

 **TORONTO** Public Health

**Special Event**

**Temporary Food Establishment**



**Vendor Package**

## Definitions

**- as printed in Ontario Regulation 562, as amended under the Health Protection and Promotion Act R.S.O., 1990 c.H.7**

- a) **“employee”** means any person who, is employed in a food premise, and handles or comes in contact with any utensil or with food during its preparation, processing, packaging, service, storage or transportation;
- b) **“food”** is not limited to, but includes liquids and ice intended for human consumption;
- c) **“food contact surface”** means any surface that food comes in contact with in a food premise;
- d) **“hazardous food”** means any food that is capable of supporting the growth of pathogenic organisms (organisms that are capable of causing disease) or the production of the toxins of such organisms;
- e) **“mobile preparation premises”** means a vehicle or other itinerant food premise from which food prepared therein is offered for sale to the public;
- f) **“multi-service article”** means any container or eating utensil that is intended for repeated use in the service or sale of food;
- g) **“potable water”** means water that is safe for human consumption;
- h) **“pre-packaged foods”** means food that is packaged at a premise other than the premises at which it is offered for sale;
- i) **“sanitizing”** means antimicrobial treatment, and “sanitize” has a corresponding meaning;
- j) **“single-service article”** means any container or eating utensil that is to be used only once in the service or sale of food;
- k) **“structure”** means something that is arranged in a pattern to form a surface appropriate to prepare, serve and store food products (i.e., tables, food vending cart, mobile food premises, kitchen facility)
- l) **“utensil”** means any article or equipment used in the manufacture, processing, preparation, storage, handling, display, distribution, sale or offer for sale of food except a single-service article.

## **Temporary Food Establishment - Vendor Package**

To assist you in organizing a safe event, the following minimum requirements have been provided to minimize the possibility of food borne illness. Please ensure that the "Part 1- Special Event - Temporary Food Establishment Application", along with "Part 2 - Special Event Vendors Information Sheet" is completed and forwarded to the event organizer. **The following are minimum requirements and are by no means all-inclusive.**

A Public Health Inspector will review this information and may contact you to discuss safe food handling practices specific to the foods you are planning to serve.

**All person(s) involved in preparation and selling of food to the public are strongly encouraged to attend *Food Handler Training*. As an event organizer it is strongly recommended that you make *Food Handler Training* mandatory for all food vendor(s) participating in your event. Discuss training options for your event with Toronto Public Health.**

**All food must be obtained from an approved source (e.g. inspected meat, poultry, eggs).**

**All food must be prepared in a licensed and approved commercial kitchen.**

**Only limited preparation (cooking and associated assembly) is permitted on site.**

**No home prepared or home canned foods shall be used, sold or given away.**

**Unpasteurized food products and/or beverages are not permitted. They cannot be sold or given away as samples (e.g. milk, cider).**

### **(a) Food Preparation and Protection:**

- ◆ Only final cooking is permitted at the site of the event (**i.e. no cutting/chopping of ingredients, marinating or other forms of food processing or preparation are allowed**)
- ◆ All individual pre-packaged foods must be served in their original container.
- ◆ All food while being stored, prepared, displayed or transported to the site must be protected against contamination from dust, insects and other sources. **Provide adequate protection by covering the food entirely with a lid, plastic wrap, aluminium foil or wrap items individually.** Where possible provide sneeze guards.

- ◆ Containers of food must be stored at least 15 cm (6 inches) above the ground.
- ◆ Hazardous food must be transported, stored, and maintained at required temperatures. **Cold Foods** must be kept at **4°C (40°F) or less** and **Hot Foods** must be kept at **60°C (140°F) or greater**.
- ◆ **Food probe thermometer(s)** must be available to check the internal temperature of hot and cold hazardous food.
- ◆ Thermometers must be provided in all coolers/refrigerators.
- ◆ All meats must be thoroughly cooked and reheated to the following temperatures for the following hazardous foods:

