

# **STANDARD HEALTH GUIDELINES**

**for**

# **TEMPORARY FOOD ESTABLISHMENTS**

**Operating in**

**Newfoundland and Labrador**

**Department of Health and Community Services  
Disease Control and Epidemiology Division**

**FOOD2002-SHG-04  
October 11, 2002**

## **1. APPLICATION**

Before construction, remodeling, or operating, each operator of a temporary food facility must complete and submit the attached application form along with a detailed plan showing equipment layout, finishes for surfaces and proposed menu items, to the local Government Service Centre office for approval. The application should be **submitted 15 days prior to the planned event.**

## **2. FOOD PREPARATION**

The preparation of perishable food in the booth is restricted to ready to cook items (e.g., hot dogs, pre-formed hamburgers). Cutting, chopping, mixing, stuffing, etc. of perishable food is not permitted in the food booth.

## **3. BOOTH CONSTRUCTION**

The booth should have:

- 3.1 Water resistant roof and walls (tent or barrier that meets provincial fire regulations) which cover the entire food preparation/display area.
- 3.2 Restricted access (fence, barrier).
- 3.3 Raised wood flooring (plywood fastened to pallets) should be used in poorly drained areas.
- 3.4 Natural or mechanical ventilation to keep the establishment free of excessive heat, steam, condensation, vapors, smoke, or fumes.
- 3.5 Work surfaces (e.g. counter tops), that are smooth, easily cleanable, and non-absorbent.
- 3.6 Shielded light bulbs or shatter proof light bulbs.

## 4. HAND WASHING FOR WORKERS

Food handler hand washing is a critical step in the prevention of foodborne illness. The following hand washing guidance is provided.

4.1 **For events less than 24 hours long, dip pails can be used.** Four litres of potable water with one teaspoon of bleach added- are recommended. Change the water every two hours, or more often if necessary. Use disposable towels for hand drying.

4.2 **For events longer than 24 hours, provide a handbasin.** In addition soap and paper towels have to be provided. One handbasin may be shared between two booths if access is easy and approved by an Environmental Health Officer III.

4.3 Hand basins must Be Supplied with Water and Drained By:

⇒ A faucet and pipe arrangement (which shall be provided for events longer than three days), e.g.: running water supply by pipe and hose with backflow prevention, drained to a sewer.

**OR**

⇒ Water reservoir with faucets and catch basin (18 litres maximum) and wastewater holding tank (minimum 15% larger than water tank).

*Note: Running water is the preferred method. In remote areas, a rigid plastic food grade container with faucets can be used to contain water.*

⇒ Wastewater must be disposed of into a sewer, drain, or equivalent.

## 5. FOOD HYGIENE

5.1 All food:

- ⇒ must be obtained from a reliable source such as the following:
  - ▶ licensed food establishments
  - ▶ wild game sources provided the product is obtained legally and handled in sanitary manner;
- ⇒ free from contamination;

⇒ protected from contamination (covers, packaging, or display enclosures are required) from wind, flies, etc. - ice is considered food and shall be treated in like fashion;

⇒

⇒ stored at least 15 cm (six inches) off the ground.

5.2 Do not prepare perishable foods at home.

5.3 Milk should remain stored in original containers.

5.4 Condiments should be individually packaged or served from covered dispensers.

5.5 Keep all hazardous foods at safe temperatures during transportation, storage, display, and service.

- Cold at 4° Celsius (40°F) or colder
- Hot at 60° Celsius (140°F) or hotter

5.6 Cook or reheat all foods to 74° Celsius (165°F) prior to hot holding.

5.7 Hot holding units should be provided to maintain food at internal temperatures of 60° Celsius (140°F) or greater after initial reheating.

5.8 Metal stem thermometers (probe thermometers) should be used to check the internal temperatures of food.

5.9 Picnic coolers can be used for refrigeration provided the freeze packs are replaced every four hours.

5.10 Thermometers should be provided in refrigerators, freezers, and coolers.

5.11 All pre-packaged potentially hazardous food should be adequately labeled with the date of preparation and the name and address of the establishment in which it was prepared.

