with fever, or an infected cut
- Call your supervisor before your shift — stay away from food for 48 hours after symptoms stop

Also: hair tied and covered, no jewellery except a plain band, nails short and unpolished, cuts covered with a blue waterproof bandage plus a glove.

Personal Protective Equipment

PPE is the last line of defence — never the first, and never optional.



Head & hair

Hairnet, beard cover or hard hat where required.



Gloves

Task-matched: food-grade, cut-resistant or chemical.



Footwear

Closed-toe, non-slip; safety toe in plants.



Coat & apron

Clean each shift; changed when soiled.



Eyes & face

Goggles or face shield when decanting chemicals.



Hearing

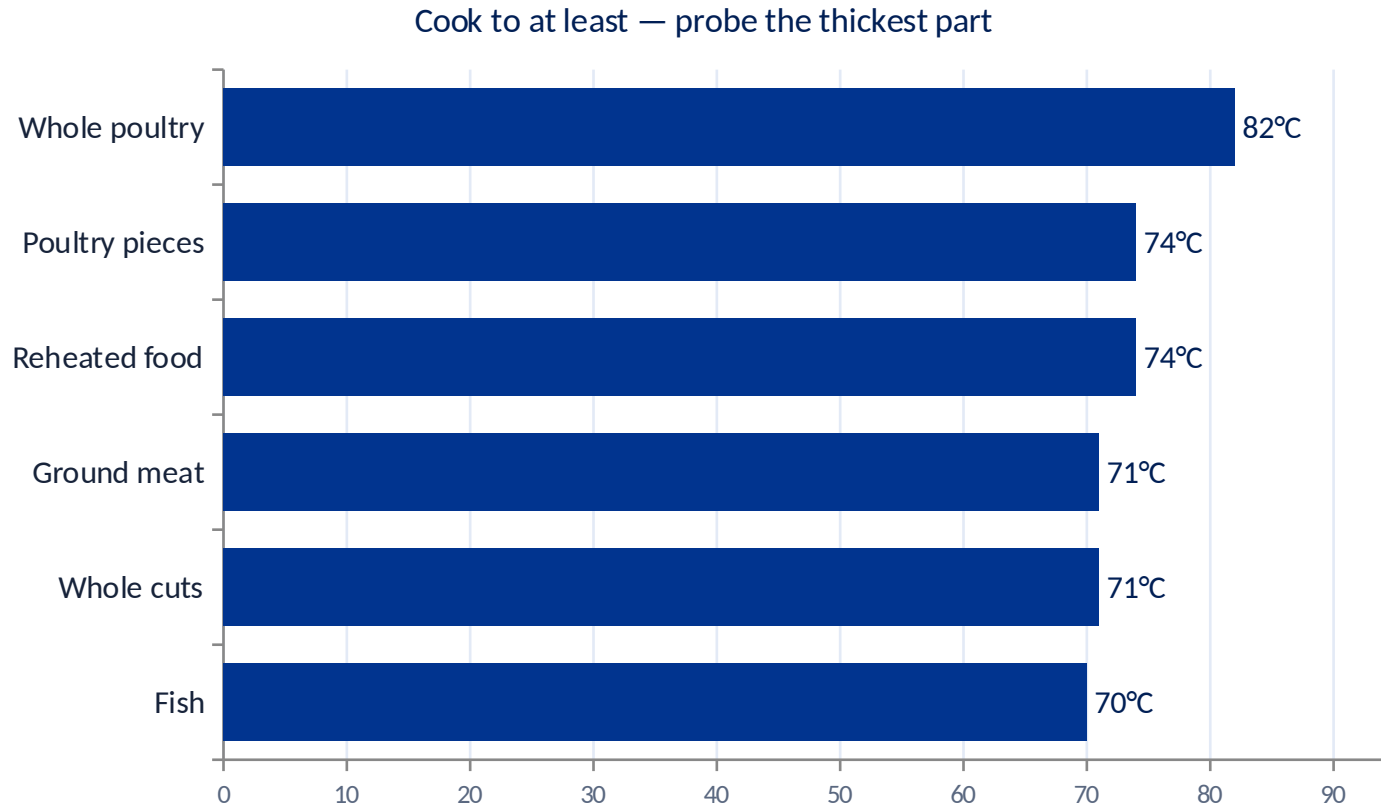
Plugs or muffs in high-noise areas.



Gloves do not replace handwashing. Change them between tasks, after any break, when torn — and wash your hands each time.

Temperature Control

Keep food out of the danger zone, and cook it to a verified internal temperature.



DANGER ZONE

4 °C – 60 °C

Bacteria double in as little as 20 minutes here. Keep cold food at or below 4 °C, hot food at or above 60 °C, freezers at -18 °C.

