

CLEANING OF VENDING MACHINE

- ▶ All parts of a vending machine that come into contact with food must be cleaned and sanitized in a manner that prevents the contamination of food being served from the machine.



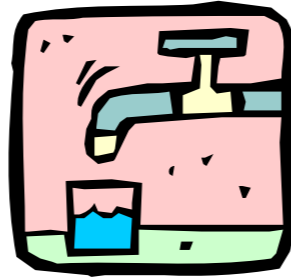
- ▶ Containers and fittings must be able to be taken apart to permit cleaning and sanitizing, or arranged so that cleaning and sanitizing solutions can be circulated throughout the fixed system.

- ▶ Food storage compartments in which spillage may occur should be self-draining.



WATER SUPPLY

Where water is an automatically admixed ingredient or a sole ingredient for the manufacture of ice, the vending machine must be provided with a potable water supply piped into the machine under pressure.

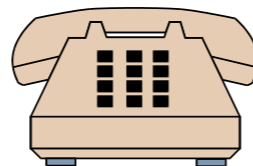


The machine must have an appropriate design that will prevent the entrance of carbon dioxide or carbonated liquid into the water supply system.

OBTAIN WATER FROM SOURCES OF KNOWN SAFE QUALITY!

DISPLAY OF OWNERSHIP

The name and telephone number of the operator of the vending machine must be prominently displayed on the vending machine when an employee is not in full-time attendance.



FOR MORE INFORMATION

For more information about vending machines, please contact an Environmental Health Officer at the Government Service Centre, or your Regional Health and Community Services Board.

Government Service Centre Locations:

Happy Valley-Goose Bay
Corner Brook
Grand Falls-Windsor
Gander
Clareville
Harbour Grace
St. John's

Regional Health & Community Services Board Locations:

St. John's
Holyrood
Gander
Corner Brook
St. Anthony
Happy Valley-Goose Bay



Department of Health and Community Services
Department of Government Services
Regional Health and Community Services Boards

March 2004

Food Safety

HEALTH GUIDELINES

FOR

VENDING MACHINES



GOVERNMENT OF
NEWFOUNDLAND AND LABRADOR

PURPOSE

These guidelines will help you to provide a safe food product to your customers.

What is a vending machine?

A vending machine is a self service device that upon insertion of a coin, coins, tokens, or debit cards, automatically dispenses unit servings of food either in bulk or in packaged form.



FOOD QUALITY

Prepackaged food from a vending machine should be obtained from a licenced food premises or federally inspected premises. The food products in a vending machine should not be of questionable quality. Please note the following:

- ▶ Obtain food from establishments that are licenced to prepare and sell food.
- ▶ Perishable foods should not be held at room temperature longer than two hours.

FOOD STORAGE & TRANSPORTATION

Perishable foods must be kept at appropriate temperatures at all times, including shipping and storage in the vending machine. That is, foods must be kept outside of the **DANGER ZONE!**

- ▶ **Cold foods** need to be stored at or below **4°C**.
- ▶ **Hot foods** need to be stored at or above **60°C**.



The **DANGER ZONE** is the temperature range at which disease-causing bacteria in food survive and grow.

CONSTRUCTION OF VENDING MACHINE

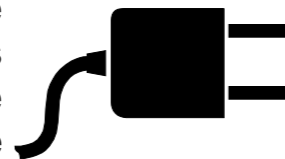
Vending machines should be constructed so that:

- ▶ the machine is sealed to the floor or is mounted on legs not less than 15 centimetres in height or on casters or rollers that permit ease of movement for cleaning purposes.

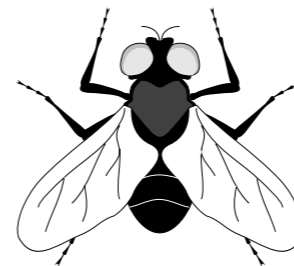
Safety:

The vending machine must be positioned securely to prevent the possibility of the machine tipping over.

- ▶ service connections through the exterior of the machine are sealed and are designed such as to prevent or discourage unauthorized disconnections.
- ▶ any condenser unit forming part of the machine is sealed from product and container storage spaces.
- ▶ ventilation louvres and openings are screened against the entrance of insects.



**Recommended Screen Size:
Not less than 16 mesh to each
2.54 cm² (1inch²)**



PRODUCT DISPENSING & STORAGE

- A vending machine should have automatic controls that will prevent the vending of perishable foods where:
 - ▶ the temperature of a cooling unit exceeds 4°C, or
 - ▶ the temperature of a heating unit falls below 60°C
- If liquid wastes are collected inside the vending machine, an automatic shut-off control is needed to prevent overflow.
- Containers used for liquid food products should be covered to prevent contamination.
- Door and panel access openings to product and container storage spaces should be tight-fitting to prevent the entrance of any contaminating substance or thing.
- Openings by which food is delivered should be protected by means of self-closing and tight-fitting doors or covers.