

Temporary Food Service Setup

Please review the following information prior to your temporary food service event. Listed below are the minimum standards to help you provide the safest food possible and reduce the risk of foodborne illness.

***Some of the information may not be relevant to you, depending on your menu.**

Setup

- Food preparation area is to be set up on clean pavement or concrete. It should be hosed off with clean water and allowed to dry prior to setup.
- If events are held on grass, gravel, sand, or soil, a cover/barrier is needed as flooring to keep the food handling area clean and sanitary
- Provide a tent/canopy over food handling areas (does not include the area above a BBQ or deep fryers)
- All foods stored on-site must be off the ground at all times and protected from contamination



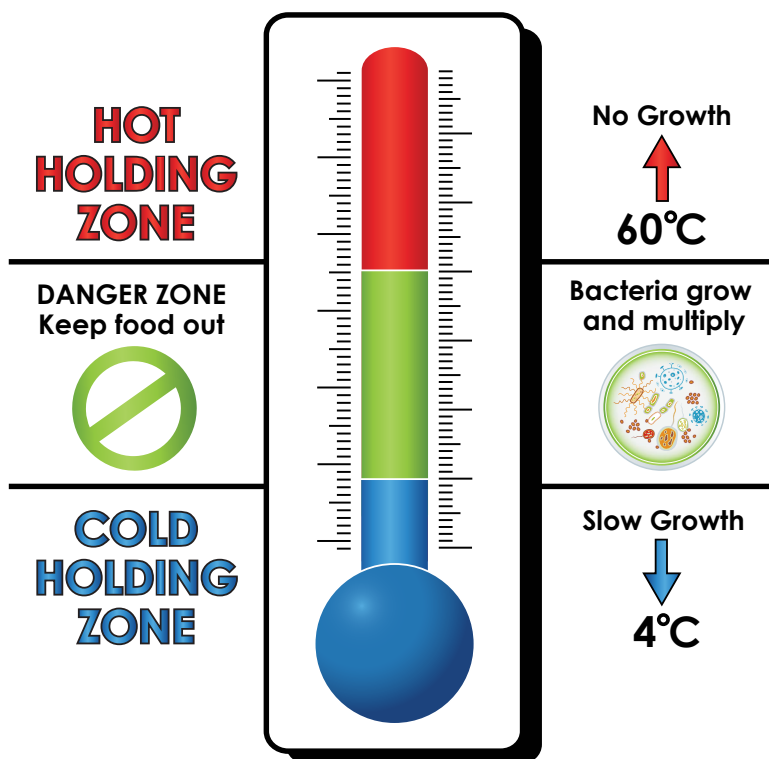
General food safety requirements

- Food offered to the public must be obtained from an inspected source
- Food prepared in private homes is not allowed.
- Plan your menu. Limit the number of items and preparation steps to reduce the potential for error and contamination of the food.
- Vendors must bring applicable food safety-related paperwork with them, including inspection reports (from a public health unit, OMAFRA or the CFIA), water sample results, pH and water activity information (if a product is intended to be shelf stable), grading information (eggs)
- Single-use/disposable utensils and plates must be used to serve food to the public



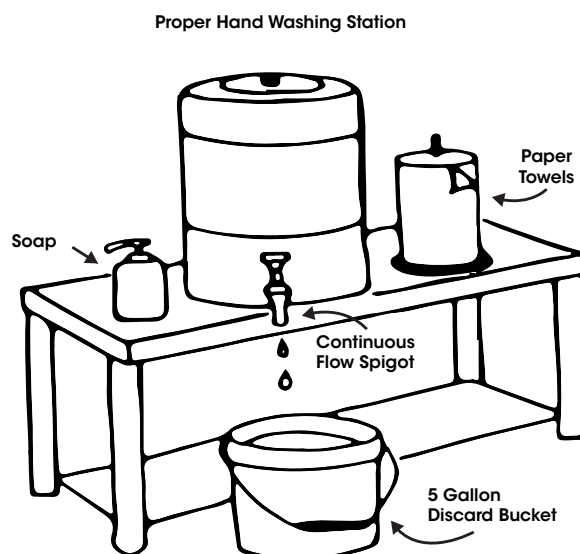
Temperature control

- Potentially hazardous foods are required to be maintained at 4 C or less (cold-holding) or 60 C or higher (hot holding) during transportation and storage
- Coolers packed with ice can be used during transport to maintain cold-holding temperatures
- Mechanical refrigeration/hot-holding units with accurate indicating thermometers are required on-site
- A probe thermometer should be provided to check cooking, reheating, and holding temperatures of food items
- Mechanical refrigerators/freezers must keep proper temperatures prior to being used for food storage; units must be at 4 C or colder before food is stored inside. Units must maintain safe temperatures for the duration of the event.
- Talk to a public health inspector before the event to see if coolers packed with ice can be used to assist with proper cold-holding; consideration may be given to events of shorter length with limited potentially hazardous foods
- Hot foods that are prepared off-site must be transported in hot-holding units that can keep required temperatures
- A means to reheat hot foods (e.g., hot plate, BBQ, microwave) to the original cooking temperatures must be available should the temperature of the food drop below 60 C



Potable water and handwash station

- A potable water source must be available for the duration of the event
- The temporary handwashing station on-site must be accessible to all food handlers. Plumbed in handwash sinks in food trucks or trailers must have separate holding tanks for potable water and waste water. Each tank must have easily readable gauges to determine water levels.
- Connection to a potable water supply at the event must be through food-grade hoses
- In the absence of a plumbed in sink, set up a temporary handwash station:
 - » Fill a camping jug or coffee urn with warm potable water; it must have a spigot that can remain open on its own (without having to keep one hand on it)
 - » Liquid soap in a dispenser and paper towels must be available
 - » A container must be present to collect the waste water. Waste water must be disposed of in a sanitary manner in an approved location.



