

The following are the minimum requirements for food vendors of community-based special events to minimize the risk of foodborne illness. You may be contacted by a Public Health Inspector to review your plans prior to the special event.

# 1 General Food Safety Requirements

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## 1.1 Food Handlers

During hours of operation, it is mandatory for at least one food handler or supervisor to hold a valid Food Handler Certificate recognized by the Ontario Ministry of Health and Long-Term Care. Contact CK Public Health for more information on completing the course and becoming certified at 519.355.1071 extension 2902.

Food Handlers must thoroughly wash their hands with soap and water:

- Before putting on new gloves
- Before handling food (without gloves)
- After using the washroom
- After handling cash, garbage or raw meats
- After any potential contamination (sneezing, coughing or blowing their nose, etc.)

Food Handlers must:

- Not work if they are ill.
- Cover rashes, cuts, bandages with gloves.
- Wear clean clothing and hair restraints (for example a hat, visor, or hairnet).
- Not smoke or vape in the food preparation area.
- Minimize direct food handling by using tongs or utensils.
- Use soap then sanitizer to clean all food contact surfaces.

## 1.2 Types of Food Served

The following are 2 types of foods served at your event:

1. **Hazardous Food** is any food capable of supporting the growth of disease-causing organisms or the production of their toxins. For example, hamburgers, hot dogs, chicken, pork, beef, cooked rice, cream-filled pastries, milk and milk products, egg and egg products, and ice cream.
2. **Non-hazardous Food** is food that does not support the growth of disease-causing microorganisms. For example, dry goods, cereals, baked goods, potato chips, popcorn, and candy.

## 1.3 Food and Water Source

All food must:

- Come from government approved and inspected sources. Examples of unapproved foods include wild game, home-prepared or home-canned foods, unpasteurized dairy, and ungraded hen eggs.
- Be prepared in an approved food premises or onsite.

All water must:

- Be potable. Ice and steam must be made from potable water
- Be connected to the water supply using only food-grade hoses.



## 1.4 Food Storage

Be sure to keep:

- All hazardous food out of the temperature Danger Zone (between 4°C (40°F) and 60°C (140°F)).
- Food defrosting safely in the refrigerator, or under cold running water, or using the defrost cycle in the microwave. **Never defrost hazardous foods at room temperature.**

- All foods protected from contamination and stored in food-grade containers.
  - Raw meats separate from cooked meats, vegetables, or any ready-to-eat foods.
  - Food, food supplies, and utensils stored off the floor.
  - Condiments stored in pump type containers, squeeze containers, or those with self-closing covers or lids. Single service packets are acceptable and preferred.
  - All chemicals in a separate compartment away from food and utensils.
4. Fully cook foods prior to the event. Do not half-cook.
  5. Reheat all hazardous foods to original required cooking temperature within 2 hours. Do not use a steam table or a slow cooker to reheat foods.
  6. Cook hazardous foods to the appropriate temperatures shown below. Verify the temperatures using a probe thermometer. The following is a list of hazardous food items and their required cooking temperatures:

### 1.5 Food Transportation

Hazardous foods must be:

- Transported at either 4 °C (40 °F) or below, or at 60 °C (140 °F) or higher.
- Covered, wrapped, or sealed during transportation.

### 1.6 Cold-holding

Hazardous foods served cold must be:

- Refrigerated in either mechanical fridges or coolers with ice onsite and held at or below 4 °C (40 °F).

Accurate internal indicating thermometers must be present in all fridges and coolers.

### 1.7 Cooking, cooling, hot-holding, reheating

Be sure to:

1. Store cooked hazardous foods at 60 °C (140 °F) or higher until served.
2. Use a probe thermometer to monitor temperatures during the event. Clean and sanitize the thermometer between uses.
3. If cooking and cooling hazardous foods prior to the event, these foods should take no more than 6 hours to reach refrigeration temperature (at or below 4 °C). This may require that large portions be separated into smaller portions. Verify with a probe thermometer.

Whole poultry (chicken turkey, duck)	82°C (180 °F)
Poultry pieces (chicken, turkey, duck)	74°C (165°F)
Food mixtures containing poultry, egg, meat or fish (soups, stews, stocks, gravy)	74°C (165°F)
Beef, lamb and pork ground meat and meat mixtures (burgers, sausages, meatballs)	71°C (160°F)
Ground poultry	74°C (165°F)
Pork (pieces and whole cuts)	71°C (160°F)
Seafood (fish, shellfish and other seafood)	70°C (158°F)
Hot dogs	74°C (165°F)



## 1.8 Sanitizing Surfaces

Be sure to:

1. Have sanitizer available onsite at all times.
2. Sanitize all food contact surfaces.
3. Store all used wiping cloths in sanitizer buckets or use disposable single-use cloths with spray bottles.
4. Use a surface sanitizer solution that is made by mixing 2 millilitres (1/2 tsp) of bleach to 1 litre of water (100 parts per million).
5. Maintain sanitizer concentration at all times (100 parts per million chlorine OR 200 parts per million quaternary ammonium). Check with test strips.

## 1.9 Utensil Wash

Be sure to:

1. Have a 2-compartment sink or 2 containers, large enough to fit your biggest utensil to wash, rinse and submerge utensils in sanitizer OR provide multiple sets of utensils.
2. Have potable water, soap, and sanitizer onsite.
3. Have sanitizing solution for washing made by mixing 2 millilitres of bleach or ½ teaspoon, to 1 litre of water (100 parts per million).
4. Have sanitizer **test strips** onsite to check sanitizer concentrations.

The following explains what you need in each of two sinks or containers:

The first sink or container is used for washing and rinsing and you must do the following:

- Use warm water and detergent
- Rinse with clean water.