Hazardous Food Items	Cooking °C (°F) for 15 seconds	Reheating °C (°F) for 15 seconds
Poultry <ul style="list-style-type: none"> <li>• whole</li> </ul>	82°C (180°F)	74°C (165°F)
Poultry <ul style="list-style-type: none"> <li>• other than whole poultry</li> <li>• all parts of ground poultry</li> <li>• all parts of ground meats that contain poultry</li> </ul>	74°C (165°F)	74°C (165°F)
A food mixture containing poultry, egg, meat, fish, or another hazardous food e.g. hamburgers	74°C (165°F)	74°C (165°F)
Pork and pork products  All parts of ground meat, other than ground meat that contains poultry	71°C (160°F)	71°C (160°F)
Fish	70°C (158°F)	70°C (158°F)

- ◆ **Do not place cooked food on plates or containers that held raw foods.**
- ◆ Hot food storage facilities must be provided for hazardous foods requiring hot storage and shall be capable of continuously maintaining food temperatures at **60°C (140°F) or greater** (e.g. steam table, rice cooker, B.B.Q., etc).
- ◆ Condiments such as mustard, ketchup, sugar, etc. shall be offered in either individual packages or dispensed from a container which protects the condiments from contamination (e.g. pump dispenser or squeeze bottle).

**(b) Food Utensils (Equipment):**

- ◆ Only single service eating utensils such as plastic knives, forks, spoons, paper plates and cups shall be used. Cutlery, plates and cups shall be purchased pre-wrapped and stored in a clean container up above the ground. Cups shall be stored in their original containers and handled only from the bottom of the cup. **Re-use of single service items is prohibited.**
- ◆ Where a 2-compartment sink is not available for washing and sanitizing utensils (spoons, tongs, ladles, ice cream scoops) a sufficient number of wrapped, clean, back-up utensils (4 sets) must be available should the original utensils become contaminated. **Utensils that fall on the ground must not be re-used.**
- ◆ Food contact equipment and surfaces must be smooth, non-absorbent, easily cleaned and protected from contamination.
- ◆ Wiping cloths or sponges for cleaning and sanitizing food contact surfaces must be provided and stored in a sanitizing solution [see Page 13 - How to Mix Bleach (chlorine) Solution for Sanitizing].

**(c) Water:**

- ◆ Potable water under pressure (gravity fed) must be provided. The supply must be adequate for hand washing, food preparation and equipment cleaning. When a sink or hand wash basin is not available a **Temporary Hand Washing Station** must be provided.
- ◆ **Temporary Hand Washing Stations** shall consist of a container with spigot that provides a continuous flow of running water, liquid soap, paper towels, and a bucket to collect waste water. **Any booth not providing the items listed above will be closed and not allowed to operate** (see Page 14 - Temporary Hand Washing Station).
- ◆ **Hand Sanitizers do not replace** the requirements for a Temporary Hand Washing Station. Hand sanitizer should only be used by non-food handlers i.e. cashier, busboy, garbage maintenance, etc.
- ◆ All wastewater must drain into a leak-proof container/bucket. Arrange for sanitary disposal of all wastewater.
- ◆ If you are hooking up to a water supply, food grade hoses must be used.

**(d) Ice:**

- ◆ All ice must be made from potable (drinkable) water and/or obtained from an approved source.
- ◆ Ice must be transported, stored and dispensed in a sanitary manner.
- ◆ Ice must be stored in single service closed containers or bags to prevent contamination.
- ◆ Tongs and scoops used to dispense ice must not be stored directly inside the ice container.
- ◆ **Ice for consumption must not be touched directly with the hands.**

**(e) Personal Hygiene:**

- ◆ Hand washing facilities must be provided at each temporary food establishment. Where a sink or hand wash basin is not available a temporary hand washing station must be provided (see page 14 – Temporary Hand Washing Station).
- ◆ Liquid soap in a dispenser and paper towels must be provided.
- ◆ All food handlers must wash their hands with clean water and soap before starting work, after each visit to the toilet, after smoking, handling garbage, handling cash and as frequently as possible to maintain clean hands.
- ◆ All food handlers must wear clean outer clothing and must confine the hair by wearing hairnets, baseball caps, scarves, etc.
- ◆ Eating, drinking, and smoking is prohibited by the food handlers while working in the temporary food establishment.

**(f) Toxic Chemicals:**

- ◆ **Toxic chemicals must not be stored in or around the food.** Any chlorine container or chemical container must be clearly labelled as to its contents.

