

Construction and Operation of a Temporary Food Booth

1. Purpose

To describe minimum requirements for the construction and operation of a temporary food booth based on the BC Food Premises Regulation 210/99.

2. Statement

To uphold regulatory requirements and allow food vendors to prepare foods in a non traditional food preparation setting.

3. Scope

Applies to Food Program.

4. Principles

Efficient, consistent and transparent administration of regulatory requirements.

5. Procedures

Construction

- a) Canopy of leak proof canvas or wood or approved non-absorbent material. Flooring may be required if booth is set up on grass or dirt. Acceptable flooring includes asphalt, concrete or sealed plywood.
- b) Food contact surfaces shall be smooth, non-absorbent and easily cleanable. (e.g. stainless steel or rigid plastic)
- c) Display and cooking areas such as grills, deep fryers, corn-on-the-cob cookers, or any other cooking and serving equipment shall be protected from the public at all times. This may be achieved by equipment/booth layout (locating cooking equipment towards the back of the booth), use of sneeze guards, display cases and or the use of packaging.

Sinks

A designated hand washing station equipped with liquid hand soap and paper towels must be provided in each booth. This hand sink must be supplied with hot and cold running water. **Hand**

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Guideline Number:	Section:	Sub-Section:
Original Date: 2007-10-03	Revision Date(s): yyyy-mm-dd	Review Date: 2009-10-03
Issued By: Regional Director, Health Protection		
Implementation Site: VCH		Page: 1 of 4

dips are not permitted.

If only lower risk foods are being prepared and/or the food preparation involves minimal direct hand contact an alternate hand washing station may be provided. Containers with a spigot/turn spout may be acceptable. For example, 5 gallon 'blue' plastic water jugs or collapsible transparent water containers with a dispensing valve to supply a continuous stream of warm water that leaves both hands free to allow for vigorous rubbing with soap for 20 seconds.

Depending on the complexity of food preparation, a two compartment sink may be required conveniently located and accessible for washing of equipment and utensils.

- a) This sink must be connected to a potable water supply.
- b) Hot and cold water must be supplied.
- c) If a hose is used to supply the water, the hose shall be connected to the faucet, constructed of food grade materials and not be used for any other purpose.

Waste Disposal

- a) If a sanitary sewer connection is not available, an adequately sized holding tank must be provided. Waste shall not be deposited onto the ground or in a storm sewer.
- b) Toilet facilities must be accessible with a hand basin equipped with running water, soap dispenser and paper towels.
- c) Garbage receptacles are required both in the stand and outside the stand for public use and must be covered and maintained in tidy condition.

Food Storage and Handling

- a) All foods must come from approved sources. Foods that are prepared in advance must be prepared in an approved commercial kitchen. **Home preparation is not permitted.**
- b) All food shall be protected from potential contamination such as dust, dirt, flies, birds, animals and handling by the public.
- c) All potentially hazardous foods shall be kept at a temperature of +4°C (40°F) or less using mechanical refrigeration. All potentially hazardous foods shall be held hot in hot holding units at +60°C (140°F) or above.
- d) Single service containers or utensils must be used to serve food and drink to the public. Single service containers and utensils can not be reused.
- e) Accurate stem thermometers must be available to check internal food temperatures.

Personnel

Every food handler shall:

- a) Observe good personal hygiene.

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Issued By: Regional Director, Health Protection		
Implementation Site: VCH		Page: 2 of 4

- b) Wear clean attire.
- c) Practice proper hair control.
- d) Wash hands each time after using the washroom, when returning from a break, after snacking or eating, after handling raw food products, or after any activity or instance where hands may become soiled.
- e) Not smoke while engaged in the preparation or serving of food.
- f) Remove jewelry (i.e. rings, bracelets)

Permit

- A Temporary Food Booth Application must be completed and submitted by all operators, at least 14 days prior to the event. Late applications may be subject to a late fee.
- All applicants must have successfully completed FoodSafe Level I and must ensure that at least one person is on site at the event with FoodSafe Level I certification.
- The Food Permit and a copy of the operators FoodSafe Level I certificate must be posted in a conspicuous place within the food booth.
- Food Safety and Sanitation plans must be submitted by all operators along with their Temporary Food Booth Application.
- VCH is not obligated to issue a Permit to Operate.

6. Exceptions

None.

7. Tools and Forms

- Temporary Food Booth Application
- Temporary Food Service – Coordinator’s Application

8. Related Guidelines

None.

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Issued By: Regional Director, Health Protection		
Implementation Site: VCH		Page: 3 of 4

9. Definitions

Temporary Food Booth: a type of foodservice with a time-limited life (e.g. special events, concessions at fairs and festivals) normally less than 14 days in duration per year.

10. References

Food Premises Regulation, B.C. Reg. 210/99, O.C. 774/99 (July 9, 1999)

Food Retail and Food Services Code, 1st Edition, page 5 (February, 1999)

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Implementation Site: VCH		Page: 4 of 4