The second sink or container is used to sanitize utensils. Submerge utensils in one of the following sanitizers for 45 seconds:

- Hot water that is at least 77 °C (170 °F) or,
- 100 parts per million chlorine (bleach) solution at 24 °C (75 °F) or,

- 200 parts per million quaternary ammonium solution at 24 °C (75 °F).

## 1.10 Garbage

Be sure to have the following:

1. Rodent-proof garbage containers with lids.
2. Covered, non-flammable and durable containers for grease from fryers to be stored in. Grease must be disposed of by approved methods.

## 2 Mobile Premises (food truck or trailer)

Mobile premises must be in compliance with the Ontario Food Premise Regulation 493/17. This includes the following additional requirements:

- a) food shall be prepared within the premise and served to the public by persons working within the premise;
- b) only single-service articles shall be used to serve the food;
- c) separate holding tanks shall be provided for potable water and waste water; and
- d) every waste tank and water supply tank shall be equipped with an easily readable gauge for determining the waste or water level in the tank.

Clauses (c) and (d) do not apply to mobile food premises that sell only pre-packaged or non-hazardous food.



## 3 Temporary Food Booths

### 3.1 Covering or canopies

A canopy/covering must be provided above any food that is prepared, displayed, or stored. If certain areas (for example cooking or barbeque) cannot be covered due to Fire Department requirements, make sure food is protected from contamination (for example lids or covers).

### 3.2 Layout

Be sure to have:

1. Work surfaces that are constructed of smooth, non-absorbent, non-toxic material that can be easily cleaned and sanitized.
2. Cooking equipment that is level with the ground and balanced properly while in operation.
3. Food, food supplies, and utensils that are stored off the floor.
4. Temporary food booths that are situated on soft surfaces (grass, sand, or mud) require flooring. Tarps or plastic is not allowed. Approved flooring includes:
  - a. Plywood
  - b. Rubber mats
5. A handwashing station in each area where food is handled.

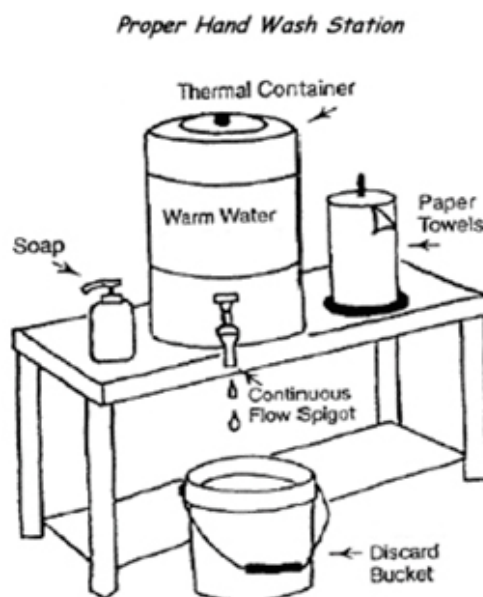
### 3.3 Temporary Handwashing Station

A potable water source must be accessible onsite, and you must:

1. Fill a camping jug or coffee urn with warm water.
2. Have a spigot (tap) that can remain open on its own.
3. Not use one hand to keep the spigot in an open position. This is not acceptable.
4. Have liquid soap and paper towel in a dispenser.
5. Have a container to collect the wastewater. Wastewater must be disposed of in a sanitary manner and in an approved location. It must not

be disposed of by pouring over the surface of the ground.

Hand sanitizers and gloves do not replace the requirement for a temporary hand wash station. Hand sanitizers can be used for non-food handlers, cashiers for example.



## 4 CK Public Health Enforcement

Enforcement may include the following:

1. **Warning** - Operators may be given an oral or written warning to correct infractions within a specified time.
2. **Seizure** - Food that is deemed to be unsafe for human consumption may be discarded or put on hold for testing.
3. **A Ticket or Summons** - If infractions are not corrected after warnings, tickets, or summons to appear in court may be issued.
4. **Closure** - The operation of any food establishment may be suspended or cancelled if the establishment fails to meet the requirements of the Ontario Food Premises Regulation.

# Checklist for Special Events Food Vendor

The following is a checklist for your reference.

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- Certified food handler
- Adequate supply of potable water for handwashing, food preparation and equipment/utensil cleaning
- Approved handwashing station with liquid soap and paper towel in dispensers
- Thermometers to check hot and cold food storage temperatures
- Probe thermometers to check the internal temperatures of hazardous food
- Sanitizer spray bottle with single-use disposable paper towel OR Sanitizer bucket with reusable wiping cloths
- Adequate supply of cloths
- 2-compartment sink or two containers to wash, rinse and sanitize all utensils OR Multiple sets of utensils (knives, ladles, tongs, etc.)
- Dish soap and sanitizer used for utensil washing
- Adequate supply of clean and sanitized containers available for food storage (including ice containers and ice scoops)
- Garbage receptacles with lids
- Durable, leak-proof containers for wastewater
- Suitable covers for food protection - lids, aluminum foil, plastic wrap, sneeze guards
- Store food off the floor on shelving, pallets, or tables
- No unapproved foods - see 1.3 Food and Water Source
- Clean outer garments, or aprons
- Hair restraints - hat and, or hairnet
- Canopy, tent or covering over all food handling or preparation areas
- Sanitizer test strips
- Flooring - see 3.2 Layout

## Hot holding

- Equipment able to hold hazardous foods at temperatures of at least 60°C (140°F) or higher

## Cold holding

- Mechanical refrigeration or coolers with ice able to hold hazardous foods at temperatures of 4°C (40°F) or less at all times