**(h) Temporary Food Structures:**

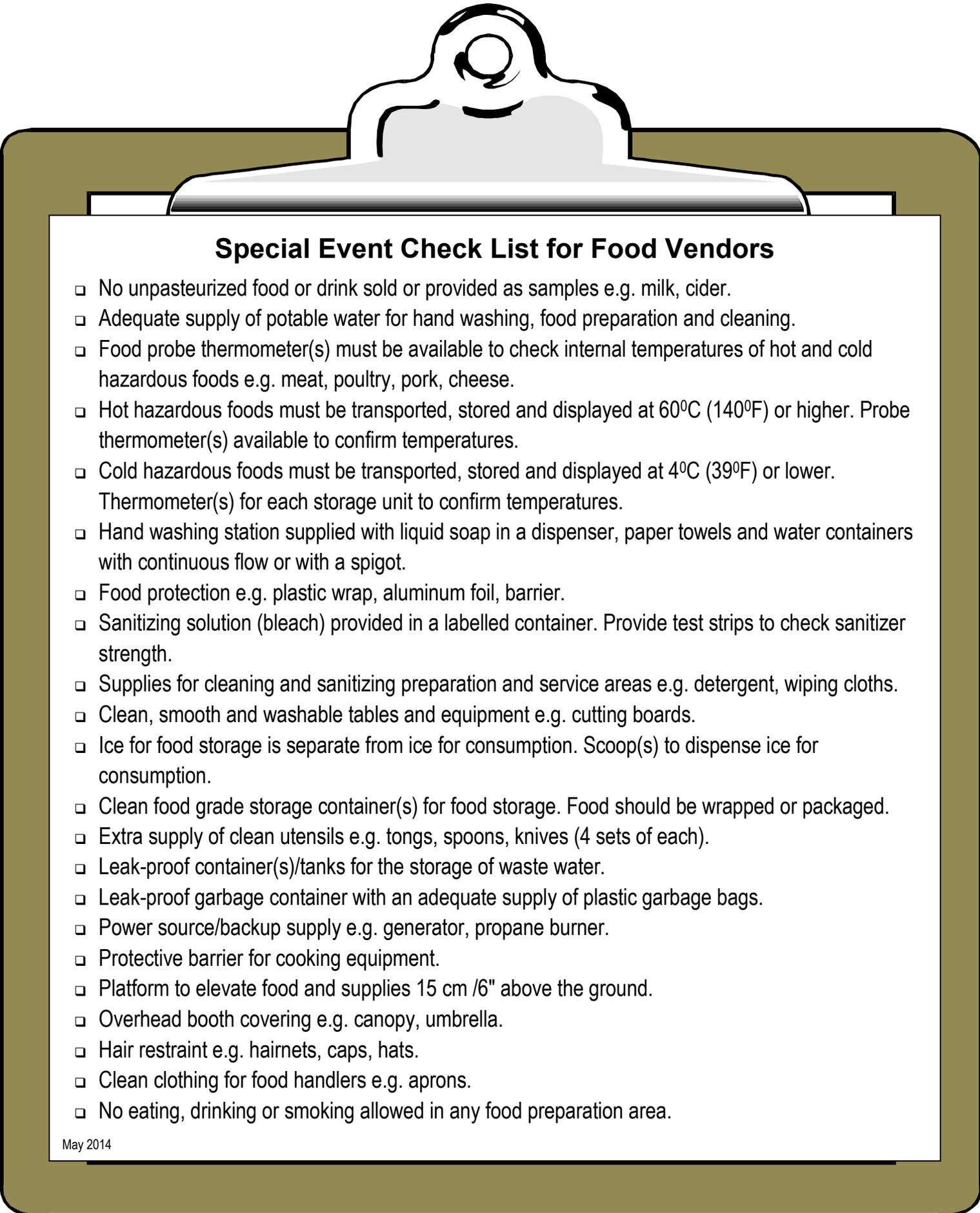
- ◆ Food must be prepared and dispensed from a structure. Food preparation and serving area must be kept clean at all times. **The structure must have an overhead cover (e.g. canopy, umbrella or tarp) to protect the food from contamination.**
- ◆ Back up power should be made available for the operation of your temporary food establishment (e.g. generators).

