



Special Events Food Vendor Requirements



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.

SECTION 1 - GENERAL FOOD SAFETY REQUIREMENTS:

Types of Food Served

Hazardous Food: Any food capable of supporting the growth of disease-causing organisms or the production of their toxins. Ex. hamburgers, hot dogs, chicken, pork, beef, cooked rice, cream-filled pastries, milk and milk products, egg and egg products, ice cream.

Non-hazardous Food: Food that does not support the growth of disease-causing microorganisms. Ex. dry goods, cereals, baked goods, potato chips, popcorn, candy.

Food Source

- All foods must come from government-approved and -inspected sources. Examples of unapproved foods include: home-prepared or home-canned foods, unpasteurized dairy and cider, ungraded honey, ungraded eggs.
- All hazardous foods should be **purchased precooked or be precooked in an approved food premises.**
- All water must be potable. Ice must be made from potable water.
- Pre-packaged foods must be labelled in accordance with the CFIA's Food and Drug Act.

Food Transportation

- Hazardous foods must be transported at 4°C(40°F) or lower for cold-held foods, or 60°C (140°F) or higher for hot-held foods.
- Foods are to be covered, wrapped or sealed during transportation.

Food Storage

- Foods must be protected from contamination and stored in food-grade containers.
- Keep raw meats separate from cooked meats, vegetables or any ready-to-eat foods.
- Food, food supplies, and utensils must be raised 15cm (6 inches) off the ground.
- Condiment containers must be pump type, squeeze containers, or those with self-closing covers/lids. Single service packets are acceptable and preferred.
- Chemicals must not be stored in, around, or above food or dishes (e.g. cleaning/sanitizing chemicals).

Cold-Holding

- Refrigeration (either mechanical fridges or coolers with ice) is required onsite and must hold hazardous foods below 4°C (40°F).
- Accurate internal indicating thermometers must be present in all fridges and coolers.
- Defrost foods safely in the refrigerator, or under cold running water, or using the defrost cycle in the microwave. Never defrost hazardous foods at room temperature.


Cooking and Hot-Holding

- Store hot foods at 60°C (140°F) or higher.
- Use a probe thermometer to monitor temperatures. Clean and sanitize between uses.
- Hazardous foods must be cooked to the appropriate temperature for 15 seconds (see chart below).
- Keep all hazardous foods out of the temperature danger zone (between 4°C/40°F and 60°C/140°F).
- Cool all hazardous foods as quickly as possible.
- Reheat all hazardous foods to original cooking temperature as quickly as possible. Do not use steam tables or slow cookers to reheat foods.

Hazardous Food Items	Cooking Temperature (hold for 15 seconds)	Reheating Temperature (hold for 15 secs, reheat within 2 hrs)
Whole poultry	82°C (180°F)	74°C (165°F)
Poultry (other than whole poultry)	74°C (165°F)	74°C (165°F)
Food mixtures containing poultry, egg, meat, fish or other hazardous food (ex. gravy)	74°C (165°F)	74°C (165°F)
Pork and pork products	71°C (160°F)	71°C (160°F)
Ground meat (e.g. Hamburgers)	71°C (160°F)	71°C (160°F)
Fish	70°C (158°F)	70°C (158°F)

Utensil Wash

- A 2-compartment sink or 2 containers, large enough to fit your biggest utensil must be available to wash, rinse and submerge utensils in sanitizer.
- Potable water, soap and sanitizer must be onsite.
- Bring multiple sets of utensils.
- Sanitizing solution for washing made by mixing 2mL of bleach to 1L of water (100ppm)
- Sanitizer test strips onsite to check sanitizer concentrations.

FIRST SINK/CONTAINER	SECOND SINK/CONTAINER
<p data-bbox="418 590 630 617">Wash and Rinse</p> <ul data-bbox="310 632 732 695" style="list-style-type: none">• Use warm water and detergent• Rinse with clean water overtop 	<p data-bbox="943 590 1227 617">Sanitize for 45 seconds</p> <ul data-bbox="808 632 1328 940" style="list-style-type: none">• Using hot water (at least 77°C or 170°F) OR• Using one of the following sanitizers in solution at 24°C (75°F):<ul data-bbox="906 772 1333 940" style="list-style-type: none">○ 100 ppm chlorine bleach○ 200 ppm quaternary ammonium○ 25 ppm iodine○ Test strips are required to verify sanitizer concentration

Sanitizing Surfaces

- Sanitizer must be available onsite at all times.
- Wiping cloths must be stored in sanitizer buckets or disposable single-use cloths used with spray bottles.
- Surface sanitizer solution made by mixing 1 tsp bleach to 1 L water (200ppm).
- Sanitizer concentration must be maintained at all times (200ppm chlorine; 400ppm quaternary ammonium). Check with test strips.

Garbage

- Rodent-proof garbage containers with lids must be provided.
- Grease from fryers must be stored in covered, non-flammable and durable containers and must be disposed of by approved methods.

Food Handlers

- It is recommended that all food handlers hold a valid Food Handler Certificate issued by CK Public Health or another provider of training recognized by the Ontario Ministry of Health and Long-Term Care.
- Thoroughly wash your hands with soap and water:
 - ✓ before putting on new gloves
 - ✓ before handling food without gloves
 - ✓ after handling money or raw meats
 - ✓ after each break
 - ✓ after any potential contamination
- Food handlers must not work if they are ill.
- Food handlers must cover rashes, cuts, bandages with gloves
- Food handlers must wear clean clothing and hair restraints (ex. hat, visor, hairnet).
- Do not smoke in the food preparation area.
- Minimize direct food handling by using tongs or utensils.
- Use soap then sanitizer to clean all food contact surfaces.