Food Handler Hygiene

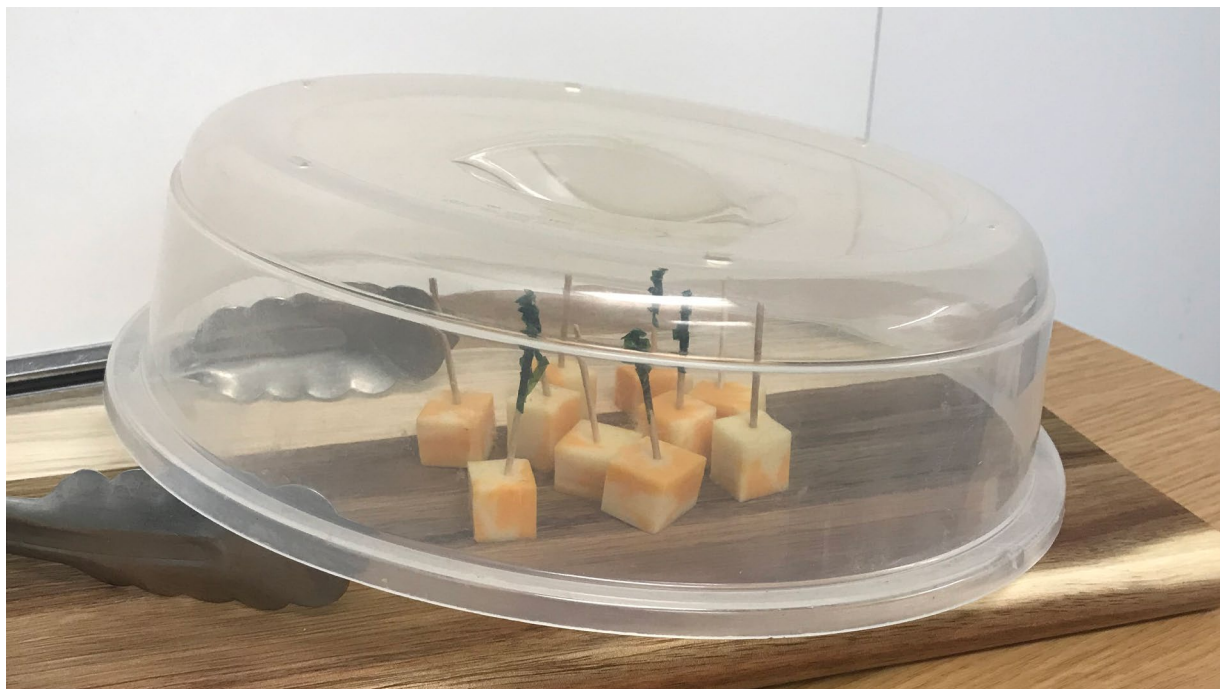
- Food handlers must wash hands with soap and water before handling food, after handling money, after handling raw meats, and every time after their hands may have been contaminated
- Gloves and hand sanitizers are not a substitute for handwashing
- Food handlers must not work if they are ill
- Food handlers must wear clean clothing and adequate hair restraints (e.g. hat/hairnet)
- Smoking is prohibited within food preparation areas

Food handler certification

- A certified food handler must be on-site at all special events, except where non-hazardous prepackaged food items are offered for sale
- Food handler certificates (or copies) must be on-site and food handlers must be able to provide proof of identity at the request of a public health inspector

Food displays and sampling

- Samples must be kept covered and protected from contamination
- Set up your space in a way that there is protection of your food from patrons either by distance, sneeze guards, chafing dishes with lids/roll tops, cake domes, plastic wrap, or other equipment that is able to keep food protected
- Customers must not reach into bowls or other serving dishes to grab samples; instead use individual serving portions, tooth picks, etc
- Customers must not be able to double dip with products left on tables; instead use squeeze bottles for serving items
- Potentially hazardous food samples must be held at 4 C or below or at 60 C or higher



Surface sanitizers and utensils

- An approved sanitizer must be available on-site at all times (chlorine/bleach or quaternary ammonia). Sanitizer can be made by mixing 1/2 tsp bleach to 1 L water. Wiping cloths must be stored in sanitizer buckets or use single-use disposable cloths/paper towels with spray bottles.
- Bring a utensil wash station (two bins - one containing soap and water and one containing sanitizer and water)
- Bring clean utensils to the event in a clean, covered container
- Multiple sets of utensils (e.g., tongs, spatulas, spoons, etc.) should be available when items become dirty
- Dirty utensils/cooking equipment that will not be cleaned on-site, must be stored in containers with lids and cleaned/sanitized at an inspected location
- Test strips must be provided to check the concentrations of surface sanitizer buckets/spray bottles and manual dish washing sinks

