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### FOOD SAFETY AND HYGIENE IN TEMPORARY FOOD STANDS

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#### I - OBJECTIVES:

To ensure the quality and safety of food served in temporary food stands in order to protect public health.

#### II - DEFINITIONS:

##### **Food Stand**

A light, open shelter, erected on a public or private site, intended for the preparation, sale, or serving of food.

##### **Temporary**

Which carries out its activities for a limited time. For the purpose of this policy, the period is set as the duration of the event.

#### III - RULES:

##### **Construction**

The stand must be installed on a site free of any source of pollution or contamination. It must be located on a paved or asphalted surface that is well drained, and must be kept clean. If the stand is set up on grass, it must have a raised floor that covers the full area of the stand.

A stand located outside must be equipped with a roof and walls of approved materials such as wood or canvas in order to protect the interior from dust and rain. The walls and floors must be made of a nonabsorbant material, and must be free of cracks and kept clean.

A cooking appliance may be installed outside the stand but must be covered by a canopy or other device in compliance with the requirements of the Service de sécurité incendie de Montréal.

### **Water**

The stand must have **hot and cold running drinking water** in sufficient quantity for food preparation, for washing equipment and utensils, and for hand washing.

The plumbing must be connected to a waste water disposal or reclamation system

### **Electricity**

Each stand must be connected to a power system or to a no-break generator of **sufficient capacity** for the proper operation of all appliances and equipment.

### **Food Protection**

The surfaces of the materials and equipment (tables, containers, utensils, cutting boards, etc.) that come into contact with the food must be made of smooth, easily washable, non-toxic materials in good condition. These surfaces must be free of loose particles or cracks.

The stand must be equipped with storage racks to hold food recipients so that they do not come into direct contact with the ground or the floor.

In order to protect against the risk of cross-contamination, clean and disinfect the equipment, work surfaces, and utensils that come into contact with raw food of animal origin before using them for the preparation of cooked or ready-to-eat food.

Self-serve foods such as condiments (ketchup, mustard, onions etc.) must be offered in individual sachets or placed in food dispensers that do not allow for reintroduction by the consumer.

Where foodstuffs are not wrapped, their handling by the public must be prevented.

### **Food Sources**

All food served at the stand must come from approved sources (e.g., retailers, restaurants, or distributors). Purchase invoices or other vouchers must be at the disposal of inspection personnel at all times.

These invoices must indicate:

- the nature and the quantity of products purchased or received;
- the date of purchase or receipt;
- the name and address of the supplier.

## Holding Temperature

Foods subject to alteration by heat (such as meat, poultry, fish, milk products, seafood, eggs, cut melon, cooked vegetables, prepared (hot) cereal, cooked rice, or dishes cooked using these foods) must, except during the time needed for processing, be kept at a constant internal and surrounding temperature not exceeding **4 °C (40 °F)**.

Perishable food that is transported, sold, or served hot (such as meat, poultry, fish, seafood, eggs, cooked vegetables, prepared (hot) cereal, cooked rice, or dishes cooked using these foods) must be kept at an internal temperature of at least **60 °C (140 °F)**.

The temperature of these foods must be checked using a functioning thermometer that is precise to  $\pm 1$  °C (2 °F).

The stand must be equipped with mechanical equipment such as refrigerators, freezers, and hot food tables in order to maintain food at the temperatures prescribed above.

All compartments where food subject to deterioration by heat is kept, must be equipped with a functioning thermometer that is precise to  $\pm 1$  °C (2 °F).

- Thawing

Food subject to deterioration by heat must be thawed:

- in the refrigerator at or below 4 °C;
- or combined with a cooking process.

- Cooking

During cooking, food must reach the following minimum internal temperatures for at least 15 seconds:

- 74 °C (165 °F) poultry;
- 68° C (155 °F) all ground meat except poultry, pork;
- 63° C (145 °F) beef, veal, lamb, fish, seafood.

- Cooling

Cooked food subject to deterioration by heat must be cooled as quickly as possible to a temperature of 4 °C or lower. The internal food temperature must drop from 60 °C (140 °F) to 4 ° C (40 °F) in 6 hours or less, including from 60 °C (70 °F) to 21 °C (70 °F) in 2 hours or less.

- Reheating

Food that has already been cooked and cooled, and that must be kept hot, must be reheated to a temperature of 74 °C (165 °F) or higher. Reheating must be completed within 2 hours.

## Cleaning and Disinfection

The stand must have a sink for cleaning and disinfecting equipment and utensils. A location reserved for cleaning and disinfection of equipment and utensils may be authorized for use by several stands.

Cleaning and sanitation products and clean cloths must be available in sufficient quantities inside the food stands.

All work surfaces and reusable equipment and utensils must be washed and sanitized every day of operation, or upon contamination, and must be kept clean.

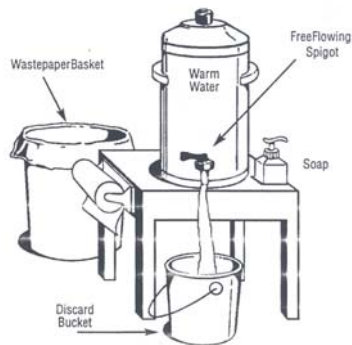
The following stages must be adhered to during cleaning and disinfection:

- pre-rinse and scour;
- wash in hot water to which detergent has been added;
- rinse with hot water;
- disinfect with a disinfecting solution (for example: 5 mL of bleach per litre of water);
- air dry.

## Personnel

- Hand washing

Each stand where unwrapped food is prepared or handled must be equipped with hot and cold running water, liquid or powdered soap from a dispenser, and individual towels. The stand must at least have a tank with a minimum capacity of 19 litres (5 gallons), a steady flow tap dispensing jets of warm water, a soap dispenser, individual towels, and a receptacle to collect the water.



Food handlers must wash their hands after using tobacco or going to the washroom, before starting work, each time there is a risk of food contamination. Hands must be dried with individual towels that must be disposed of after use.

- Hygiene of personnel

Persons who prepare food products, wash or clean material and equipment must:

- wear a clean hat or clean hairnet that completely covers the hair;
- wear a clean beard covering that completely covers the beard;
- wear clean work clothes;
- refrain from wearing nail polish, watches, rings, earrings, or other jewellery;
- abstain from smoking or eating.

- Health

Persons must refrain from handling food when they show symptoms of vomiting, diarrhea, fever, jaundice, or a sore throat with fever.

Persons must wear a clean, waterproof bandage on every cut on the hand, and wear a clean waterproof glove over it.

## **Waste**

There must be sufficient quantities of containers for waste disposal. These containers must be air-tight, and clean, and must not be made of cardboard. Waste must be removed as often as necessary.

## **Permit**

Every operator of a stand where food is prepared or kept hot or cold for sale must hold a permit from the Ministère de l'Agriculture, des Pêcheries et de l'Alimentation du Québec. During the event, the permit must be available at all times at the place of operation.

For more information regarding permit costs or to obtain a permit, the stand operator must contact the Division de l'inspection des aliments.