Cooling & thawing

- Cool 60 °C → 20 °C within 2 hours
- Then 20 °C → 4 °C within 4 more hours
- Thaw in the fridge, under cold running water or in the microwave — never on the counter
- Calibrate probes weekly in ice water at 0 °C

Cross-Contamination & Allergens

Separate, sequence and label — the three habits that prevent most incidents.



Stop cross-contamination

- Store raw meat below and away from ready-to-eat food
- Use colour-coded boards and knives; never swap mid-task
- Wash, rinse and sanitize surfaces between raw and cooked
- Keep food covered, off the floor and date-labelled
- First in, first out — rotate stock and discard past its date
- Separate cloths for food surfaces and for cleaning



Priority allergens (Health Canada)

Peanuts

Tree nuts

Milk

Eggs

Fish

Crustaceans

Molluscs

Sesame

Soy

Wheat & triticale

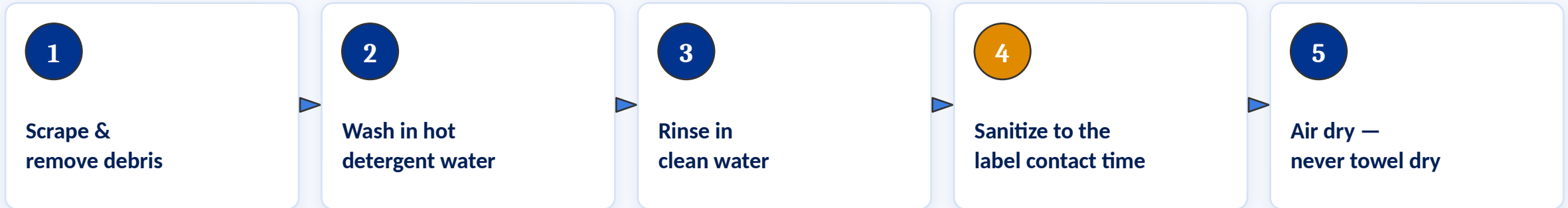
Mustard

Sulphites

A reaction can be fatal in minutes. Never guess an ingredient — read the label, keep the packaging, and send every allergen question to your supervisor or the chef.

Cleaning, Sanitizing & WHMIS

Clean removes the soil. Sanitize kills what is left. They are two different jobs.



Using sanitizer correctly

- Mix at the strength on the label — stronger is not safer
- Test the concentration with a test strip, every batch
- Respect the contact time before wiping or using the surface
- Label every spray bottle and bucket you fill



WHMIS 2015 essentials

- Read the supplier label and pictograms before first use
- Know where the Safety Data Sheets are kept on your site
- Never mix chemicals — bleach with ammonia or acid makes toxic gas
- Store in original containers, upright, away from food

Everyday Workplace Hazards

The four hazard groups behind most injuries on the sites we staff and clean.



Slips, trips & falls

Clean spills at once and sign the area. Keep walkways, exits and cords clear. Use the right ladder — never a chair or a crate.



Manual handling

Assess the load, bend your knees, keep it close, no twisting. Use a cart or a second person for anything heavy or awkward.



Knives, machines & heat

Guards stay on. Lock out and tag out before cleaning or clearing a jam. Carry knives point-down; use dry oven mitts.



Fire & chemical

Know your nearest exit, extinguisher and eyewash. Never block a fire door. Clean grease build-up before it ignites.

Before any unfamiliar task, take two minutes: what could hurt me here, and what will I do about it?

If Something Goes Wrong

Make it safe, get help, then report — in that order, and on the same day.



STEP 1

Make it safe

Stop the task. Isolate the area or power. Do not put yourself at risk.



STEP 2

Get help

First aid on site; call 911 for anything serious. Stay with the person.



STEP 3

Tell us now

Call your supervisor and Ultimate HR the same shift — no exceptions.



STEP 4

Record it

Incident form completed with facts, witnesses, photos and times.

Reporting deadlines you should know

- Critical injury or fatality — the employer notifies the Ministry of Labour immediately
- Lost-time or health-care injury — WSIB Form 7 within 3 business days
- Suspected food-borne illness — report to Public Health without delay

Also report — even with no injury

- Near-misses, broken equipment and failed temperature checks
- Pests, leaks, blocked drains or loss of hot water
- Chemical spills, unlabelled containers and missing PPE stock

Take These Five Away

Your trust, our responsibility.

- 1 Wash your hands properly, and wash them often.
- 2 Keep food out of 4 °C – 60 °C, and probe before you serve.
- 3 Separate raw from ready-to-eat, and treat allergens as critical.
- 4 Clean first, then sanitize — and follow the chemical label.
- 5 Report hazards, near-misses and injuries the same shift.

Questions & reporting

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