SECTION 2 - MOBILE PREPARATION PREMISE/ FOOD TRUCK/ TRAILER:

Mobile premises must be in compliance with Food Premise Regulation 562. This includes providing:

- Potable water
- Hot and cold water under pressure
- Sanitizer test strips
- Hand wash sink with soap and paper towel in a dispenser
- 2 or 3 compartment sink for utensil washing
- Probe thermometer
- Wiping cloths stored in sanitizer bucket or single-use towel used with spray bottle
- Mechanical refrigeration with indicating internal thermometer
- Holding tanks for waste water with an approved source for disposal
- Premises maintained in sanitary manner

SECTION 3 – TEMPORARY FOOD BOOTHS

Covering/Canopies

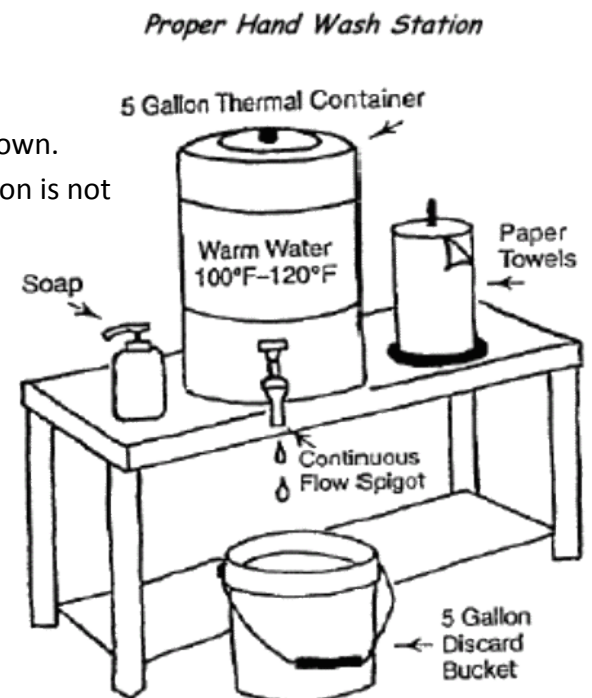
- A canopy must be provided overtop any food that is prepared, displayed, or stored.
- Fuel-fired cooking equipment must not be operated under canopies made of combustible materials.
- Any canopy used over a cooking activity should meet fire retardant specifications outlined in **NFPA, CAN or CAN/ULC Standards**

Layout

- Work surfaces must be constructed of smooth, non-absorbent, non-toxic material that can be easily cleaned and sanitized.
- Ensure all cooking equipment is level with the ground and balanced properly while in operation.
- All food, food supplies and utensils must be stored at least 15cm off the ground.
- Raised flooring (painted or sealed) may be required if the ground in and around the booth poses a contamination risk to food (ex. mud, gravel stones/dust).

Temporary Handwash Station

- Potable water source must be accessible onsite.
- Fill a camping jug or coffee urn with warm water.
- Must have a spigot (tap) that can remain open on its own.
- Using one hand to keep it the spigot in an open position is not acceptable.
- Liquid soap in a dispenser and paper towel.
- Container to collect the waste water. Waste water 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 do not replace the requirement for a temporary hand washing station. Hand sanitizers can be used for non-food handlers (ex. cashiers).



ARE YOU AWARE OF CK PUBLIC HEALTH ENFORCEMENT ACTIVITIES?

- **Warning**

Operators can be given an oral or written warning to correct infractions within a specified time.

- **Seizure**

Food that is deemed to be unsafe for human consumption may be discarded or put on hold for testing.

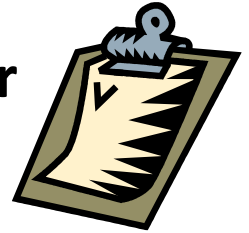
- **Ticket/Summons**

If infractions are not corrected after warnings, infraction tickets or orders to appear in court may be issued.

- **Closure**

The operation of any food establishment may be suspended or cancelled if the establishment fails to meet the requirements of these requirements or the Ontario Food Premises Regulation.

Checklist for Special Events Food Vendor



DID YOU FORGET ANYTHING?

- Access to a potable water source (i.e. municipal water)
- Hand wash station set up in food handling area with warm running water, wastewater receptacle, liquid soap in a dispenser and paper towels
- Storage and probe thermometers available
 - thermometers must be used to check hot and cold food storage temperatures
 - probe thermometers must be used to check the internal temperatures of hazardous food
- Detergent for washing surfaces and utensils
- Sanitizer (1 tsp bleach to 1 litre of water) used for utensil wash and with wiping cloths for surfaces (spray bottle with single use disposable paper towel or bucket)
- Adequate supply of wiping cloths
- Two-compartment sink or two containers to wash, rinse and sanitize all utensils
- Multiple sets of utensils (knives, ladles, tongs, etc.)
- 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 at least 15cm off the ground (on shelving, pallets or tables)
- No unapproved foods (see Food Source on page 1)
- Pre-packaged foods labelled in accordance with CFIA's Food and Drugs Act
- Clean outer garments and aprons
- Hair restraints - hat and/ or hairnet
- Canopy, tent or covering over all food handling or preparation areas
- Sanitizer test strips
- Raised flooring on hand if ground conditions around booth pose a contamination risk to food

HOT HOLDING

- Steamer, stove, chafing dishes that are able to hold hazardous foods at temperatures of at least 60°C (140°F) or higher

COLD HOLDING

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