

Temporary Food Establishments



Application

Before construction, remodeling, or operating, the operator of a temporary food facility must complete and submit an application form, along with a detailed plan, to the local Government Service Centre office for approval 15 days prior to the planned event.

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, or stuffing of perishable food is not permitted in the food booth.

Booth construction

- Water resistant roof and walls (tent or barrier that meets provincial fire regulations) which cover the entire food preparation and display area.
- Restricted access (fence or other barrier).
- Raised wood flooring (plywood fastened to pallets) for use in poorly drained areas.
- Natural or mechanical ventilation to keep the establishment free of excessive heat, steam, condensation, vapors, smoke, or fumes.
- Work surfaces that are smooth, easily cleanable, and non-absorbent.
- Shielded light bulbs or shatter proof light bulbs.

Handwashing for workers:

Events less than 24 hours: Dip pails are recommended, consisting of four litres of potable water with one teaspoon of bleach added. Change the water every two hours, or more often if necessary. Use disposable towels for hand drying.

Events longer than 24 hours: A handbasin with soap and paper towels is recommended. One handbasin may be shared between two booths if access is easy and approved.

Personal hygiene

- Wash hands prior to food handling and after using the toilet or smoking.
- 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.
- Refrain from smoking in the booth.

Handbasins must be supplied with water and drained by either method:

1. 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.

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

Food hygiene

- Obtain food from a reliable source such as licensed food establishments or legal and sanitary sources of wild game.
- Keep all food (including ice) safe from contamination with the use of covers, packaging, and display enclosures.
- Store all food at least 15 cm (6") off the ground.
- Prepare all perishable foods on site, not at home.
- Store all milk in its original container.
- Use metal stem thermometers (probe thermometers) to check the internal temperatures of food.
- Use disposable or single service dishes and utensils.
- Store wiping cloths in a sanitizing solution, consisting of one teaspoon of bleach in four liters (one gallon) of water.
- Serve all condiments in individual packages or from covered dispensers.
- Avoid the "danger zone", where germs grow faster, between 4 °C (40 °F) and 60 °C (140 °F). Keep all hazardous foods at safe temperatures during shipping, storage, display, and service.
- Cook or reheat all foods to 74 °C (165 °F) prior to hot holding.
- Provide hot holding units to maintain food at internal temperatures of 60 °C (140 °F) or greater after initial reheating. Replace freeze packs in picnic coolers every four hours.
- Provide thermometers in refrigerators, freezers, and coolers.
- Label all pre-packaged, potentially hazardous food with the date of preparation and the name and address of the establishment in which it was prepared.

Sanitation:

Solid and liquid waste

- Ensure that at least one covered litter container is provided close to each food booth.
- Provide an additional litter container for every 100 feet on site (four containers per acre).
- Empty all litter containers 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.
 - Trailer dumping station.
- Start with a minimum of 2 toilets and 2 handwash basins.
- Add 2 toilets for every 100 people.
- Add 1 handwash basin for every 400 people.
- For events with more than 1000 people attending, the number of additional toilets and handwash basins should be determined by the Environmental Health Officer and event organizers.

Toilets and hand wash basin

- The number of toilets and handwash basins to be provided is based on expected attendance, estimated from previous events.
- Soap, running potable water, individual towels or moist towelettes and garbage receptacles must be provided at handwash basins.
- The event organizer must ensure facilities are kept 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.



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