**(i) Garbage:**

- ◆ Adequate supplies of large plastic garbage bags must be provided.
- ◆ Toronto's Solid Waste Management division also has a 'Special Events Waste Diversion Handbook' that is a useful tool in developing a waste management plan. This can be found at [http://www.toronto.ca/special\\_events/eventsupport.htm](http://www.toronto.ca/special_events/eventsupport.htm)

**(i) General**

- ◆ To protect against health hazards related to the operation of the temporary food establishment, additional requirements may be imposed, and Toronto Public Health staff may prohibit the sale or service of certain hazardous food(s).
- ◆ To protect the public against injury, prevent access to food preparation areas (e.g. cooking equipment, BBQ, etc).
- ◆ Make health and safety a priority at your event.
- ◆ Temporary food establishments not meeting the requirements of Toronto Public Health will not be allowed to operate.



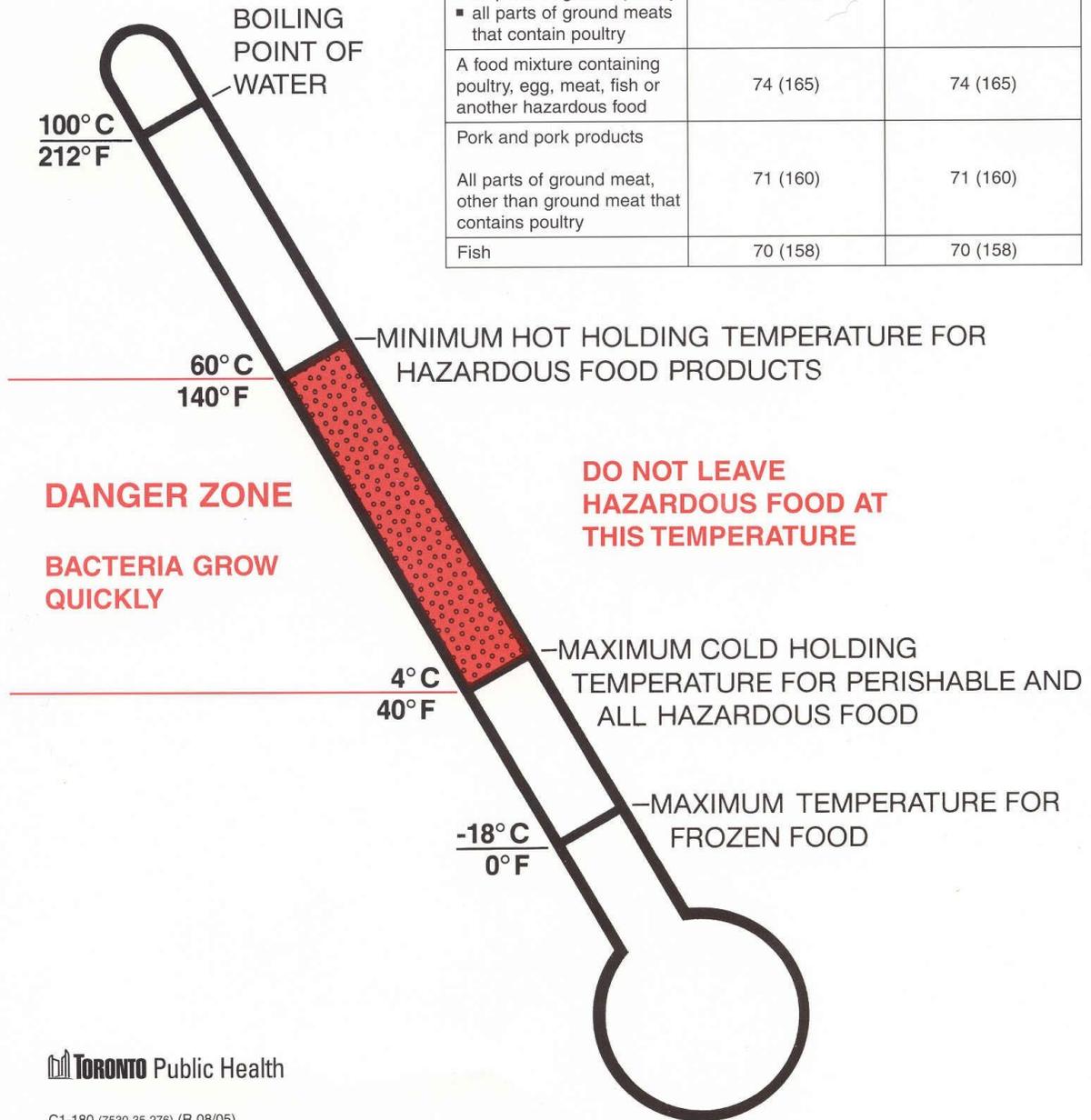
## Special Event Check List for Food Vendors