5.12 Disposable or single service dishes and utensils must be used.

5.13 Wiping cloths should be stored in a sanitizing solution. Use one teaspoon of bleach in four litres of water.

## 6. PERSONAL HYGIENE

### 6.1 Food handlers must:

- ⇒ wash hands prior to food handling and after toilet use or smoking/eating;
- ⇒ wear clean, full length aprons, smocks, etc., and a hair covering (cap, hair net);
- ⇒ be free from any communicable disease that can be transmitted by food, open sores, or infected wounds;
- ⇒ avoid touching food, including ice, with bare hands. Use tongs, scoops, or other utensils.
- ⇒ not smoke in the booth

## 7. SITE SANITATION

### 7.1 Solid & Liquid Waste (For Event Organizers)

- Provide a minimum of one covered litter container in close proximity to each food booth.
- Additional solid waste containers should be provided based on one container placed every 100 feet on site (four containers per acre), and emptied as often as necessary, or a minimum of once daily.
- Provide a commercial disposal container at large events and empty as often as necessary, or a minimum of once daily.
- Dispose of liquid waste in an approved manner:
  - ▶ holding tank or grey water pit
  - ▶ sanitary sewer system
  - ▶ waste disposal site
  - ▶ trailer dumping station

**7.2 Toilets and Handwash Basins**

- Public toilets and hand washing facilities should be provided by the event organizer.
- The number of toilets and handwash basins are based on anticipated attendance. These figures can be estimated from previous year’s attendance.

<b>People at Site</b>	<b>Toilets</b>	<b>Handwashing Facilities</b>
1 to 50	2	2
51 to 100	4	2
101 to 200	6	2
201 to 300	6	2
301 to 400	10	2
401 to 500	12	3
501 to 600	14	3
601 to 700	16	3
701 to 800	18	3
801 to 900	20	4
901 to 1,000	22	4

➔ *For events with greater than 1000 people attending, the total number of toilets and handwash basins should be determined by the EHO and event organizers.*

➔ *One handicap-equipped toilet must be provided at all sites, with one handicap-equipped toilet for every 2,000 people thereafter (or as determined to be adequate by event organizer)*

- Soap, running potable water, individual towels or moist towelettes and garbage receptacles must be provided at handwash basins.
- The event organizer must maintain facilities clean and supplied throughout the event.
- Holding tanks must be emptied as required, or a minimum of once daily.
- Septic waste must be disposed of in a manner approved by the Government Service Centre.

# Temporary Food Establishment APPLICATION FORM

## EVENT

Name: _____	
Date From: _____ To: _____	Opening Times: _____
Location/Site: _____	
Coordinator/Organizer: _____	Phone: Home _____ Work _____ Cellular _____ Pager _____

## FOOD VENDOR

Name (Person in Charge): _____	
Address: _____ Postal Code: _____	Phone: Home _____ Work _____ Cellular _____ Pager _____
ASSOCIATED ESTABLISHMENT: Permit Number: _____	
Name: _____	
Address: _____ Postal Code: _____	Phone: Home _____ Work _____ Cellular _____ Pager _____

## MENU

Food and Ingredients: _____
Source: _____

## EQUIPMENT

Cooking (list equipment used): _____	Hot Holding: _____
Refrigeration (type): _____	Transport (Hot & Cold Holding): _____
Thermometer: Yes <input type="checkbox"/> No <input type="checkbox"/>	Thermometers (Metal Stem) Present: Yes <input type="checkbox"/> No <input type="checkbox"/>
Uniforms/Hair Restraints: _____	Other: _____

## BOOTH

Type: _____	Booth Number: _____
Floor (e.g., pallet, plywood): _____	Roof (e.g., tent, plywood): _____
Handwash: <input type="checkbox"/> Piped or <input type="checkbox"/> Water Reservoir	Soap/Hand Drying Towels: _____
Handwash Sink Present: <input type="checkbox"/> Yes <input type="checkbox"/> No	Refuse Container (Covered): Yes <input type="checkbox"/> No <input type="checkbox"/>
Waste Drained to: <input type="checkbox"/> Sewer <input type="checkbox"/> Waste Tank	

## PROTECTION

Display(s)/Method/Sneeze-guard: _____	Condiments: Covered Yes <input type="checkbox"/> No <input type="checkbox"/>
Single Service Utensils: _____	Straws: <input type="checkbox"/> Wrapped <input type="checkbox"/> Dispenser

COMMENTS: \_\_\_\_\_

Inspector: \_\_\_\_\_ Applicant: \_\_\_\_\_

(Signature)

(Signature)

Date: \_\_\_\_\_