Powell River Action Centre Society Food Bank (PRAC Food Bank)
Food Operations and Safety
Policy 2024

Environmental Control – Sinks

The Policy of the PRAC Food Bank regarding hand washing is as follows:

There are 2 sinks available for handwashing at the Food Bank. One is located in the washroom, and one is located in the front area. The one located at the front area is a double stainless sink that is used for multiple purposes, including hand washing, general cleaning prep, and dish and utensil cleaning. Both sinks are easy to access and are suitable for handwashing.

In the PRAC Food Bank, no high-risk food is eve open, and we do not use our facility for cooking or processing.

Low-risk area:

- Food is repackaged into smaller packages, which consists solely of rice and sugar. This work is done in the back with staff or volunteers working with gloves on near the weigh scale. People doing this work wash their hands prior to beginning their task and after completion of their task. Gloves are single use and thrown away when each task is finished. If the person is called away from their task before completion, gloves are tossed, and new pair is used when coming back to the task. Hands are washed prior to returning to the task.
- The washroom sink and the front sink are both easy to access for handwashing.

Medium-risk areas:

Medium-risk food would consist of donated produce by local farmers. Food is checked for visible signs of rot and bugs. Hands are washed, gloves are used and thrown away after single use. Hands are washed again when tasks are complete.

All equipment and utensils are cleaned and sanitized using the double sink method of wash, rinse and sanitize.

- Hand-washing station in or near food repacking area(s) is easy to access.
- Double-sink is available for washing and sanitizing equipment and utensils.

High-risk areas:

When meat comes into the centre, the poke and sniff method is used to ensure no distribution of rotten meat. A small pin hole is inserted into the packaging and the meat is sniffed for any indication that it is gone bad. This process is done by the Food Bank Manager. Hands are washed prior to beginning the task and gloves are worn then discarded when the task is complete. Hands are then washed again at the double sink. This activity is carried out by one person, and is done in the back isolated from other food.

- Two-compartment commercial sink for washing and sanitizing equipment and utensils is available.

The Food Bank staff and volunteers are able to verify that the sinks are easy to access for hand washing and sanitizing of equipment and utensils.
Food Bank staff and volunteers are able to verify that no commercial activities are carried on in the Food Bank space, such as cooking, thawing or other types of processing.
The Food Bank staff and volunteers can verify that no high-risk activities take place within the Food Bank.