- No unpasteurized food or drink sold or provided as samples e.g. milk, cider.
- Adequate supply of potable water for hand washing, food preparation and cleaning.
- Food probe thermometer(s) must be available to check internal temperatures of hot and cold hazardous foods e.g. meat, poultry, pork, cheese.
- Hot hazardous foods must be transported, stored and displayed at 60°C (140°F) or higher. Probe thermometer(s) available to confirm temperatures.
- Cold hazardous foods must be transported, stored and displayed at 4°C (39°F) or lower. Thermometer(s) for each storage unit to confirm temperatures.
- Hand washing station supplied with liquid soap in a dispenser, paper towels and water containers with continuous flow or with a spigot.
- Food protection e.g. plastic wrap, aluminum foil, barrier.
- Sanitizing solution (bleach) provided in a labelled container. Provide test strips to check sanitizer strength.
- Supplies for cleaning and sanitizing preparation and service areas e.g. detergent, wiping cloths.
- Clean, smooth and washable tables and equipment e.g. cutting boards.
- Ice for food storage is separate from ice for consumption. Scoop(s) to dispense ice for consumption.
- Clean food grade storage container(s) for food storage. Food should be wrapped or packaged.
- Extra supply of clean utensils e.g. tongs, spoons, knives (4 sets of each).
- Leak-proof container(s)/tanks for the storage of waste water.
- Leak-proof garbage container with an adequate supply of plastic garbage bags.
- Power source/backup supply e.g. generator, propane burner.
- Protective barrier for cooking equipment.
- Platform to elevate food and supplies 15 cm /6" above the ground.
- Overhead booth covering e.g. canopy, umbrella.
- Hair restraint e.g. hairnets, caps, hats.
- Clean clothing for food handlers e.g. aprons.
- No eating, drinking or smoking allowed in any food preparation area.

# TEMPERATURE CONTROL OF FOODS

## Internal Temperatures for Cooking and Reheating Hazardous Food

Hazardous Food Item	Cooking °C (°F) for 15 seconds	Reheating °C (°F) for 15 seconds
Poultry: ▪ Whole	82 (180)	74 (165)
Poultry: ▪ other than whole poultry ▪ all parts of ground poultry ▪ all parts of ground meats that contain poultry	74 (165)	74 (165)
A food mixture containing poultry, egg, meat, fish or another hazardous food	74 (165)	74 (165)
Pork and pork products		
All parts of ground meat, other than ground meat that contains poultry	71 (160)	71 (160)
Fish	70 (158)	70 (158)



## How to Mix Bleach (chlorine) Solution for Sanitizing

What you will need to start:



1. Ordinary household bleach solution
2. Teaspoon
3. Measuring cup
4. Spray bottle – label container “sanitizer”

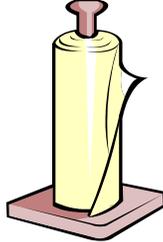
Sanitizing	How to Mix	Solution Strength
<b>Utensils</b> e.g. cutting boards, knives, cooking utensils 	Mix ½ teaspoon of household bleach with 1 litre of water.	100 ppm chlorine solution
<b>Sanitizing Equipment</b> e.g. Coolers, tables, BBQ 	Mix 1 teaspoon of household bleach with 1 litre of water.	200 ppm chlorine solution

### Tips to Remember:

- Make a new sanitizing solution at the start of your event.
- Do not mix bleach with detergent.
- Using chlorine test strips, check the strength of the solution.
- Discard sanitizing solution every 3 hours or as needed. The strength of the solution will be weaker at the end of the day.

## Temporary Hand Washing Station

### What you will need are:

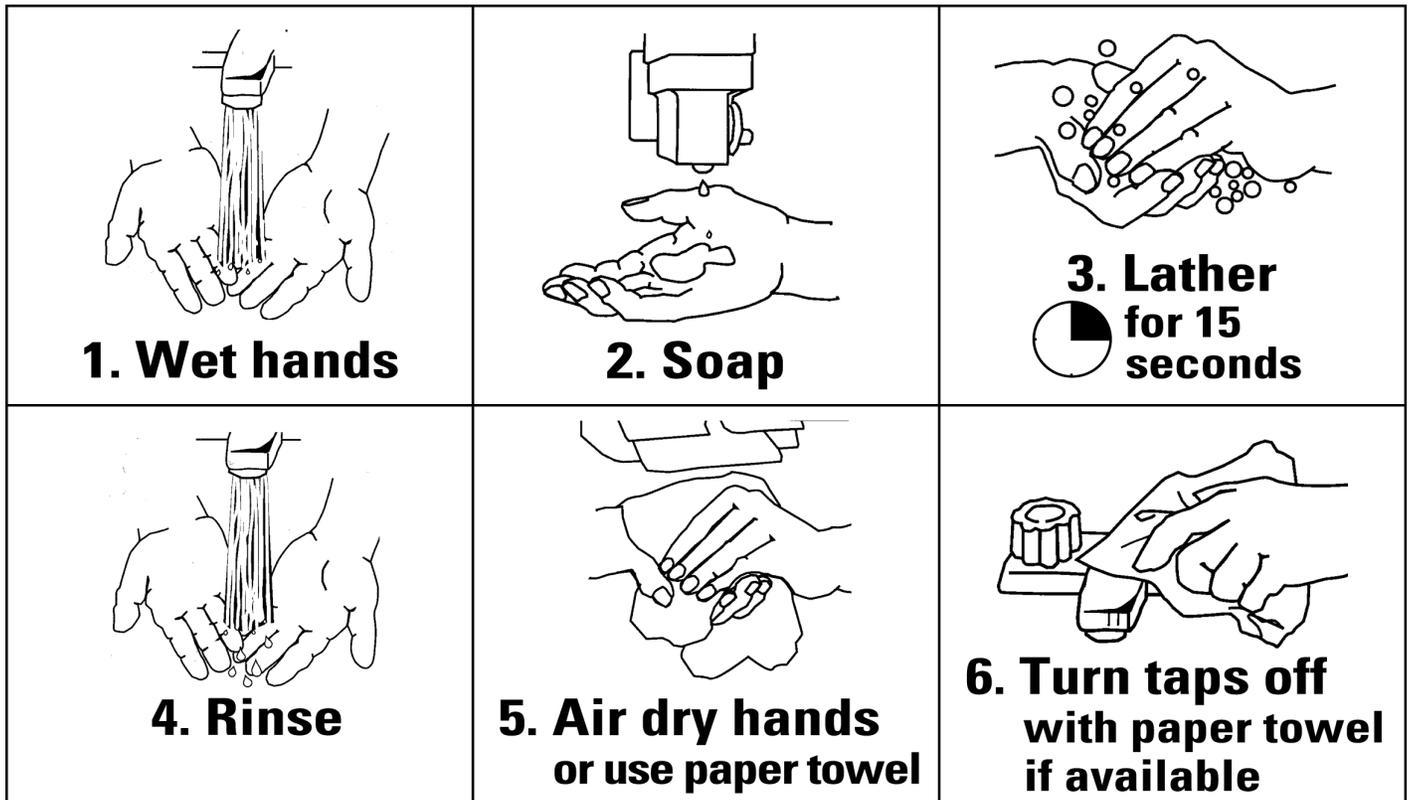
				
<b>Liquid Soap</b>	<b>Paper Towels</b>	<b>Insulated container with a spigot that provides a continuous flow of running water</b>	<b>Table</b>	<b>bucket for waste water</b>

The temporary hand washing station shall consist of, at least, an insulated container with spigot that provides a continuous flow of running water, liquid soap, paper towels, and a bucket to collect waste water. The temporary hand washing station must be set up on a table.

**Any booth not providing the items listed above will be closed and not allowed to operate.**

**Note: Hand Sanitizers do not replace the requirements for a Temporary Hand Washing Station. Hand sanitizer should only be used by non-food handlers i.e. cashier, busboy, garbage maintenance, etc.**

# Handwashing



## Always Wash Your Hands

- before and after touching food
- after using the washroom
- after sneezing, coughing or blowing your nose
- after touching pets or handling garbage
- after outdoor activities